



Spring/Summer Menu Week 1

Monday	Tuesday (V)	Wednesday	Thursday	Friday
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Breakfast - A selection of cereals or porridge (Please see chef for allergen information)
Early snack – Fresh fruit with wholemeal toast or baked goods, served with a cup of milk or water (Please see chef for allergen information)

Lunchtime (served with water)

	Monday	Tuesday (V)	Wednesday	Thursday	Friday
Starter	Garlic bread G SY DA		Cucumber sticks with mint yoghurt dip DA		
Main course	Pork or beef spaghetti bolognese G	Vegetable burger with salad in a bun served with potato wedges and reduced salt and sugar baked beans G SU SY SE	Beef or turkey savoury mince with roast potatoes and cauliflower CE	Coconut, sweet potato and chickpea masala with couscous G MU	Tuna pasta bake F G DA MU
Vegetarian Option	Red lentil and vegetable spaghetti bolognese G	All courses same as main meal	Vegetarian savoury mince with roast potatoes and cauliflower E CE SY G	All courses same as main meal	Mixed bean and vegetable pasta bake G DA MU
Dessert		Peaches with a mixed berry sauce		Children's choice - Cocoa and mixed berry loaf G E Or Ice cream with fruit DA	Banana yoghurt DA

Afternoon snack – Fresh fruit or vegetable sticks served with a cup of milk or water (Please see chef for allergen information)

Teatime (served with water)

	Monday	Tuesday (V)	Wednesday	Thursday	Friday
Starter		Mixed melon		Hummus with celery and carrot dippers CE SE	
Main course	Salmon crunch wrap MU F G E or Egg crunch wrap MU G E	Sandwich selection Hummus and cucumber SE G SY Cheese savoury SE G SY DA MU E	Rainbow rice	Cheese, tomato and bean melts SE G SY DA	Chicken salad pitta pockets with grated carrot MU G E or Egg and cress pitta pockets with grated carrot MU G E
Vegetarian Option	Egg crunch wrap MU G E	All courses same as main meal	All courses same as main meal	All courses same as main meal	Egg and cress pitta pockets with grated carrot MU G E
Dessert	Caribbean fresh fruit salad with vanilla natural yoghurt DA		Fresh fruit		Apple and satsuma smiles



Spring/Summer Menu Week 2

Monday (V)	Tuesday	Wednesday	Thursday	Friday
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Breakfast- A selection of cereals or porridge (Please see chef for allergen information)
Early snack – Fresh fruit with wholemeal toast or baked goods, served with a cup of milk or water (Please see chef for allergen information)

Lunchtime (served with water)

Starter		Corn on the cob (Fruit dessert for children that are weaning)			Avocado and mango bruschetta (Avocado and mango for children that are weaning) SE G SY Or Garlic bread G SY DA
Main course	Vegetarian sausage with root vegetable mash, peas and lentil gravy G SY E DA	Turkey or pork Jambalaya	Salmon, mackerel and broccoli pasta F DA G	Lamb dinner with minted new potatoes and a medley of vegetables	Herby chicken with reduced salt and sugar baked beans and mixed potato wedges
Vegetarian Option	All courses same as main meal	Chickpea and vegetable Jambalaya	Mixed vegetable pasta DA G	Vegetarian mince dinner with minted new potatoes and a medley of vegetables E SY G	Starter- same as main starter Main - Herby, cheesy, baked courgette, with reduced salt and sugar baked beans and mixed potato wedges DA
Dessert	Chefs choice- Lemon and courgette loaf E G Or Strawberries, peaches and cream DA		Apple and pineapple sticks	Fresh fruit salad	

Afternoon snack – Fresh fruit or vegetable sticks served with a cup of milk or water (Please see chef for allergen information)

Teatime (served with water)

Starter	Mixed melon		Hummus with vegetable dippers SE		
Main course	Toasted bagel topped with cream cheese, served with apple coleslaw and sultanas SE G E MU DA	Beanie pinwheel with cucumber sticks G MU	Cheese on toast with grated carrot G SY SE DA	Spring vegetable soup SE G SY CE	Children's choice- Choose your own sandwich - served with tomatoes F SE SU G E MU DA SY
Vegetarian Option	Main - Same as above	All courses same as main meal	All courses same as main meal	All courses same as main meal	Children's choice- Choose your own sandwich - served with tomatoes SE SU G E MU DA SY
Dessert		Fruit yoghurt DA		Banana smoothie DA	Seasonal fresh fruit platter



Spring/Summer Menu Week 3

Monday	Tuesday	Wednesday	Thursday (V)	Friday
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Breakfast- A selection of cereals or porridge (Please see chef for allergen information)
Early snack – Fresh fruit with wholemeal toast or baked goods, served with a cup of milk or water (Please see chef for allergen information)

Lunchtime (served with water)

