

AUTUMN/WINTER PRIMARY MENU 2026/2027

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE	Option One	Macaroni Cheese	 Phat Pasty Pork Sausage Roll with Potato Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	 Spaghetti Bolognaise	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce	 Whole grain
	Option Two	 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	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	NEW Cinnamon cookie	Orange Drizzle Cake	 Fruit Platter	 Apple Flapjack 	 Strawberry Jelly with Mandarins	
WEEK TWO	Option One	Cheese & Tomato Pizza with Summer Mixed Salad 	 Beef Chilli with Rice & Sweetcorn & Cucumber Salsa 	Roasted Pork or Chicken Sausage, Roast Potatoes & Gravy	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Battered Fish with Chips & Tomato Sauce	 Plant based
	Option Two	 Lentil & Sweet Potato Curry with Rice 	 Spaghetti & Meatballs in a Tomato Sauce	 Veg Wellington, Roast Potatoes & Gravy	Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad	NEW Cheesy Broccoli Frittata with Chips	
	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	Option One	 Tomato Pasta	 Beef Burger with Potato Wedges & Rainbow Slaw	Roast of the Day, Mashed Potatoes & Gravy	 Chef Shilpa's Chicken Korma with Rice 	Fishfingers with Chips & Tomato Sauce	 Added plant protein
	Option Two	NEW Chinese Vegetable Noodles	 Mexican Bean Roll with New Potatoes & Rainbow Slaw	 Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy	All Day Vegetarian Breakfast	Cowboy Sausage and  Bean Hotpot	
	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.

SPRING SUMMER MENU 2026

WEEK ONE		Option One	V318 Macaroni Cheese	P24 Phat Pasty Pork Sausage Roll with SD6 Potato Wedges	C4/ C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes & SD118 Gravy	SD8 Spaghetti B48 Bolognaise	F6 Fishfingers or F1 Salmon Fishfingers with SD5 Chips & SD14 Tomato Sauce	MENU KEY:
		Option Two	V321 Chickpea Curry with SD84 Rice	V309 Mild Mexican Chilli with SD84 Rice	V204 Roasted Quorn, SD82 Roast Potatoes, & SD118 Gravy	V323 SD17 Smokey Bean Burger with SD6 Wedges & SD14 Tomato Sauce	V191 Cheese & Bean Pasty with SD5 Chips & SD14 Tomato Sauce	
		Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
		Dessert	Cinnamon cookie	D182 Orange Drizzle Cake	D225 Fruit Platter	D171 Apple Flapjack	D235 Strawberry Jelly with Mandarins	Whole grain
WEEK TWO		Option One	V231 Cheese & Tomato Pizza with SD126 Summer Mixed Salad	B49 Beef Chilli with SD84 Rice & SB37 Sweetcorn & Cucumber Salsa	P25 Roasted Pork or C137 Chicken Sausage, SD82 Roast Potatoes & SD118 Gravy	GR1 Greek Chicken Pitta with SD195 Herby Rice, GR3 Tzatziki & GR4 Salad	F3 Battered Fish with SD5 Chips & SD14 Tomato Sauce	
		Option Two	V108 Lentil & Sweet Potato Curry With SD84 Rice	SD8 Spaghetti & V237 Meatballs in a V225 Tomato Sauce	V232 Veg Wellington, SD82 Roast Potatoes & SD118 Gravy	GR2 Greek Spinach & Cheese Whirl with SD195 Herby Rice, GR3 Tzatziki & GR4 Salad	V336 Cheesy Broccoli Frittata with SD5 Chips	Plant based
		Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
		Dessert	D177 Iced Vanilla Sponge	D166 Peaches & D13 Ice Cream	D223 Freshly Chopped Fruit Salad	D233 Jam & Coconut Sponge with D2 Custard	D85 Oaty Cookie	Added plant protein
WEEK THREE		Option One	V160 SD11 Tomato Pasta	B63 SD17 Beef Burger with SD6 Potato Wedges & SD92 Rainbow Slaw	T1 C4 C5 B4 Roast of the Day, SD1 Mashed Potatoes & SD118 Gravy	C86 Chefs Special Chicken Korma with SD84 Rice	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce	
		Option Two	V337 Chinese Vegetable Noodles	V161 Mexican Bean Roll with SD6 Potato Wedges & SD92 Rainbow Slaw	V13 Vegetable Loaf with SD1 Mashed Potatoes & SD118 Gravy	V249 All Day Vegetarian Breakfast	V307 Cowboy Sausage and Bean Hotpot	Chef's Special
		Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
		Dessert	D262 Pineapple Upside Down Cake	D56 Cheese & Crackers	D224 Fruit Medley	D259 Strawberry and Apple Crumble with D2 Custard	D57 Vanilla Shortbread	
AVAILABLE DAILY: Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt								

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