

MONDAY
Planet Friendly Day

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Option One

NEW Chef's Special
Lentil Curry with Rice
and Homemade
Flatbread (VE)

Classic Cheese and
Tomato Pizza
with Wedges (V)

BBQ Quorn with
Seasoned Potatoes
and Sweetcorn Salsa
(VE)

Hearty Spaghetti
Bolognaise (VE)

Smashed Bean & Lentil
Patty(VE) with Potato
wedges

Option Two

Creamy Chickpea
and Coconut Curry
with Rice (VE)

Chicken and
Sweetcorn Meatballs in
Tomato Sauce with
50/50 Rice

BBQ Chicken with
Seasoned Potatoes
and Sweetcorn Salsa

Hearty Beef and Lentil
Bolognaise with
Spaghetti

Salmon Fishfingers
with Chips & Tomato
Sauce

**MAIN
MEALS**

Vegetables

Green Beans (VE)
Cauliflower (VE)

Carrots (VE)
Sweetcorn (VE)

Broccoli (VE)
Peas (VE)

Leeks (VE)
Courgettes (VE)

Peas (VE)
Baked Beans (VE)

Salad Bar

Sweet Potato
Power Salad (VE)
Mixed Lettuce (VE)
Carrot Sticks (VE)
Pepper Sticks (VE)
Sweetcorn (VE)

Mixed Bean Salad (VE)
Coleslaw (V)
Green Beans (VE)
Diced Pepper (VE)
Cucumber (VE)

Beetroot (VE)
Rainbow Slaw (VE)
Iceberg Lettuce (VE)
Tomatoes (VE)
Couscous Salad (VE)

Grated Carrot (VE)
Cucumber Sticks (VE)
Roasted Vegetable
and Lentil Salad (VE)
Tomato Salsa (VE)
Beetroot (VE)

Lettuce (VE)
Tomato Pasta (VE)
Olives (VE)
Carrot Sticks (VE)
Cucumber Slices (VE)

**VEGETABLES
AND SALAD**

Dessert

Peach Upside Down
Cake (V)

Yoghurt (V) and Fresh
Fruit (VE)

Yoghurt (V) with
Timed fruit

Sticky Apple Crumble
(VE) with Custard (V)

Yoghurt (V) and Fresh
Fruit – Apple,
Watermelon

DESSERT

MENU KEY

Added Plant Protein
(50% of the protein
is from a plant-
based source)

Wholemeal
Planet Friendly, Low
Carbon Option

Local Red
Tractor Meat

Local, Seasonal
Fruit & Veg
(V) Vegetarian
(VE) Vegan

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings (V/VE) - A choice of flavoured breads freshly
baked on site daily (VE) - Daily salad selection (V/VE) – Fresh Fruit (VE) – Natural Yoghurt (V/VE) -

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.