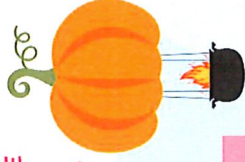


LUNCHTIME

Allergy Free Traditional Menu Spring/Summer 2026

ALLERGY FREE
PRIMARY
TRADITIONAL

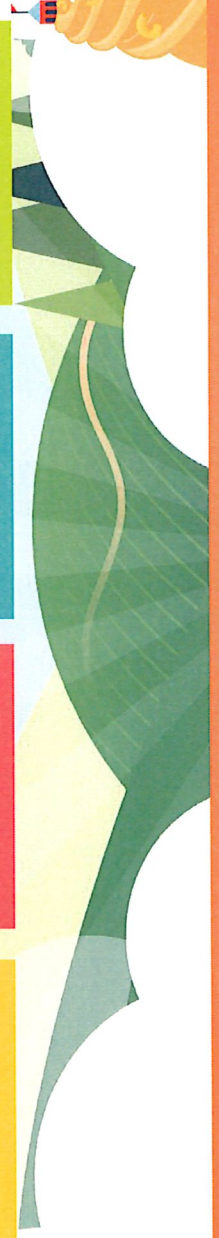


MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Tomato and Basil Chicken with Rice and Vegetable Sticks	BBQ Meatballs Wholegrain Rice Salad with Mixed Salad	Roast Chicken, Skin on Roasties, Gravy with Carrots and Peas	Cottage Pie with Mixed Greens	Southern Fried Chicken Fillet with Chips, Baked Beans and Peas
Mixed Bean Chilli with Wedges and Vegetable Sticks	BBQ Roasted Veggie Bean Traybake with Wholegrain Rice Salad and Mixed Salad	Roast Vegetable Hot Pot, Skin on Roasties, Gravy, Carrots and Peas	Shepherdless Pie with Mixed Greens	Veggie Bean Patty with Chips, Baked Beans and Peas
Crispy Skin Jacket Potato with a choice of Mild Chicken Korma or Veggie Bolognese or Baked Beans				
Chocolate Orange Cookie	Strawberry Jelly	Peach Muffin	Chocolate Shortbread	Banana Bread



PASTA
TWIRLER
AVAILABLE EVERY DAY

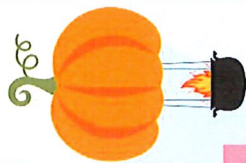
TOPPED SPAGHETTI
WITH HOMEMADE
TOMATO SAUCE



Spring/Summer 2026

Spring/Summer 2026

**ALLERGY FREE
PRIMARY
TRADITIONAL**



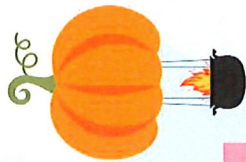
Allergy Free Traditional Menu Spring/Summer 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	Loaded Cajun Beef & Corn Potato Wedges and Vegetable Sticks	Chilli Con carne with Rice, Green Beans and Sweetcorn	Roast Gammon, Skin on Roasties, Gravy with Carrots and Cabbage	Beef Spaghetti Bolognese with Mixed Salad	Southern Fried Chicken Fillet with Chips, Peas and Baked Beans
	Green Veg & Butter Bean Stew with Wedges and Vegetable Sticks	Veggie Bean Chilli with Rice, Green Beans and Sweetcorn	Tomato & Bean Layer Bake, Skin on Roasties, Gravy, Carrots and Cabbage	Veggie Spaghetti Bolognese with Mixed Salad	Veggie Bean Patty with Chips, Peas and Baked Beans
	Crispy Skin Jacket Potato with a choice of Mild Chicken Korma or Veggie Bolognese or Baked Beans				
	Lemon Cookie	Orange Jelly	Apple Muffins	Peach Crumble	Brownie
	 PASTA TWIRLER AVAILABLE EVERY DAY TOPPED SPAGHETTI WITH HOMEMADE TOMATO SAUCE				

LUNCHTIME

Allergy Free Traditional Menu Spring/Summer 2026

ALLERGY FREE
PRIMARY
TRADITIONAL



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Loaded Cajun Beef & Corn Potato Wedges with Vegetable Sticks	Swedish Chicken Meatballs and Rice with Sweetcorn and Cabbage	Roast Pork, Skin on Roasties with Gravy, Carrots and Green Beans	Minced Beef & Onion Stew with Mash and Mixed Greens	Southern Fried Chicken Fillet with Chips, Peas and Baked Beans
Sweet Potato Wedges with Sweet Chilli Roasted Veggies and Vegetable Sticks	Vegetable Ratatouille with Rice, Sweetcorn and Cabbage	Roast Vegetable Hot Pot, Skin on Roasties, Gravy, Carrots and Green Beans	Root Vegetable and Bean Stew with Mash and Mixed Greens	Veggie Bean Patty with Chips, Peas and Baked Beans
Crispy Skin Jacket Potato with a choice of Mild Chicken Korma or Veggie Bolognese or Baked Beans				
Shortbread	Raspberry Jelly	Pear Spiced Muffin	Fruit Salad	Coco Cookies



PASTA
TWIRLER
AVAILABLE EVERY DAY
TOPPED SPAGHETTI
WITH HOMEMADE
TOMATO SAUCE

