



SEASONAL
VEGETABLES

with
MAIN COURSE
OPTIONS

WEEK ONE *menu*

WEEKS COMMENCING:
15/04, 06/05, 03/06, 15/07, 16/09, 07/10



Monday

Sausage Roll served with
Baked Potato Wedges, Peas
& Sweetcorn

Tuesday

BBQ Pulled Chicken Wraps
served
Golden Wholemeal Rice
& Mixed Vegetables

Wednesday

Homemade Beef Lasagne
served with Garlic & Herb
Bread, Seasonal Vegetables

Thursday

Roast Chicken with Roast
Potatoes, Carrots, Broccoli,
Yorkshire Pudding and
Gravy

Friday

Fish Fingers served with
Chips, Garden Peas and
Baked Beans

Vegan Sausage Roll served
with Baked Potato Wedges,
Peas & Sweetcorn

BBQ Lentil, Bean
& Vegetable Wraps
served Golden Wholemeal
Rice & Mixed Vegetables

Homemade
Vegetarian Lasagne Served
with Garlic & Herb
Bread, Seasonal Vegetables

Quorn Fillets with Roast
Potatoes, Carrots, Broccoli,
Yorkshire Pudding and
Gravy

Vegetable Nuggets served
with Chips, Garden Peas or
Baked Beans

Selection of Baguettes

Selection of Baguettes

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Chocolate Crackle
Fruity Jelly
Fresh Fruit Pot

Squidgy Banana Cake
Fruit Yogurt & Coulis
Fresh Fruit Pot

Victoria Cupcake
Fruity Jelly
Fresh Fruit Pot

Vanilla Ice-Cream
Fruit Yogurt & Coulis
Fresh Fruit Pot

Choc Chip Cookie
Fruity Jelly
Fresh Fruit Pot

Our mission is to make your lunchtime meal the highlight of your day

92% of our food is made from fresh ingredients every day • The meat we serve is Red Tractor, Farm Assured British accredited •
All of our fish is from sustainable sources • All of our eggs are free range laid by happy chickens • We bake our bread daily in your kitchen

SOME OF OUR FOOD MAY CONTAIN ALLERGENS, PLEASE ASK OUR CHEF FOR ADVICE





SEASONAL
VEGETABLES
with
MAIN COURSE
OPTIONS

WEEK TWO *menu*

WEEKS COMMENCING:
22/04, 13/05, 10/06, 01/07, 02/09, 23/09, 14/10

Monday

Beef Bolognese
served with Penne Pasta,
Garlic & Herb Bread,
Seasonal Vegetables

Tuesday

Loaded Half potato
skin Filled with Bacon
& Cheese served
with Baked Beans

Wednesday

Chicken Korma
Served with Wholemeal Rice,
Naan Bread Finger & Mixed
Vegetables

Thursday

Pork Sausage with
Potatoes, Yorkshire
Pudding, Veg & Gravy

Friday

Breaded Fish Fillet served
with Chips, Garden Peas or
Baked Beans

MAINS

Vegetable

Bolognese served with
Penne Pasta, Garlic & Herb
Bread, Seasonal Vegetables

Loaded Half potato skin
filled with Cheese & Onions
served with Baked Beans

Cheese & Tomato Pinwheel
served
with Wholemeal Vegetable
Rice

Quorn Sausage served
with Potatoes, Yorkshire
Pudding, Veg & Gravy

Vegan Sausage Roll served
with Chips, Garden Peas or
Baked Beans

VEGETARIAN

Selection of Baguettes

Selection of Baguettes

Selection of Baguettes

Selection of Baguettes

Selection of Baguettes

PACKED LUNCH

DESSERTS

Chocolate Shortbread
Fruity Jelly
Fresh Fruit Pot

Cornflake Tart
Fruit Yogurt & Coulis
Fresh Fruit Pot

Sticky Toffee Apple Cake
Fruity Jelly
Fresh Fruit Pot

Chocolate Oat Cake
Fruit Yogurt & Coulis
Fresh Fruit Pot

Iced School Cake
Fruity Jelly
Fresh Fruit Pot

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SEASONAL
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OPTIONS

WEEK THREE *menu*

WEEKS COMMENCING:

29/04, 20/05, 17/06, 09/09, 30/09, 21/10



Monday

Pork Sausage Served with
Herby Diced potatoes &
Baked Beans or Fresh Salad

Tuesday

Paprika Chicken Pizza
Served with Baked
Potato Wedges, Peas
& Sweetcorn

Wednesday

Creamy
Chicken Carbonara
Served with Garlic & Herb
Bread & Vegetables

Thursday

Roast Gammon with Roast
Potatoes, Carrots, Cabbage,
Stuffing Ball and Gravy

Friday

Fish Fingers served with
Chips, Garden Peas and
Baked Beans

Vegan Quorn

Sausage Served with Herby
Diced potatoes & Baked
Beans or Fresh Salad

Margarita Wholemeal Pizza
Served with Baked Potato
Wedges, Peas & Sweetcorn

Roasted Vegetable & Bean
Pasta Bakes Served with
Garlic & Herb Bread &
Mixed Salad

Baked Lentil Roast served
with Roast Potatoes,
Carrots, Cabbage, Stuffing
Ball and Gravy

Vegetable Nuggets served
with Chips, Garden Peas or
Baked Beans

Selection of Baguettes

Selection of Baguettes

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Selection of Baguettes

Chocolate Brownie
Fruity Jelly
Fresh Fruit Pot

Fruity Flapjack
Fruit Yogurt & Coulis
Fresh Fruit Pot

Peach Sponge
Fruity Jelly
Fresh Fruit Pot

Vanilla Ice Cream
Fruit Yogurt & Coulis
Fresh Fruit Pot

Jaffa Sponge
Fruity Jelly
Fresh Fruit Pot

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