






























# SPRING SUMMER MENU 2026

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:	
<b>WEEK ONE</b> 23/02/2026 16/03/2026 20/04/2026 11/05/2026 08/06/2026 29/06/2026 20/07/2026 14/09/2026 05/10/2026	Option One	Macaroni Cheese (V)	Phat Pasty Pork Sausage Roll or Halal Chicken Hot Dog with Potato Wedges	Roast Chicken*, Stuffing, Roast Potatoes & Gravy	Spaghetti Bolognese*	Pollock Fishfingers or Salmon Fish Fingers with Chips & Tomato Sauce	 Whole grain   Vegan  (V) Vegetarian  * Halal Option Available	
	Option Two	 Chickpea Curry with Rice 	 Mild Mexican Chilli with Rice 	 Roasted Quorn, Roast Potatoes, & Gravy	 Smokey Bean Burger with Wedges & Tomato Sauce	Cheese & Bean Pasty with Chips & Tomato Sauce (V)		
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day		
	Dessert	<b>NEW</b> Banana Mousse	Orange Drizzle Cake (V)	Peach Crumble with Custard (V) 	 Apple Flapjack 	 Strawberry Jelly with Mandarins		
	<b>WEEK TWO</b> 02/03/2026 23/03/2026 27/04/2026 18/05/2026 15/06/2026 06/07/2026 01/09/2026 21/09/2026 12/10/2026	Option One	Cheese & Tomato Pizza with Summer Mixed Salad (V)	Beef Chilli* with Rice & Sweetcorn & Cucumber Salsa 	Roasted Pork or Halal Chicken 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 & Meatballs in a Tomato Sauce	 Veg Wellington, Roast Potatoes & Gravy	Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad (V)		<b>NEW</b> Cheesy Broccoli Frittata with Chips (V)
		Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day		Vegetables of the Day
		Dessert	Iced Vanilla Sponge (V)	Peaches & Ice Cream (V)	Eves Pudding (V)	Jam & Coconut Sponge with Custard (V)		 Oaty Cookie 
		<b>WEEK THREE</b> 09/03/2026 13/04/2026 04/05/2026 01/06/2026 22/06/2026 13/06/2026 07/09/2026 28/09/2026 19/10/2026	Option One	 Tomato Pasta	Beef Burger* with Potato Wedges & Rainbow Slaw	Roast Chicken*, Mashed Potatoes & Gravy		Chef Shilpa's Chicken* Korma with Rice 
Option Two			 Aubergine & Potato Curry with Rice 	 Mexican Bean Roll with New Potatoes & Rainbow Slaw	 Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy	All Day Vegetarian Breakfast (V)	Cowboy Sausage and  Bean Hotpot	
Sides			Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
Dessert			Pineapple Upside Down Cake (V)	Cheese & Crackers (V)	 Apple & Raisin Flapjack 	Strawberry and Apple Crumble with Custard (V)	 Vanilla Shortbread	

**AVAILABLE DAILY:** Jacket Potatoes with a choice of fillings, 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.