

WEEK ONE

W/C
13th April
4th May
1st June
22nd June
13th July
14th September
5th October

Option one
Option two
Vegetables
Dessert

MONDAY

Planet Friendly Day

Quorn burger Patty
Wedges & Tomato
Sauce (VE)
Chinese Vegetable
Noodles (V)
Roasted Tomatoes (VE)
Butternut Squash (VE)
Yoghurt (V) with
Sunflower Seeds and
Fresh Fruit – (VE)

TUESDAY

Macaroni Cheese with
Roasted Vegetable and
Olive Bread (V)
Beef Chilli with Rice &
Sweetcorn & Cucumber
Salsa
Green Beans (VE)
Carrots (VE)
Orange Drizzle Cake (V)

WEDNESDAY

Roasted Quorn, Roast
Potatoes & Gravy (VE)
Roast Chicken,
Stuffing, Roast
Potatoes & Gravy
Cabbage (VE)
Broccoli (VE)
Yoghurt (V) with
Sunflower Seeds and
Fresh Fruit – (VE)

THURSDAY

Chickpea Curry with
Rice (VE)
Chicken Tikka Masala with
Whole meal Rice
Carrots (VE)
Cauliflower (VE)
Fresh Fruits and Yoghurt(VE)

FRIDAY

NEW Cheesy Broccoli
Frittata with Chips (V)
Fishfingers with Chips &
Tomato Sauce
Peas (VE)
Sweetcorn (VE)
Strawberry Jelly with
Mandarins (VE)

WEEK TWO

W/C
20th April
11th May
8th June
29th June
31st August
21st September
12th October

Option one
Option two
Vegetables
Dessert

Spaghetti & Planet
Friendly (VE)
Summer Butterbean
Vegetable Risotto (VE)
Carrots (VE)
Spring Greens (VE)
Yoghurt (V) with Granola
and Fresh Fruit – (VE)

Classic Cheese &
Tomato Pizza with
Summer Mixed Salad (V)
Chicken 50% Enchiladas
Bake with Paprika
Wedges
Sweetcorn (VE)
Broccoli (VE)
Peaches (VE) & Ice
Cream (V)

Lentil Wellington, Roast
Potatoes & Gravy (VE)
Chicken Sausage,
Roast Potatoes & Gravy
Roasted Summer
Vegetables(VE)
Peas (VE)
Yoghurt (V) with
Sunflower Seeds and
Fresh Fruit – (VE)

Lentil and Basil Whirl with
Herby Rice, Tzatziki & Salad
(V)
Greek Chicken Pitta with
Herby Rice Tzatziki & Salad
Green Beans (VE)
Cauliflower (VE)
Fresh Fruits and Yoghurt
(VE)

Saucy Tomato Pasta
(VE)
Battered Fish with Chips
& Tomato Sauce
Peas (VE)
Coleslaw(VE)
Carrot Cake (V)

WEEK THREE

W/C
27th April
18th May
15th June
6th July
7th September
28th September
19th October

Option one
Option two
Vegetables
Dessert

Wholemeal Vegetable
Pasta Bake (VE)
Mild Mexican Chilli with
Rice and Sweetcorn
Bread (VE)
Carrots (VE)
Peppers (VE)
Yoghurt (V) with
Sunflower Seeds and
Fresh Fruit (VE)

Vegetable Lasagne with
Garlic Bread (VE)
Beef Lasagne with Garlic
Bread
Vegetable Medley (VE)
Broccoli (VE)
Chocolate Orange
Cookie (VE)

Lentil Wellington, Roast
Potatoes & Gravy (VE)
Chicken Sausage,
Roast Potatoes & Gravy
Roasted Summer
Vegetables(VE)
Peas (VE)
Yoghurt (V) with
Sunflower Seeds and
Fresh Fruit – (VE)

Caribbean Butterbean
Stew & Rice (VE)
Chef Shilpa's Chicken
Korma with Rice
Green Beans (VE)
&Cabbage (VE)
Fresh Fruits and Yoghurt
(VE)

Cheese & Bean Pasty
with Chips & Tomato
Sauce (V)
Fishfingers with Chips &
Tomato Sauce
Baked Beans (VE)
Peas (VE)
Pineapple Upside Down
Cake (V)

MENU KEY



Added Plant Protein



Planet Friendly
Option



Local Red Tractor Meat

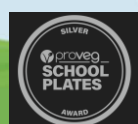
Vegan (VE)

(V) Vegetarian

Available Daily: Freshly cooked jacket potatoes with a choice of fillings (V, VE) (where advertised) - Bread freshly baked on site daily
(VE) - Daily salad selection (V, VE) - Fresh Fruit (VE) and Yoghurt (V) is available daily – Milk (V)

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 cross contamination.



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