

## WEEK ONE

15/04/2024  
06/05/2024  
03/06/2024  
24/06/2024  
15/07/2024  
09/09/2024  
30/09/2024  
21/10/2024

### MONDAY

### TUESDAY

### WEDNESDAY

### THURSDAY

### FRIDAY

#### Option One

Cheese & Tomato Pizza with  
New Potatoes 


Penne  
Bolognaise 


Sausages, Roast Potatoes  
& Gravy



Fishfingers with Chips &  
Tomato Sauce

#### Option Two

**NEW** Vegetable Tortilla  
Stack with Rice 

Vegan Penne  
Bolognaise 

Vegan Cottage pie, - Pea  
Free   
Roast Potatoes & Gravy

Greek Chicken Pitta with  
Rice, & Tzatziki  
or  
Cheese & Spinach Whirl with  
Rice, & Tzatziki

Spanish omelette – Pea Free  
with Chips 

#### Vegetables

Green Beans and  
Coleslaw

Carrots & Sweetcorn


Green Beans & Carrots

Cauliflower and Carrots

Sweetcorn & Baked Beans

#### Dessert

Apple Crumble with Ice  
Cream (cream for  
servers)

Vanilla Shortbread   
Mandarins

**NEW** Berry Mousse

Iced Vanilla Sponge

Fresh Fruit Platter 

## WEEK TWO

22/04/2024  
13/05/2024  
10/06/2024  
01/07/2024  
22/07/2024  
16/09/2024  
07/10/2024

#### Option One

**Pasta Kitchen**  
Tomato Pasta  
or  
Creamy Cheese  
Pasta with  
Toppings 

Burger in a Bun with Potato  
Wedges  
& Tomato Sauce

Roast Chicken, Stuffing,  
Roast Potatoes, & Gravy

Beef Lasagne  
with Garlic Bread 


Fishfingers or Salmon  
Fishfingers with Chips &  
Tomato Sauce

#### Option Two

**THE PASTA KITCHEN**  
Creamy Cheese  
Pasta with  
Toppings 

Vegan Burger in a Bun with  
Potato Wedges & Tomato  
Sauce 

Vegetable Wellington,  
Stuffing, Roast Potatoes &  
Gravy 

Vegetable Curry  
with Rice 

Mexican Bean Sausage  
Roll with Chips & Tomato  
Sauce 

#### Vegetables

Carrots and Green Beans

Baked Beans & Sweetcorn

Carrots & Cabbage

Green Beans & Coleslaw

Sweetcorn and Baked  
Beans

#### Dessert

**NEW** Chocolate Brownie

**NEW** Iced Biscuit With Peaches

Jelly with Mandarins 

Oaty Cookie 

Fresh Fruit Platter 

## WEEK THREE


29/04/2024  
20/05/2024  
17/06/2024  
08/07/2024  
02/09/2024  
23/09/2024  
14/10/2024

#### Option One

Macaroni Cheese





Roast Gammon,  
New Potatoes & Gravy

**NEW** Chicken Wrap  
with Rice 

Fishfingers with Chips &  
Tomato Sauce

#### Option Two

Vegetable tagine with Rice  
 

Chicken Paella – no peas  
with  
Patatas Bravas  
or


Parsnip & Sweet Potato  
Loaf with New Potatoes &  
Gravy

Vegetable Lasagne  
& Garlic Bread

Cheese & Bean Pasty  
with Chips

#### Vegetables

Carrots and Green Beans  



Vegetable Wrap with  
Patatas Bravas 

Carrots & Broccoli 

Green Beans and Carrots

Sweetcorn & Baked Beans

#### Dessert

Green Beans & Carrots  


Sweetcorn and Cauliflower

Carrots & Broccoli


Green Beans and Carrots

Sweetcorn & Baked Beans

Chocolate Shortbread

Summer Lemon Cake

Peaches & Ice Cream  
(cream for servery)

Syrup Snap Biscuit With  
Mandarins 

Fresh Fruit Platter 

### MENU KEY



Added Plant Power



Wholemeal



Vegan

#### ALLERGY INFORMATION:

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.

**Available Daily:** - Freshly cooked jacket potatoes with a choice of filling - Cheese, Beans or Tuna, Bread freshly baked on site - Daily Salad Bar, Fruit Selection & Yoghurt