














Spring Summer
2025











WEEK ONE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
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	Chocolate Brownie	 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	Carrot Cake	 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	Strawberry Jelly	 Fruit Medley	Jam and Coconut Sponge	 Oaty Cookie 

MENU KEY



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

ALLERGY INFORMATION:

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WEEK ONE

Option One

V160
Tomato and Lentil Pasta
Sauce

C91 BBQ Chicken Pizza with
SD92 SB8 SD126 Salads

P3 C6 Chicken and
Vegetable Sausage, **SD82**
Roast Potatoes & **SD118** Gravy

SD8 Spaghetti **B48** Bolognaise

F6 Fishfingers or **F1** Salmon
Fishfingers with **SD5** Chips &
SD14 Tomato Sauce

Option Two

V11 Macaroni Cheese
Toppings **PK3 PK4 V85 V216**
Pasta: **SD8 SD11 SD9**

V309 Mild Mexican Chilli with
SD84 Rice

V204 Roast Quorn, **SD40**
Stuffing, **SD82** Roast Potatoes,
& **SD118** Gravy

NEW V321 Chefs Special
Chickpea Curry with **SD84**
Rice

V191 Cheese & Bean Pasty
With **SD5** Chips & **SD14**
Tomato Sauce

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

D171 Apple Flapjack

D168 Summer Lemon Cake

D225 Fruit Platter

D249 Chocolate Brownie

D235 Strawberry Jelly with
Mandarins

WEEK TWO

Option One

V108 Lentil and Sweet
Potato Curry with **SD84** Rice

P3 C6 SD187 Pork or
Chicken Hot Dog with **SD6**
Wedges & **SD14** Tomato
Sauce

C4 C5 T1 B4 P5 Roast of the
Day, **SD40** Stuffing, **SD82**
Roast Potatoes, & **SD118**
Gravy

NEW C111 Chef Special
Chicken and Chickpea
Korma with **SD84** Rice

F3 Battered Fish with **SD5**
Chips & **SD14** Tomato Sauce

Option Two

V231 Cheese and Tomato
Pizza with **SD92 SB8 SD126**
Salads

V244 SD187 Vegan Hot Dog
with **SD6** Wedges & **SD14**
Tomato Sauce

V13 Lentil and Vegetable
Soya Roast with **SD82** Roast
Potatoes & **SD118** Gravy

SD8 Spaghetti and **V237**
V225 Meatballs

V113 Cheese and Tomato
Quiche with **SD5** Chips

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

D177 Iced Vanilla Sponge

NEW D259 Strawberry and
Apple Crumble with
Custard

D223 Freshly Chopped Fruit
Salad

D234 Carrot Cake

D57 Vanilla Shortbread

WEEK THREE

Option One

V323 SD17 Bean Burger with
SD6 Potato Wedges

NEW C114 Green Thai
Chicken Curry with **SD84**
Rice

T1 Roast Turkey, **SD40**
Stuffing, **SD82** Roast
Potatoes & **SD118** Gravy

NEW GR6 Greek Macaroni
Pastitsio with **GR4** Greek
Salad and **GR3** Tzatziki

F7 Breaded Fish and **SD5**
Chips

Option Two

V233 SD11 Vegan
Bolognaise

NEW V322 Chefs Special
Five Bean Jollof Rice

V232 Veg Wellington, **SD82**
Roast Potatoes & **SD118**
Gravy

GR2 Spinach and Cheese
Whirl with **SD84** Rice, **GR4**
Greek Salad and **GR3**
Tzatziki

V249 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

D207 Pear & Cocoa Upside
Down Cake

D245 Strawberry Jelly

D224 Fruit Medley

D233 Jam and Coconut
Sponge

D85 Oaty Cookie

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feeding the imagination