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		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 13th April 26 4th May 26 1st June 26 22nd June 26 13th July 26	Option One	Macaroni Cheese	 Phat Pasty Pork Sausage Roll with Potato Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	 Spaghetti Bolognaise	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce	 Whole grain  Plant based  Added plant protein  Chef's Special
	Option Two	Wholemeal French Bread Cheese and Tomato Pizza with Potato Wedges	 Mild Mexican Chilli with Rice 	 Roasted Quorn, Roast Potatoes, & Gravy	 Smokey Bean Burger with Wedges & Tomato Sauce	Cheese & Bean Pasty with Chips & Tomato Sauce	
	Sides	 Sweetcorn and Baked Beans	Peas and Mixed Vegetables	Carrots and Cabbage	 Green Beans and Sweetcorn	Peas and Baked Beans	
	Dessert	NEW Banana Mousse	Orange Drizzle Cake	 Fruit Platter	 Apple Flapjack 	Rocket Lolly	
WEEK TWO 20th April 26 11th May 26 8th June 26 29th June 26	Option One	Cheese & Tomato Pizza with Summer Mixed Salad 	 Beef Chilli with Rice & Sweetcorn & Cucumber Salsa 	Roasted Pork Sausage, Roast Potatoes & Gravy	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Battered Fish with Chips & Tomato Sauce	
	Option Two	 Lentil & Sweet Potato Curry with Rice 	Spaghetti & Vegan Meatballs in a Tomato Sauce 	 Veg Wellington, Roast Potatoes & Gravy	Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad	NEW Cheesy Broccoli Frittata with Chips	
	Sides	Peas and Carrots	Broccoli and Mixed Vegetables	Cabbage and Carrots	Green Beans and Sweetcorn	Peas and Baked Beans	
	Dessert	Iced Vanilla Sponge	Peaches & Ice Cream	 Freshly Chopped Fruit Salad	Jam & Coconut Sponge with Custard	Rocket Lolly	
WEEK THREE 27th April 26 18th May 26 15th June 26 6th July 26	Option One	 Tomato Pasta	 Beef Burger with Potato Wedges & Rainbow Slaw	Roast Gammon, Roast Potatoes & Gravy	 Chef Shilpa's Chicken Korma with Rice 	Fishfingers with Chips & Tomato Sauce	
	Option Two	NEW Chinese Vegetable Noodles	 Mexican Bean Roll with New Potatoes & Rainbow Slaw	 Vegetable Loaf with Stuffing, Roast Potatoes & Gravy	All Day Vegetarian Breakfast	Cowboy Sausage and  Bean Hotpot	
	Sides	Peas and Mixed Vegetables	Sweetcorn and Baked Beans	Carrots and Cabbage	Green Beans and Broccoli	Peas and Baked Beans	
	Dessert	Peach Upside Down Cake	Cheese & Crackers	 Fruit Medley	Strawberry and Apple Crumble with Custard 	Rocket Lolly	

AVAILABLE DAILY:

Jacket Potatoes with a choice of fillings-tuna, baked beans, cheese, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

If you would like to know about particular allergens in foods, please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.