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Spring Summer 2026



	Monday	Tuesday	Wednesday	Thursday	Friday
Main meal	Chicken korma served with boiled rice and a garlic and herb naan bread	Cheese & ham panini served with seasoned jacket wedges and coleslaw	Brunch – Pork sausage, folded omelette, crispy hash brown & baked beans	Lamb Bolognese served with pasta and freshly baked wholemeal garlic bread	Fish fillet served with oven baked fries, garden peas and tomato ketchup (gf)
Main meal	Vegan sausage roll served with oven baked sauté potatoes, sweetcorn and ketchup (pb)	Neapolitan pasta served with freshly baked garlic bread (v)	Brunch – Quorn vegan sausage, folded omelette, crispy hash brown & baked beans (v)	Creamy Lancashire cheese & onion pie served with new potatoes and salad (v)	No-chicken and sweetcorn wrap served with oven baked fries and vegetable sticks (pb)
Cold choice	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit	Freshly made tortilla wraps served with mixed salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit	Freshly made tortilla wraps served with a mixed salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit
Pudding	Iced smoothie (pb)(gf) Cheese & crackers Fresh fruits Yoghurts	Shortbread biscuit (pb) Cheese & crackers Fresh fruits Yoghurts	Strawberry yoghurt whip served with shortbread crumb & seasonal fruit Cheese & crackers Fresh fruits Yoghurts	Fruit jelly (pb)(gf) Cheese & crackers Fresh fruits Yoghurts	Chocolate and orange muffin Cheese & crackers Fresh fruits Yoghurt

A jacket potato served with a choice of 3 fillings per day (from tuna mayonnaise, baked beans and cheddar cheese)

Allergens and intolerances

All of our food is lovingly hand crafted and prepared on site daily. We have an allergen procedure in place, so please ensure you make our catering team aware of your child's allergens. Our kitchens are used for multi-purpose production so we cannot guarantee the above dishes are completely free from allergenic ingredients or traces of these.

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	Monday	Tuesday	Wednesday	Thursday	Friday
Main meal	Pepperoni pizza pasta served with freshly baked garlic bread	Sliced ham, baby potatoes, green beans, carrots & gravy (gf)	Chicken burger in a bun served with oven baked fries and salsa	Beef meat and potato pie served with broccoli and gravy	Bird's eye fish fingers served with creamy mashed potatoes and baked beans
Main meal	Mac, cheese & peas served with freshly baked wholemeal garlic bread (v)	Cheese and tomato baguette pizza served with summer salad (v)	Quorn southern style burger in a bun served with oven baked fries and salsa (pb)	Vegan mince tortilla served with potato salad (pb)	Fishless fingers served with creamy mashed potatoes and baked beans (pb)
Cold choice	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit	Freshly made tortilla wraps served with mixed salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit	Freshly made tortilla wraps served with a mixed salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit
Pudding	Arctic roll Cheese & crackers Fresh fruits Yoghurts	Abbey biscuit (pb) Cheese & crackers Fresh fruit Yoghurts	Iced vegan sponge (pb) Cheese & crackers Fresh fruits Yoghurts	Chocolate and vanilla swirl biscuit (pb) Cheese & crackers Fresh fruits Yoghurts	Lemon and courgette muffin Cheese & crackers Fresh fruits Yoghurts

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	Monday	Tuesday	Wednesday	Thursday	Friday
Main meal	Pork and carrot meatballs served with pasta and freshly baked garlic bread	Chicken fillet served with roasted potatoes, peas, sweetcorn and gravy (gf)	Chicken Balti served with boiled rice and a mini garlic and herb naan bread	Tuna and cheese panini melt served with crispy potato puffs and salad	Salmon fishcake served with oven baked fries, peas and tomato ketchup
Main meal	Vegan meatballs in a rich tomato sauce served with pasta and freshly baked garlic bread (pb)	Vegetarian lasagne served with peas and sweetcorn (v)	Quorn Biryani served with a mini garlic and herb naan bread (pb)	Quorn vegan nuggets served with crispy potato puffs and baked beans (pb)	Cheese & tomato pizza served with oven baked fries and salad batons (v)
Cold choice	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit	Freshly made tortilla wraps served with mixed salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit	Freshly made tortilla wraps served with a mixed salad and ½ piece of fruit	Freshly made sandwiches on 50/50 bread served with mixed salad and ½ piece of fruit
Pudding	Ice cream tub (gf) Cheese & crackers Fresh fruits Yoghurts	Homemade flapjack (pb) Cheese & crackers Fresh fruits Yoghurts	Slice of carrot cake topped with buttercream Cheese & crackers Fresh fruits Yoghurts	Freshly whipped strawberry mousse (gf) Cheese & crackers Fresh fruits Yoghurts	Chocolate beetroot muffin Cheese & crackers Fresh fruits Yoghurts

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