Lunch Menu Spring 2025 week one wb 13/1, 3/2, 3/3,24/3



Available everyday

Seasonal soup

with croutons, fresh herbs, toppings, and freshly baked bread

Everyday salads

selection of healthy and colourful salads

Fruit bar

selection of bananas, apples, satsumas, melon and mixed grapes

Yoghurt bar

selection of natural yoghurts

Jacket potato or Pasta

hot jacket potatoes with a choice of fillings or past dish of the day

Please see daily menu boards for ALL allergens

Monday

Main meal

Freshly Made Margarita Pizza

Vegetarian Meal

Roasted vegetable pizza

Sides

Potato Wedges, Cauliflower, Sweetcorn

Dessert

Oat Cookie

Thursday

Main meal

Beef Bolognaise

Vegetarian Meal

Vegan Bolognaise

Sides

Spaghetti, Garlic Bread, Peas, Courgettes

Dessert

Mango & Lime Posset

Tuesday

Main meal

Spanish Chicken

Vegetarian Meal

Potato & Onion Tortilla

Sides

Mixed Rice, Green beans, Broccoli

Dessert

Vanilla Sprinkle Cake

Friday

Main meal

Build your own Chicken Wrap

Vegetarian Meal

Sweet Potato & Bean Falafel

Sides

Oven chips, Sweetcorn, Broccoli

Dessert

Orange Drizzle Cake

Wednesday

Main meal

Roast Turkey, Yorkshire Pudding & Gravy

Vegetarian Meal

Ratatouille Crumble

Sides

Roast potatoes, Carrots, Steamed Savoy Cabbage

Dessert

Chocolate Muffin



*All menus are subject to change due to availability and supply

Lunch Menu Spring 2025 week two wb 20/1, 10/2, 10/3



Available everyday

Seasonal soup

with croutons, fresh herbs, toppings, and freshly baked bread

Everyday salads

selection of healthy and colourful salads

Fruit bar

selection of bananas, apples, satsumas, melon and mixed grapes

Yoghurt bar

selection of natural yoghurts

Jacket potato or Pasta

hot jacket potatoes with a choice of fillings or past dish of the day

Please see daily menu boards for ALL allergens

Monday

Main meal

Veggie Sausage Rolls

Vegetarian Meal

Leek & Butter bean Gratin

Sides

Wedges, Broccoli, Peas

Dessert

Lemon Shortbread

Thursday

Main meal

Chicken Stew & Dumplings

Vegetarian Meal

Stuffed Pepper

Sides

Herby Potatoes, Roasted Squash, Green Beans

Dessert

Carrot Cake

Tuesday

Main meal

Taco Tuesday
- Fajita Chicken

Vegetarian Meal

Bean Chilli

Sides

Mixed rice, Sweetcorn, Roasted Courgette

Dessert

Chocolate Cheesecake

Friday

Main meal

Battered Fish

Vegetarian Meal

Vegan Fingers

Sides

Oven chips, Garden peas, Baked beans

Dessert

Chocolate Brownie

Wednesday

Main meal

Roast Pork & Yorkshire Pudding

Vegetarian Meal

Roasted Root Vegetable stew &
Dumplings

Sides

Roast Potatoes, Carrots,
Sauted Leeks & Cabbage

Dessert

Cherry & Coconut Bar



*All menus are subject to change due to availability and supply

Lunch Menu Spring 2025 week three wb 6/1, 27/1,24/2, 17/3



Available everyday

Seasonal soup

with croutons, fresh herbs, toppings, and freshly baked bread

Everyday salads

selection of healthy and colourful salads

Fruit bar

selection of bananas, apples, satsumas, melon and mixed grapes

Yoghurt bar

selection of natural yoghurts

Jacket potato or Pasta

hot jacket potatoes with a choice of fillings or past dish of the day

Please see daily menu boards for ALL allergens

Monday

Main meal

Veggie Nuggets

Vegetarian Meal

Med Veg Filo Basket

Sides

Potato Wedges, Broccoli, Green Beans

Dessert

Fruit Flapjack

Thursday

Main meal

Chicken Korma

Vegetarian Meal

Sag Aloo & Lentil Pie

Sides

Rice ,Roasted Cauliflower, Green Beans

Dessert

Strawberry Cheesecake

Tuesday

Main meal

Taco Tuesday -Spiced Beef Mince & Bean

Vegetarian Meal

Roast Veg & Bean Mix

Sides

Rice, Sweetcorn, Roasted Courgette

Dessert

Black & White Biscuit

Friday

Main meal

Pork Butcher's Sausage

Vegetarian Meal

Plant Sausage

Sides

Oven chips, Garden peas, Baked beans

Dessert

Lemon Cake

Wednesday

Main meal

Roast Chicken & Stuffing, Gravy

Vegetarian Meal

Sweet Potato & Tomato Bake

Sides

Roasted Potatoes, Carrots, Broccoli

Dessert

Rock Cake



*All menus are subject to change due to availability and supply