

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)
Mild Mexican Chilli with
Rice and Sweetcorn
Bread (VE)
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)
Chicken Enchiladas with
Paprika Potato Wedges
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)
Hearty Beef and Lentil
Bolognese with Spaghetti
Carrots (VE)
Cauliflower (VE)
Apple Crumble with Custard
(VE)

FRIDAY

NEW Cheesy Broccoli
Frittata with Chips (V)
Fishfingers or Salmon
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 Quorn (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)
Beef Chilli with Rice &
Sweetcorn & Cucumber
Salsa
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
Green Beans (VE)
Cauliflower (VE)
Chocolate & Banana Oaty
Square (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)
Chinese Vegetable
Noodles (V)
Carrots (VE)
Peppers (VE)
Yoghurt (V) with
Sunflower Seeds and
Fresh Fruit (VE)

Vegetable Loaf with
Stuffing, Mashed Potatoes
& Gravy (VE)
Beef Lasagne with Garlic
Bread
Vegetable Medley (VE)
Broccoli (VE)
Chocolate Orange
Cookie (VE)

Chickpea and
Vegetable Biryani and
Turmeric Bread (VE)
Peri Peri Chicken with
Roast Potatoes and
Rainbow Slaw
Sweetcorn (VE)
Peas (VE)
Yoghurt (V) and Fresh
Fruit (VE)

Cowboy Sausage and
Bean Hot Pot (VE)
Chef Shilpa's Chicken
Korma with Rice
Green Beans (VE)
& Cabbage (VE)
Apple Crumble (VE) with
Custard (V)

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

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.

