

WEEKLY

MENU 1

13th April, 4th May, 1st June, 22nd June, 13th July 2026

MEATLESS MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Mains with Vegetarian Option

Stone Baked
Margherita Pizza
with Homemade
Potato Wedges and
Cucumber Sticks

BBQ Chicken (or
BBQ Quorn)
with Rice and
Broccoli

Pork Sausages(or
Veggie Sausages)
served with Creamy
Mash, Peas,
Carrots and Gravy

Beef Meatballs (or
Vegan meatballs) in
Tomato Sauce with
Penne Pasta and
Sweetcorn

Baked Fish Fingers
(or Veggie Nuggets)
with Fries and Peas
&/or Baked Beans

Additional Option

Baked Jacket Potato
with Beans and
Cucumber Sticks

Ham Baguette with
Salad

Baked Jacket Potato
with Tuna Mayo and
Side Salad

Cheese Toasty with
Salad

Pita bread with
Hummus and Side
Salad

Dessert

Blueberry Cake

Flapjack with Grapes

Chocolate Mousse

Fresh Slices of
Watermelon

Strawberry jelly

Fresh Fruit Option Available Daily

All dishes are homemade on site daily using fresh ingredients. Our sauces contain lots of "hidden" veggies making them very tasty and nutritious . A full list of any allergens in each dish is available on site and from the school office.

WEEKLY

MENU 2

20th April, 11th May, 8th June, 29th June 2026

MEATLESS MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Mains

Penne Pasta with
Homemade Tomato
& Basil Sauce,
Grated Cheese and
Sweetcorn

Chicken Fajitas (or
Veggie Fajitas)
served with Rice,
Guacamole, Salsa,
and Sour Cream

Toad in the Hole
with Pork Sausages
(or with Veggie
Sausages) served
with Creamy Mash,
Cabbage, Carrots
and Gravy

Mexican Beef
Tacos (or Mexican
Quorn) with Rice
and Crispy Salad

Fish and Chips with
Peas or Baked
Beans or Vegetable
Stir Fry Noodles

Option

Baked Jacket Potato
with Beans and Side
Salad

Ham Baguette with
Salad

Baked Jacket Potato
with Tuna Mayo and
Side Salad

Cheese Toasty with
Salad

Baked Jacket Potato
with Chilli Con Carne
and Side Salad

Dessert

Apricot Flapjack

Chilled Watermelon
Slice

Cheese, Crackers
and Grapes

Lemon Drizzle Cake

Vanilla Ice Cream

Fresh Fruit Option Available Daily

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WEEKLY

MENU 3

27th April, 18th May, 15th June, 6th July 2026

MEATLESS MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Mains

Macaroni Cheese
Bake with Peas and
Sweetcorn

Pork or Veggie Hot
Dog served in a
Soft Bun with
Homemade Potato
Wedges and
Sweetcorn Salad

Chicken Korma (or
Chickpea &
Spinach Korma)
served with Rice
and Green Beans

Beef (or Quorn)
Bolognese with
Pasta and
Parmesan Roasted
Broccoli

Baked Fish Fingers
(or Cheese
Omelette) with Fries
and Peas &/or
Baked Beans

Vegetarian Option

Baked Jacket Potato
with Beans and Side
Salad

Ham Baguette with
Salad

Baked Jacket Potato
with Tuna Mayo and
Side Salad

Cheese Baguette
with Salad

Pita bread with
hummus, cucumber,
and carrot sticks

Dessert

Chocolate Brownie

Watermelon Slices

Cheese, Crackers
and Grapes

Rainbow Bar

Orange Ice Lolly

Fresh Fruit Option Available Daily

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