Spring Summer THURSDAY TUESDAY WEDNESDAY FRIDAY MONDAY 2025 **WEEK ONE Option One** Macaroni **BBQ** Chicken Pizza Roasted Pork or Chicken Spaghetti Fishfingers or Salmon Cheese with Salads Sausage, Roast Bolognaise Fishfingers with Chips & Potatoes & Gravy Tomato Sauce **NEW** Chefs Special Roasted Quorn, Tomato and Mild Mexican Cheese & Bean Pasty **Option Two** Lentil Pasta Chilli with Rice Chickpea Curry with Chips & Tomato Roast with Rice Potatoes, & Gravy Sauce Vegetables of the Day Vegetables Summer Lemon Fruit Savoury Cheese Strawberry Jelly Apple Dessert Cake Flapjack **Platter** Scone with Mandarins **WEEK TWO** Lentil and Sweet Pork or Chicken Hot Doa Roast of the Day. Chefs Special Battered Fish with Chips **Option One** Chicken and Chickpea with Wedges & Tomato Stuffing, Roast Potatoes, & Tomato Sauce Potato Curry with Rice Sauce & Gravy Korma with Rice Cheese and Vegan Hot Dog with Vegetable Soya Roast, Spaahetti and Cheese and Tomato Stuffing, Roast Potatoes **Option Two** Tomato Pizza Wedges & Meatballs Quiche with Chips with Salads Tomato Sauce & Gravy Vegetables of the Day **Vegetables** Iced Vanilla Sponge **NEW** Strawberry and Freshly Chopped Peaches and Vanilla Apple Crumble with Fruit Salad Ice Cream Shortbread Dessert Custard YAMAS Smokey Bean Burger **NEW** Green Thai Roast Turkey, Stuffing, Breaded Fish **WEEK THREE Option One** with Potato Wedges Chicken Curry **Roast Potatoes NEW** Greek Macaroni and Chips with Rice & Gravy Pastitsio with Greek Salad and Tzatziki **NEW** Chefs Special Classic Vegan All Day Vegetarian Vea Wellington, Spinach and Cheese **Option Two** Five Bean Whirl with Rice, Greek Bolognaise Roast **Breakfast** Jollof Rice Potatoes & Gravy Salad and Tzatziki Vegetables Vegetables of the Day Pear & Cocoa Upside Cheese and Crackers Fruit Medlev Jam and Coconut Oaty Dessert Cookie Down Cake Sponge ALLERGY INFORMATION: MENU KEY If you would like to know about particular allergens in foods please Added Plant Protein Wholemeal 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 Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily-Daily salad to complete a form to ensure we have the necessary information selection - Fresh Fruit and Yoghurt 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.