Starter			Chapati with cucumber raita DA G		Cheesy garlic bread SY DA G
Main course	Quorn and vegetable casserole with new potatoes CE E or Vegetable and puy lentil casserole with new potatoes CE	Fish cake with mixed potato wedges and mushy peas F G	Lamb or beef keema curry with 50/50 turmeric rice MU	African bean stew G SE SY	Chicken carbonara DA G
Vegetarian Option	All courses same as main meal	Vegetable burger with mixed potato wedges and mushy peas G SU	Starter- Same as main starter Main- Vegetarian keema curry with 50/50 turmeric rice MU SY G E	All courses same as main meal	Mush room and vegetable carbonara DA G
Dessert	Vanilla flavoured natural yoghurt DA	Banana		Pear with low sugar custard DA	

Afternoon snack – Fresh fruit or vegetable sticks served with a cup of milk or water (Please see chef for allergen information)

Teatime (served with water)

Starter	Honeydew melon			Cucumber and pitta sticks with a garlic and herb dip MU E G	
Main course	Children's choice- Ham, mushroom & sweetcorn pizza SY DA G SE Rainbow vegetable pizza SY DA G SE Margherita pizza SY DA G SE	Mild Mexican pasta salad DA G MU E	Salmon mayo and sweetcorn wrap served with tomatoes F G MU E and Cheese, apple and sultana wrap served with tomatoes DA G	Picnic tortilla with carrot sticks E DA	Turkey sandwiches with vegetable sticks G SY SE and Egg mayonnaise sandwiches with vegetable sticks G SY SE MU E
Vegetarian Option	Starter- Same as main starter Children's choice- Rainbow vegetable pizza SY DA G SE Margherita pizza SY DA G SE	All courses same as main meal	Cheese, apple and sultana wrap DA G Beanie crunch wrap served with tomatoes G MU E	All courses same as main meal	Egg mayonnaise sandwiches with vegetable sticks G SY SE MU E
Dessert		Fresh fruit platter	Peach and natural yoghurt DA		Vegetarian Jelly with fresh strawberries G

GLUTEN – G, EGG – E, FISH – F, NUTS – N, PEANUTS – PN, SOYA – SY, DAIRY – DA, CELERY – CE, MUSTARD – MU, SESAME – SE, SULPHITES – SU, LUPIN – LU, SHELLFISH – SF (Crustaceans and Molluscs)
 (V)- Vegetarian day



Spring/Summer Menu Week 4

Monday	Tuesday	Wednesday	Thursday (V)	Friday
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Breakfast- A selection of cereals or porridge (Please see chef for allergen information)
Early snack – Fresh fruit with wholemeal toast or baked goods, served with a cup of milk or water (Please see chef for allergen information)

Lunchtime (served with water)

	Monday	Tuesday	Wednesday	Thursday (V)	Friday
Starter			Garlic bread G SY DA		Cucumber sticks with mint yoghurt dip DA
Main course	Tuna pasta bake F G DA MU	Coconut, sweet potato and chickpea masala with couscous G MU	Pork or beef spaghetti bolognese G	Vegetable burger with salad in a bun served with potato wedges and reduced salt and sugar baked beans G SU SY SE	Beef or turkey savoury mince with roast potatoes and cauliflower CE
Vegetarian Option	Mixed bean and vegetable pasta bake G DA MU	All courses same as main meal	Red lentil and vegetable spaghetti bolognese G	All courses same as main meal	Vegetarian savoury mince with roast potatoes and cauliflower E CE SY G
Dessert	Banana yoghurt DA	Children's choice- Cocoa and mixed berry loaf G E Or Ice cream with fruit DA		Peaches with a mixed berry sauce	

Afternoon snack – Fresh fruit or vegetable sticks served with a cup of milk or water (Please see chef for allergen information)

Teatime (served with water)

	Monday	Tuesday	Wednesday	Thursday (V)	Friday
Starter		Hummus with celery and carrot dippers CE SE		Mixed melon	
Main course	Chicken salad pitta pockets with grated carrot MU G E or Egg and cress pitta pockets with grated carrot MU G E	Cheese, tomato and bean melts SE G SY DA	Salmon crunch wrap MU F G E or Egg crunch wrap MU G E	Sandwich selection Hummus and cucumber SE G SY Cheese savoury SE G SY DA MU E	Rainbow rice
Vegetarian Option	Egg and cress pitta pockets with grated carrot MU G E	All courses same as main meal	Egg crunch wrap MU G E	All courses same as main meal	All courses same as main meal
Dessert	Apple and satsuma smiles		Caribbean fresh fruit salad with vanilla natural yoghurt DA		Fresh fruit

GLUTEN – G, EGG – E, FISH – F, NUTS – N, PEANUTS – PN, SOYA – SY, DAIRY – DA, CELERY – CE, MUSTARD – MU, SESAME – SE, SULPHITES – SU, LUPIN – LU, SHELFISH – SF (Crustaceans and Molluscs)
 (V)-Vegetarian day



Spring/Summer Menu Week 5

Monday	Tuesday	Wednesday (V)	Thursday	Friday
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Breakfast- A selection of cereals or porridge (Please see chef for allergen information)
Early snack – Fresh fruit with wholemeal toast or baked goods, served with a cup of milk or water (Please see chef for allergen information)

