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| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | MENU KEY: | |
|---|---|---|---|--|--|---|---|
| WEEK ONE 13 th April 4 th May 1 st June 22 nd June 13 th July 7 th September 28 th September 19 th October | Option 1 | Macaroni Cheese | Pork Sausage Roll with Potato Wedges  | Roast Chicken, Stuffing, Roast Potatoes & Gravy | Beef Spaghetti Bolognese  | Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce | Whole grain  |
| | Option 2 |  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 | |
| | Option 3 | Jacket potato with Beans | Jacket potato with Tuna | Jacket potato with Cheese | Jacket potato with Beans | Jacket potato with Cheese | |
| | Sides | Vegetables of the Day | Vegetables of the Day | Vegetables of the Day | Vegetables of the Day | Vegetables of the Day | |
| | Dessert | NEW Banana Mousse | Orange Drizzle Cake |  Fruit Platter |  Apple Flapjack  |  Strawberry Jelly with Mandarins | |
| WEEK TWO 20 th April 11 th May 8 th June 29 th June 20 th July 14 th September 5 th October | Option 1 | Cheese & Tomato Pizza with Summer Mixed Salad  | Beef Chilli with Rice & Sweetcorn & Cucumber Salsa  | Chicken Sausage, Roast Potatoes & Gravy | Greek Chicken Pitta with Herby Rice, Tzatziki & Salad | Battered Fish with Chips & Tomato Sauce | Plant based  |
| | Option 2 |  Lentil & Sweet Potato Curry with Rice  |  Spaghetti & Plant balls in a Tomato Sauce  | Veg Wellington, Roast Potatoes & Gravy  | Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad | NEW Cheesy Broccoli Frittata with Chips | |
| | Option 3 | Jacket potato with Beans | Jacket potato with Tuna | Jacket potato with Cheese | Jacket potato with Beans | Jacket potato with Cheese | |
| | 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 | Peaches & Ice Cream |  Freshly Chopped Fruit Salad | Jam & Coconut Sponge with Custard |  Oaty Cookie  | |
| WEEK THREE 27 th April 18 th May 15 th June 6 th July 31 st August 21 st September 12 th October | Option 1 |  Tomato Pasta | Beef Burger with Potato Wedges & Rainbow Slaw  | Roast Chicken, Mashed Potatoes & Gravy | Chef Shilpa's Chicken Korma with Rice  | Fishfingers with Chips & Tomato Sauce | Added plant protein  |
| | Option 2 | NEW Chinese Vegetable Noodles | Mexican Bean Roll with New Potatoes & Rainbow Slaw  |  Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy | All Day Vegetarian Breakfast  | Cowboy Vegan Sausage and Bean Hotpot  | |
| | Option 3 | Jacket potato with Beans | Jacket potato with Tuna | Jacket potato with Cheese | Jacket potato with Beans | Jacket potato with Cheese | |
| | 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 | Cheese & Crackers |  Fruit Medley | Strawberry and Apple Crumble with Custard  |  Vanilla Shortbread | |
| AVAILABLE DAILY: | Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt | | | | | Chef's Special  | |

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.