



MENU - WEEK A

For w/c 2nd & 23rd June, 14th July



**Fresh
Start**



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Caribbean style curry and rice (VG)

Pepperoni pasta

Roast chicken, roast potatoes and Yorkshire pudding

Pork kofta and rainbow rice

Fish fingers and chips



Cheese & tomato pizza (V)

Savoury muffins and new potatoes (V)

Butternut & five bean roast (VG)

Quesadillas (V)

Fishless fingers and chips (VG)



Pasta shapes with a tomato and herb sauce (VG)

Jacket potato with baked beans & cheese (V)

Pasta shapes with a tomato and herb sauce (VG)

Jacket potato with baked beans & cheese (V)

Pasta shapes with a tomato and herb sauce (VG)



Egg mayonnaise in a soft white bap served with crudités (V)

Cheddar cheese in a soft white bap served with crudités (V)

Ham sandwich on 50/50 bread served with crudités

Tuna mayonnaise in a soft white tortilla wrap served with crudités

Ham in soft white tortilla served with crudités

Yoghurt with a choice of toppings (V)

Ginger snap cookie (VG)

Jelly (VG)

Summer fruit sponge (V)

A selection of home baking (V)

Fresh fruit is served every day. Seasonal vegetables are available with all meals as well as access to the salad bar along with our fresh bread. Where possible, we buy locally sourced produce. All of our meat is high welfare and our eggs are responsibly sourced and free range. Our spreads and cooking fats are vegan.



MENU - WEEK B

For w/c 9th & 30th June, 21st July



R
Fresh
Start



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Summer ready risotto (VG)

Sticky BBQ chicken and coconut rice

Toad in the hole and roast potatoes

Meatballs (pork & beef) with spaghetti

Breaded fish and chips



Cheese & tomato pizza (V)

Macaroni cheese (V)

Vegetarian toad in the hole with roast potatoes (V)

Vegetable korma with rice (VG)

Vegan pot pie (VG)



Pasta shapes with a tomato and herb sauce (VG)

Jacket potato with baked beans and cheese (V)

Pasta shapes with a tomato and herb sauce (VG)

Jacket potato with tuna mayonnaise

Pasta shapes with a tomato and herb sauce (VG)



Egg mayonnaise in a soft white bap served with crudités (V)

Tuna mayonnaise in a soft white tortilla wrap served with crudités

Ham sandwich on 50/50 bread served with crudités

Cheddar cheese in a soft white bap served with crudités (V)

Ham in soft white tortilla served with crudités

Yoghurt with a choice of toppings (V)

Banana bread cookie (VG)

Jelly (VG)

Pear and honey cake (V)

A selection of home baking (V)

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MENU - WEEK C

For w/c 16th & 7th July



R
Fresh
Start



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Garlicky vegetable noodles
(VG)

Ham & cheese pinwheels with
new potatoes

Roast Chicken, Yorkshire pudding
with roast potatoes

Beef bolognese pasta bake

Breaded fish and chips



Cheese & tomato pizza (V)

Veggie meatballs and spaghetti
(VG)

Vegan mince cobbler (VG)

Sweet potato falafel
and cous cous (VG)

Veggie sausage and chips (VG)



Pasta shapes with a
tomato and herb sauce
(VG)

Jacket potato
with baked beans and
cheese (V)

Pasta shapes with a
tomato and herb sauce
(VG)

Jacket potato
with baked beans & cheese
(V)

Pasta shapes with a
tomato and herb sauce
(VG)



Egg mayonnaise in a soft
white bap served with
crudités (V)

Tuna mayonnaise in a soft
white tortilla wrap served
with crudités

Ham sandwich on 50/50
bread served with crudités

Cheddar cheese in a soft
white bap served with
crudités (V)

Ham in soft white tortilla
served with crudités

Yoghurt with a choice of
toppings (V)

Marble cookie (VG)

Cheese and crackers (V)

Carrot cake tray bake (V)

A selection of home baking (V)

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