



WEEKLY MENU 2

Weeks beginning - 27th April, 18th May, 15th June, 6th July, 2026

Dish	Monday	Tuesday	Wednesday	Thursday	Friday
TRADITIONAL RED	Margarita Pizza Baked Potato Wedges Garden Peas	Chicken Casserole & Dumplings Creamed Potatoes Cauliflower Carrots	Beef Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Spaghetti Bolognese Homemade Garlic Bread Mixed Vegetables	Fish Goujons Oven Baked Chips Garden Peas Baked Beans
VEGETARIAN BLUE	Macaroni Cheese Homemade Garlic Bread Garden Peas	Diced Quorn Casserole & Dumplings Creamed Potatoes Cauliflower Carrots	Quorn Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Quorn Bolognese Homemade Garlic Bread Mixed Vegetables	Jacket Potato with Cheese or Baked Beans
POPULAR GREEN		Fish Star Baked Jacket Potato Baked Beans	Homemade Quiche Roasted Potatoes Baked Beans Sweetcorn	Corned Beef Pie Creamed Potatoes Mixed Vegetables	Jacket Potato with Tuna
SANDWICHES BLACK	Egg Mayonnaise Baked Potato Wedges	Tuna Mayonnaise Baked Jacket Potato	Egg Mayonnaise Roasted Potatoes	Cheese Baked Jacket Potato	Roast Ham Oven Baked Chips
DESSERTS	Jam Sponge & Custard Sauce Jelly Homemade Biscuit & Fresh Fruit	Chocolate Crunch & Custard Sauce Decorated Iced Sponge Homemade Biscuit & Yoghurt	Cornflake Tart & Custard Sauce Choc Chip Muffin Homemade Biscuit & Fresh Fruit	Ginger Sponge & Custard Sauce Jelly Homemade Biscuit & Yoghurt	Creamy Rice Pudding & Jam Sauce Ice Cream Homemade Biscuit & Fresh Fruit

Available daily – Salad bar, milk and drinking water

All our menus are compliant with the School Food Standards - we only serve farm assured meat, MCS fish and free range eggs. Low fat milk. If you require advice regarding allergens, please contact the School Catering Supervisor.

