Spring Summer 2025		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
WEEK ONE	Option One	Macaroni Cheese	BBQ Chicken Pizza with Salads	Roasted Pork or Chicken Sausage, Roast Potatoes & Gravy	Spaghetti Bolognaise	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce	
	Option Two	Tomato and Lentil Pasta	Mild Mexican Chilli with Rice	Roasted Quorn, Roast Potatoes, & Gravy	NEW Chefs Special Chickpea Curry with Rice	Cheese & Bean Pasty with Chips & Tomato Sauce	
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	Apple Flapjack	Summer Lemon Cake	Fruit Platter	Savoury Cheese Scone	Strawberry Jelly with Mandarins	
WEEK TWO	Option One	Lentil and Sweet Potato Curry with Rice	Pork or Chicken Hot Dog with Wedges & Tomato Sauce	Roast of the Day, Stuffing, Roast Potatoes, & Gravy	Chefs Special Chicken and Chickpea Korma with Rice	Battered Fish with Chips & Tomato Sauce	
	Option Two	Cheese and Tomato Pizza with Salads	Vegan Hot Dog with Wedges & Tomato Sauce	Vegetable Soya Roast, Stuffing, Roast Potatoes & Gravy	Spaghetti and Meatballs	Cheese and Tomato Quiche with Chips	
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	Iced Vanilla Sponge	NEW Strawberry and Apple Crumble with Custard	Freshly Chopped Fruit Salad	Peaches and Ice Cream	Vanilla Shortbread	
WEEK THREE	Option One	Smokey Bean Burger with Potato Wedges	NEW Green Thai Chicken Curry with Rice	Roast Turkey, Stuffing, Roast Potatoes & Gravy	NEW Greek Macaroni Pastitsio with Greek Salad and Tzatziki	Breaded Fish and Chips	
	Option Two	Classic Vegan Bolognaise	NEW Chefs Special Five Bean Jollof Rice	Veg Wellington, Roast Potatoes & Gravy	Spinach and Cheese Whirl with Rice, Greek Salad and Tzatziki	All Day Vegetarian Breakfast	
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	Pear & Cocoa Upside Down Cake	Cheese and Crackers	Fruit Medley	Jam and Coconut Sponge	Oaty Cookie	
MENU KEY	Added Plant Protein Wholemeal Vegan Chef's Special				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		
	Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection – Fresh Fruit and Yoghurt					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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