

















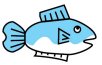











Spring Term 2026 Menu

Weeks Commencing: 4th May, 8th June & 6th July



Week 4	Monday	Tuesday	Wednesday	Thursday	Friday						
Main Option	Sweet Chilli Noodles with Crispy Chicken Chunks 	Pepperoni Pizza with Hash Brown Bites 	Fishcake with Mashed Potato & Ketchup 	Tropical Sweet & Spice Pork with Rice	Beef Mince Loaded Potato Wedges 						
Meat Free Option	Sweet Chilli Noodles with Quorn Dippers 	Cheese Pizza with Hash Brown Bites 	Vegetable Sausage with Mashed Potato & Ketchup 	Vegetable Spring Rolls with Rice & Sweet Chilli Sauce 	Quorn Mince Loaded Wedges 						
Alternative Option	Barbecue Pulled Pork Panini or Cheese Baguette  or Jacket Potato with a Choice of Filling	Tuna Bagel Melt or Cheese Bagel  or Jacket Potato with a Choice of Filling	Ham or Cheese Sandwich  or Jacket Potato with a Choice of Filling	Bagel  or Jacket Potato with a Choice of Filling	Egg or Cheese Roll  or Jacket Potato with a Choice of Filling						
Vegetables	Broccoli	Sweetcorn	Mushy Peas or Salad	Green Beans	Corn on the Cob						
Dessert	Pudding of the Day Salad Bar & Fresh Fruit or Yoghurt Available Daily										
<p>All meals are prepared fresh on the day using local fresh products when possible</p> <p>No nuts are present in any of our meals or in the preparation area, however some meals contain the following (a full list of allergens can be requested):</p>											
 Celery	 Wheat	 Milk/Dairy	 Eggs	 Fish	 Sulphites	 Mustard	 Soya	 Barley	 Oats	 Sesame	 Crustaceans