Lunchtime (served with water)

Starter		Avocado and mango bruschetta (Avocado and mango for children that are weaning) SE G SY Or Garlic Bread G SY DA		Corn on the cob (Fruit dessert for children that are weaning)	
Main course	Lamb dinner with minted new potatoes and a medley of vegetables	Herby chicken with reduced salt and sugar baked beans and mixed potato wedges	Vegetarian sausage with root vegetable mash, peas and lentil gravy G SY E DA	Turkey or pork Jambalaya	Salmon, mackerel and broccoli pasta F DA G
Vegetarian Option	Vegetarian mince dinner with minted new potatoes and a medley of vegetables E SY G	Starter- same as main starter Main- Herby, cheesy, baked courgette, with reduced salt and sugar baked beans and mixed potato wedges DA	All courses same as main meal	Chickpea and vegetable Jambalaya	Mixed vegetable pasta DA G
Dessert	Fresh fruit salad		Chefs choice- Lemon and courgette loaf E G Or Strawberries, peaches and cream DA		Apple and pineapple sticks

Afternoon snack – Fresh fruit or vegetable sticks served with a cup of milk or water (Please see chef for allergen information)

Teatime (served with water)

Starter			Mixed melon		Hummus with vegetable dippers SE
Main course	Spring vegetable soup SE G SY CE	Children's choice- Choose your own sandwich - served with tomatoes F SE G E MU DA SY	Toasted bagel topped with cream cheese and served with apple coleslaw and sultanas SE G E MU DA	Beanie pinwheel with cucumber sticks G MU	Cheese on toast with grated carrot G SY SE DA
Vegetarian Option	Main- As Same as above	Children's choice- Choose your own sandwich- served with tomatoes SE G E MU DA SY	All courses same as main meal	All courses same as main meal	All courses same as main meal
Dessert	Banana smoothie DA	Seasonal fresh fruit platter		Fruit yoghurt DA	

GLUTEN – G, EGG – E, FISH – F, NUTS – N, PEANUTS – PN, SOYA – SY, DAIRY – DA, CELERY – CE, MUSTARD – MU, SESAME – SE, SULPHITES – SU, LUPIN – LU, SHELLFISH – SF (Crustaceans and Molluscs)
 (V)- Vegetarian day



Spring/Summer Menu Week 6

Monday (V)	Tuesday	Wednesday	Thursday	Friday
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Breakfast- A selection of cereals or porridge (Please see chef for allergen information)
Early snack – Fresh fruit with wholemeal toast or baked goods, served with a cup of milk or water (Please see chef for allergen information)

Lunchtime (served with water)

Starter		Cheesy garlic bread SY DA G			Chapati with cucumber raita DA G
Main course	African bean stew G SE SY	Chicken carbonara DA G	Quorn and vegetable casserole with new potatoes CE E or Vegetable and puy lentil casserole with new potatoes CE	Fish cake with mixed potato wedges and mushy peas F G	Lamb or beef keema curry with 50/50 turmeric rice MU
Vegetarian Option	Main- Same as above	Mush room and vegetable carbonara DA G	All courses same as main meal	Vegetable burger with mixed potato wedges and mushy peas G SU	Starter- Same as main starter Main - Vegetarian keema curry with 50/50 turmeric rice MU SY G E
Dessert	Pear with low sugar custard DA		Vanilla flavoured natural yoghurt DA	Banana	

Afternoon snack – Fresh fruit or vegetable sticks served with a cup of milk or water (Please see chef for allergen information)

Teatime (served with water)

Starter	Cucumber and pitta sticks with a garlic and herb dip MU E G		Honeydew melon		
Main course	Picnic tortilla with carrot sticks E DA	Turkey sandwiches with vegetable sticks G SY SE and Egg mayonnaise sandwiches with vegetable sticks G SY SE MU E	Children's choice- Ham, mushroom & sweetcorn pizza SY DA G SE Rainbow vegetable pizza SY DA G SE Margherita pizza SY DA G SE	Mild Mexican pasta salad DA G MU E	Salmon mayo and sweetcorn wrap served with tomatoes F G MU E Cheese, apple and sultana wrap served with tomatoes DA G
Vegetarian Option	Starter and main - Same as above	Egg mayonnaise sandwiches with vegetable sticks G SY SE MU E	Starter- Same as main starter Children's choice- Rainbow vegetable pizza SY DA G SE Margherita pizza SY DA G SE	All courses same as main meal	Cheese, apple and sultana wrap DA G Beanie crunch wrap served with tomatoes G MU E
Dessert		Vegetarian Jelly with fresh strawberries G		Fresh fruit platter	Peach and natural yoghurt DA

GLUTEN – G, EGG – E, FISH – F, NUTS – N, PEANUTS – PN, SOYA – SY, DAIRY – DA, CELERY – CE, MUSTARD – MU, SESAME – SE, SULPHITES – SU, LUPIN – LU, SHELLFISH – SF (Crustaceans and Molluscs)
 (V)- Vegetarian day