

Spring Summer
2025

WEEK ONE

1st September
22nd September
13th October

MONDAY



Option One

Macaroni
Cheese

Option Two

Tomato and
Lentil Pasta

Vegetables

Vegetables of the Day

Dessert

Apple
Flapjack

TUESDAY

BBQ Chicken Pizza
with Salads

Mild Mexican
Chilli with Rice

Vegetables of the Day

Summer Lemon
Cake

WEDNESDAY

Roasted Pork Sausage,
Roast Potatoes & Gravy

Roasted Quorn,
Roast
Potatoes, & Gravy

Vegetables of the Day

Fruit
Platter

THURSDAY



Chefs Special
Chicken and Chickpea
Korma with Rice



Spaghetti and
Meatless balls

Vegetables of the Day

Chocolate Pinwheel
Biscuit

FRIDAY

Fishfingers or Salmon
Fishcakes with Chips &
Tomato Sauce

Cheese & Bean Pasty
with Chips & Tomato
Sauce

Vegetables of the Day

Strawberry Jelly
with
Mandarins

WEEK TWO

8th September
29th September
20th October

Option One

Barbecue Chicken
with Rice

Option Two

Cheese and
Tomato Pizza
with Salads

Vegetables

Vegetables of the Day

Dessert

Iced Vanilla Sponge

Pork Hot Dog with
Wedges & Tomato
Sauce

Vegan Hot Dog with
Wedges &
Tomato Sauce

Vegetables of the Day

NEW Strawberry and
Apple Crumble with
Custard

Roast Turkey, Stuffing,
Roast Potatoes, & Gravy

Vegetable Soya Roast,
Stuffing, Roast Potatoes
& Gravy

Vegetables of the Day

Freshly Chopped
Fruit Salad



Spaghetti
Bolognaise

NEW Chefs Special
Chickpea Curry
with Rice

Vegetables of the Day

Peaches and
Ice Cream

Breaded Fish with Chips
& Tomato Sauce

Cheese and Tomato
Quiche with Chips

Vegetables of the Day

Vanilla
Shortbread

WEEK THREE

15th September
6th October

Option One

Beef Burger with Potato
Wedges

Option Two

Classic Vegan
Bolognaise

Vegetables

Vegetables of the Day

Dessert

Pear & Cocoa Upside
Down Cake

NEW Green Thai
Chicken Curry
with Rice



NEW Chefs Special
Five Bean
Jollof Rice

Vegetables of the Day

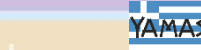
Vanilla Yoghurt with
toppings

Roast Gammon,
Stuffing, Roast Potatoes
& Gravy

Vegan Cottage Pie with
Gravy

Vegetables of the Day

Fruit Medley



NEW Greek Macaroni
Pastitsio with Greek
Salad and Tzatziki

Spinach and Cheese
Whirl with Rice, Greek
Salad and Tzatziki

Vegetables of the Day

Marble Sponge

Fishfingers
and Chips

Cheese and Red
Pepper Frittata with
Chips

Vegetables of the Day

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 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.

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection and Fresh Fruit

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feeding the imagination