

MENU

Week 1 Begins:
15th April, 6th & 27th May,
17th June

Monday

Tuna Mayonnaise Sandwiches
(Gluten/Egg/Fish/Milk/
Mustard/Soya)

Butchers Grilled Pork
Sausages (Gluten/Soya)

V Broccoli Bake
(Milk/Sulphur Dioxide)

Mashed Potatoes (Sulphur
Dioxide) | Baked Beans |
Diced Mixed Vegetables

Fresh Fruit Platter



Did you know you can
have two portions of
vegetables and one
portion of fruit daily?

 Locally Grown
Organic Peas

Tuesday

Turkey Sandwiches
(Gluten/Soya)

Chicken Goujons (Gluten)

V Quorn Chilli Wedge Bake
(Celery/Gluten/Egg)

Spaghetti Hoops (Gluten) |
Green Beans | Coleslaw (Egg/
Milk/Mustard)

Seasonal Fruit Crumble
& Custard
(Gluten/Milk)

Thursday

Ham Roll
(Gluten/Sesame)

Chicken Pie
(Gluten/Milk)

V Vegan Tomato Pasta
(Gluten/Mustard/Soya)

Potato Croquettes (Gluten/Milk) |
Sweetcorn | Coleslaw (Egg/
Milk/Mustard)

Seasonal Fresh Fruit Salad
with Natural Yoghurt
(Milk)

Wednesday

– Meat free day –

V Vegan Coronation
Chickpea Wrap
(Gluten/Mustard)

V Macaroni Cheese
(Gluten/Milk/Mustard/Soya)

V Vegan Jacket Potato
with Baked Beans

Garlic Bread (Gluten/Milk/
Sesame/Soya) | Broccoli |
Grated Carrots

V Lentil Soup (Celery)

Friday

Chicken Mayonnaise Wrap
(Gluten/Egg/Milk/Mustard)

Oven Ready Breaded
Haddock
(Gluten/Fish)

V Vegan Kitchari Rice 😊
(Celery)

Chips | Peas |
Baby Carrots

Vegan Cookie 😊
(Gluten)

Allergies

If you have an allergy,
please speak to a member
of the catering staff

Options and quality

Vegan, Gluten Free &
Dairy Free options are
available daily!

We use locally grown
produce where possible!

Daily



Glass of
milk or water



Salad
selection



A Piece of Fresh Fruit
and Cheese & Biscuits
or Yoghurt



MENU

Week 2 Begins:
22nd April, 13th May,
3rd & 24th June

Monday

Turkey Sandwiches
(Gluten/Soya)

Mince and Pastry Square 😊
(Celery/Gluten)

🍃 Vegetable Curry
(Celery/Mustard)

Mashed Potatoes (Sulphur
Dioxide) | Rice | Peas | Broccoli

Fresh Fruit Platter



Did you know you can
have two portions of
vegetables and one
portion of fruit daily?

😊 Locally Grown
Organic Peas

Tuesday

Sliced Chicken Sandwiches
(Gluten/Soya)

Gluten Free Salmon
Fish Fingers (Fish)

🍃 Sweetcorn and Pepper
Quiche
(Gluten/Egg/Milk)

Potatoes (Sulphur Dioxide) |
Baked Beans | Coleslaw (Egg/
Milk/Mustard)

🍃 Lentil Soup (Celery)

Thursday

🍃 Savoury Cheese Wrap
(Gluten/Egg/Milk/Mustard)

Gluten Free Pork
Meatballs in Gravy
(Soya/Sulphur Dioxide)

🍃 Vegetable Stirfry
(Gluten/Sesame/Soya)

Mashed Potatoes | (Sulphur
Dioxide) Diced Mixed Vegetables |
Grated Carrots

Seasonal Fresh Fruit Salad
with Natural Yoghurt
(Milk)

Wednesday

Tuna Mayonnaise Sandwiches
(Gluten/Egg/Fish/Milk/
Mustard/Soya)

Chicken Fajitas
(Gluten)

🍃 Jacket Potato with Cheese
(Milk)

Savoury Rice (Celery) |
Carrots | Cucumber

Tiffin (Gluten/Milk)

Friday

– Meat free day –

🍃 Egg Mayonnaise Roll
(Gluten/Egg/Milk/
Mustard/Sesame)

🍃 Stuffed Crust Cheese
and Tomato Pizza
(Gluten/Milk)

🍃 Quorn Bolognaise
(Gluten/Egg)

Spaghetti (Gluten/Mustard/Soya) |
Sweetcorn | Green Beans

Vegan Muffin 😊
(Gluten)

Allergies

If you have an allergy,
please speak to a member
of the catering staff

Options and quality
Vegan, Gluten Free &
Dairy Free options are
available daily!

We use locally grown
produce where possible!

Daily



Glass of
milk or water



Salad
selection



A Piece of Fresh Fruit
and Cheese & Biscuits
or Yoghurt



MENU

Week 3 Begins:
29th April, 20th May,
10th June, 1st July

Monday

Turkey Roll
(Gluten/Sesame)

Oven Ready Breaded Haddock
(Gluten/Fish)

V Vegetable Noodles
(Gluten /Celery/Egg/Soya)

Chips | Mushy Peas 😊 |
Coleslaw (Egg/Milk/Mustard)

Fresh Fruit Platter



Did you know you can
have two portions of
vegetables and one
portion of fruit daily?

😊 Locally Grown
Organic Peas

Tuesday

- Meat free day -

V Egg Mayonnaise Wrap
(Gluten/Egg/Milk/Mustard)

V Vegan Herbie Spaghetti
(Gluten/Mustard/Soya)

V Cheese Wheel
(Gluten/Egg/Milk/
Sulphur Dioxide)

Mashed Potatoes (Sulphur
Dioxide) | Sweetcorn | Baked Beans

V Chocolate Sponge & Custard
(Gluten/Egg/Milk)

Thursday

V Cheese Sandwiches
(Gluten/Milk/Soya)

Roast Chicken with Mealie
(Gluten)

V Cheese and Leek Sausage
(Gluten/Milk/Mustard)

Roast Potatoes (Gluten) | Brussels
Sprouts | Baked Beans

Seasonal Fresh Fruit Salad
with Natural Yoghurt
(Milk)

Wednesday

Ham Sandwiches
(Gluten/Soya)

Chicken Korma
(Celery/Milk/Mustard)

V Quorn Burrito
(Gluten/Egg/Milk)

Rice | Diced Mixed Vegetables |
Sweetcorn

V Creamy Leek, Pea and
Courgette Soup 😊
(Celery/Milk)

Friday

Chicken and Sweetcorn
Sandwiches (Gluten/Egg/
Milk/Mustard/Soya)

Beef Burger in a Bun
(Gluten/Sesame/Soya/
Sulphur Dioxide)

V Singapore Noodles
(Gluten/Egg/Sesame/Soya)

Potato Wedges (Gluten) | Coleslaw
(Egg/Milk/Mustard) | Broccoli

Shortbread
(Gluten)

Allergies

If you have an allergy,
please speak to a member
of the catering staff

Options and quality

Vegan, Gluten Free &
Dairy Free options are
available daily!

We use locally grown
produce where possible!

Daily



Glass of
milk or water



Salad
selection



A Piece of Fresh Fruit
and Cheese & Biscuits
or Yoghurt

