

SPRING SUMMER MENU 2026

WEEK ONE

31/08/26
21/09/26
12/10/26

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Red

Macaroni Cheese

Pork Sausage Roll
with Potato Wedges

Roast Chicken, Stuffing,
Roast Potatoes & Gravy

Spaghetti Bolognaise

Fishfingers with Chips,
Tomato Sauce

Green

 Chickpea Curry
with Rice

 Mild Mexican Chilli
with Rice

 Roasted Corn, Stuffing,
Roast Potatoes & Gravy

 Bean Burger with
Wedges, Tomato Sauce

Cheese & Bean Pasty
with Chips, Tomato
Sauce

Side

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

NEW Banana Mousse

Orange Drizzle Cake

 Fruit Platter

 Apple Flapjack

 Strawberry Jelly with
Mandarins

WEEK TWO

07/09/26
28/09/26
19/10/26

Red

 Cheese & Tomato Pizza
with Mixed Salad

 Beef Chilli with Rice,
Sweetcorn, Cucumber
Salsa

Roasted Chicken
Sausage, Roast
Potatoes, Gravy

Greek Chicken Pitta with
Herby Rice, Tzatziki,
Salad

Battered Fish with Chips,
Tomato Sauce

Green

 Lentil & Sweet Potato
Curry with Rice

 Spaghetti & Vegan
Meatballs
in Tomato Sauce

 Veg Wellington,
Roast Potatoes, Gravy

Greek Spinach &
Cheese Whirl with Herby
Rice, Tzatziki, Salad

NEW Cheesy Broccoli
Frittata with Chips

Side

Vegetables of the Day

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Vegetables of the Day

Dessert

Iced Vanilla Sponge

Peaches & Ice Cream

 Fruit Salad

Jam & Coconut Sponge
with Custard

 Oaty Cookie

WEEK THREE

14/09/26
05/10/26

Red

 Tomato Pasta

 Beef Burger with Potato
Wedges & Rainbow
Slaw

Roast Chicken, Stuffing,
with Mashed Potatoes &
Gravy

 Chicken Korma
with Rice

Fishfingers with Chips,
Tomato Sauce

Green

NEW Chinese Vegetable
Noodles

 Mexican Bean Roll,
Potato Wedges &
Rainbow Slaw

 Vegetable Loaf,
Stuffing, Mashed
Potatoes & Gravy

Vegetarian Breakfast
with Hash Browns,
Vegan Sausage, Eggs
and Beans

 Vegan Sausage & Bean
Hotpot

Side

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 Salad

 Strawberry & Apple
Crumble with Custard

 Vanilla Shortbread

Available Daily

Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

 Whole
grain

 Plant
based

ALLERGY INFORMATION:

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.

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feeding the imagination