


























2025/26 MENU



WEEK 1

W/C: 21/04, 12/05, 02/06, 23/06, 14/07, 04/08, 25/08, 15/09, 06/10, 27/10, 17/11, 08/12, 29/12, 19/01, 09/02, 02/03, 23/03.

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOT DISHES	OPTION 1	Macaroni Cheese with Green Beans or Salad 	Sausage and Mash Pork and Beef Sausages with Mixed Vegetables and Gravy	Roast Chicken with Roast Potatoes, Gravy, Carrots and Broccoli	Cheese and Tomato Pizza with Peas or Salad 	Fish Fingers with Chips and Baked Beans or Salad
	OPTION 2	Vegetable Masala with Wholegrain Rice, Green Beans or Salad   	Creamy Cheese and Tomato Pasta with Mixed Vegetables or Salad 	Quorn Sausages with Roast Potatoes, Gravy, Carrots and Broccoli    	BBQ Chicken with Rice, Peas or Salad	Veggie Nuggets with Chips and Baked Beans or Salad  
	OPTION 3	Jacket Potato with Baked Beans   	Jacket Potato with Veggie Bolognese  	Jacket Potato with Cheese  	Jacket Potato with Baked Beans   	Jacket Potato with Tuna Mayo 
HOT DISHES ARE SERVED WITH VEGETABLES OR SALAD						
DESSERT		Raspberry Sponge 	Crispy Crackle Bar	Jammy Jack	Fresh Fruit and Yoghurt 	Chocolate Mousse



AVAILABLE DAILY
Fresh fruit, salad, milk and water

CARBON EMISSIONS
We commit to highlighting low impact options to help you make an informed choice.

 **Very Low Carbon Emissions**  **Low Carbon Emissions**



 **Vegetarian**  **Vegan**  **Oily Fish**  **Wholegrain**  **Fruity!**  **Nutritionist's Choice**



























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2025/26 MENU



WEEK 2

W/C: 28/04, 19/05, 09/06, 30/06, 21/07, 11/08, 01/09, 22/09, 13/10, 03/11, 24/11, 15/12, 05/01, 26/01, 16/02, 09/03, 30/03.

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOT DISHES	OPTION 1	Cheese and Tomato Pasta with Green Beans or Salad 	Traditional Beef Bolognese with Mixed Vegetables or Salad	Roast Turkey with Roast Potatoes, Gravy, Carrots and Broccoli	Chicken Korma with Rice and Green Beans or Salad	Battered Chicken Bites with Chips, Peas or Salad
	OPTION 2	Veggie Balls in Tomato Sauce with Wholegrain Rice and Green Beans or Salad  	Chilli No Carne with Rice and Mixed Vegetables or Salad   	Quorn Sausages with Roast Potatoes, Gravy, Carrots and Broccoli   	Cheese and Tomato Pizza with Green Beans or Salad 	Quorn Burger with Chips and Peas or Salad   
	OPTION 3	Jacket Potato with Baked Beans   	Jacket Potato with Tuna Mayo 	Jacket Potato with Cheese  	Jacket Potato with Baked Beans   	Jacket Potato with Veggie Bolognese  
HOT DISHES ARE SERVED WITH VEGETABLES OR SALAD						
DESSERT		Banana Marble Cake 	Crispy Crackle Bar	Vanilla Sponge	Fresh Fruit and Yoghurt 	Strawberry Jelly



AVAILABLE DAILY
Fresh fruit, salad, milk and water

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2025/26 MENU



WEEK 3

W/C: 05/05, 26/05, 16/06, 07/07, 28/07, 18/08, 08/09, 29/09, 20/10, 10/11, 01/12, 22/12, 12/01, 02/02, 23/02, 16/03, 06/04.

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOT DISHES	OPTION 1	<div>Veggie Bolognese with Green Beans or Salad</div> <div></div> <div>OR</div>	<div>Cheese and Tomato Pizza with Mixed Vegetables or Salad</div> <div></div> <div>OR</div>	<div>Roast Chicken with Roast Potatoes, Gravy, Carrots and Broccoli</div> <div>OR</div>	<div>Traditional Beef Burger with Seasoned Potatoes, Sweetcorn or Salad</div> <div>OR</div>	<div>Fish Fingers with Mash and Baked Beans or Salad</div> <div>OR</div>
	OPTION 2	<div>Macaroni Cheese with Green Beans or Salad</div> <div></div> <div>OR</div>	<div>Chicken Pasta in a Creamy Tomato Sauce with Mixed Vegetables or Salad</div> <div>OR</div>	<div>Quorn Sausages with Roast Potatoes, Gravy, Carrots and Broccoli</div> <div></div> <div>OR</div>	<div>Veggie Balls in Tomato Sauce with Wholegrain Rice, Sweetcorn or Salad</div> <div></div> <div>OR</div>	<div>Quorn Sausage Cowboy Pasta with Baked Beans or Salad</div> <div></div> <div>OR</div>
	OPTION 3	<div>Jacket Potato with Baked Beans</div> <div></div>	<div>Jacket Potato with Salmon Mayo</div> <div></div>	<div>Jacket Potato with Cheese</div> <div></div>	<div>Jacket Potato with Veggie Bolognese</div> <div></div>	<div>Jacket Potato with Cheese</div> <div></div>
HOT DISHES ARE SERVED WITH VEGETABLES OR SALAD						
DESSERT	Jammy Jack	Fresh Fruit and Yoghurt 	Banana Marble Cake 	Vanilla Sponge	Chocolate Mousse	



AVAILABLE DAILY
Fresh fruit, salad, milk and water

CARBON EMISSIONS
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