

Spring 2026
Week 1

Lunch Menu

Meat FREE
MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Soup
Available for the
Teaching Team & Year 6
daily

Soup of the Day

Soup of the Day

Soup of the Day

Soup of the Day

Soup of the Day

Served with freshly made bread

Main Meal

Pasta bar & garlic
bread
tomato sauce, pesto,
tuna, butter, cheese
(G, M, F, E, Se)

Chicken curry
(M)

Roasted chicken
breast with gravy &
Yorkshire
(G, M, E)

Hot Dogs
(G, M, So)

Chicken goujons or
vegan nuggets
(G)

Veggie Meal

Seasonal vegetable
Frittata
(E)

Butter cauliflower
curry
(M)

Quorn Fillet
(So)

Vegetable terrine
(E, M)

Cheese, tomato &
onion quiche
(G, E, M)

Served With...

Mixed Salad
Coleslaw
(E)

Jasmine rice
Broccoli
Sweetcorn

Roast potatoes
Medley of seasonal
Vegetables

Hand cut wedges
Mixed Salad

Roasted Herby
Potatoes
Garden Peas
Baked Beans

Available Daily: Jacket Potatoes with Toppings | Whole Wheat Pasta | Full Salad Bar

Dessert

Syrup sponge &
custard
(G, E, M)

Fresh fruit puree
yoghurt & fruit
(M)

Arctic roll
(G, M, E, So)

Chocolate brownies
(G, M, E, So)

Lemon drizzle cake
(G, M, E)

Available Daily: A selection of Fruit and Fresh Fruit Yoghurt pots
Gluten Free & Milk Free alternatives are available for Main Meals & Desserts

Dietary Information: Ce – Celery, So – Soy, E – Eggs, F – Fish, G – Gluten, Su – Sulphur, Cr – Crustacean, L – Lupin, M – Milk, Mo – Molluscs, P –
Peanuts, Se – Sesame, N – Nuts, L – Legumes – bread products bought in 'may contain sesame' but we avoid using sesame seeds

Spring 2026
Week 2

Lunch Menu

Meat FREE
MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Soup
Available for the
Teaching Team & Year 6
daily

Soup of the Day

Soup of the Day

Soup of the Day

Soup of the Day

Soup of the Day

Served with freshly made bread

Main Meal

Jacket potato bar
with various toppings
chilli, baked beans,
tuna mayo, cheese,
just butter
(M, E, F)

Chicken Pie
(G)

Honey Roasted
Gammon Ham
(G)

Pizza Day
Margarita, Pepperoni
(G, M, Su)

Classic beef & pork
bolognaise

Veggie Meal

Mushroom & Parmesan
risotto
(M)

Vegetable crumble
(G, M, Ce)

Quorn Fillet
(So)

Mushroom & Garlic
Pizza
(G)

Vegetable
bolognaise

Served With...

Mixed Salad
Coleslaw
(E)

New potatoes
Peas
Broccoli

Roast potatoes
Roast carrots
Cauliflower cheese

Hand cut wedges
Mixed Salad

Spaghetti
Peas
(G)

Available Daily: Jacket Potatoes with Toppings | Full Salad Bar | Freshly Made Bread Basket

Dessert

Chocolate Greek
yoghurt Cake
(E, M, So)

Fresh fruit puree
yoghurt & fruit
(M)

Raspberry Jelly

Mini blueberry muffin
(G, M, E)

Flapjack
(G, M)

Available Daily: A selection of Fruit and Fresh Fruit Yoghurt pots

Gluten Free & Milk Free alternatives are available for Main Meals & Desserts

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Spring 2026
Week 3

Lunch Menu

Meat FREE
MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Soup
Available for the
Teaching Team & Year 6
daily

Soup of the Day

Soup of the Day

Soup of the Day

Soup of the Day

Soup of the Day

Served with freshly made bread

Main Meal

Mac & Cheese
Garlic bread
(G, M, Se)

Sweet sticky chicken
stir-fry
(So, Su)

Chicken Fajita
Served with cheese
and sour cream
(G, M)

Swedish meatballs,
creamy sauce
(G, M)

Fish and vegetarian
Fingers
(F, G)

Veggie Meal

Tuscan mushroom &
spinach stew
(M)

Sweet sticky vegetable
stir-fry
(So, Su)

Vegetable Fajita with
cheese & sour cream
(G, M)

Vegan Swedish
meatballs, creamy
Sauce
(G, M)

Butternut & mushroom
risotto
(E)

Served With...

Mixed Salad
Coleslaw
(E)

Rice noodles
Stir-fry vegetables

Rice
Lettuce

Pasta
Broccoli & steamed
Carrot
(G)

Chips
Baked beans & garden
Peas

Available Daily: Jacket Potatoes with Toppings | Full Salad Bar | Freshly Made Bread Basket

Dessert

Seasonal fruit crumble
& custard
(G, M)

Fresh fruit puree
yoghurt & fruit
(M)

Oat & raisin cookie
(G, M, E, Su)

Rocky Road
(G, M, So)

Malva pudding &
Custard
(G, E, M)

Available Daily: A selection of Fruit and Fresh Fruit Yoghurt pots

Gluten Free & Milk Free alternatives are available for Main Meals & Desserts

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