

# LUNCH MENU - Week 1 (KS2)

w/c 1.6.26	Plant Friendly Monday	Tuesday	Wednesday	Thursday	Friday
Soup of the day	Chef choice	Chef choice	Chef choice	Chef choice	Chef choice
Hot Main meal / Veggie main meal	Wholemeal pizza, wedges & beans - V	Spanish chicken tray bake with wholegrain rice & green beans  Veggie Spanish tray bake - V  Meat free burritos with salad - V	All day breakfast with brown toast  Veggie breakfast - V  Tomato & Basil pasta - V	Wholemeal spaghetti bolognese with salad & garlic bread  Veggie bolognese - V  Twice baked jacket potato with beans - V	Fish fingers with chips & garden peas  Welsh rarebit with salad - V
Salad bar and available daily	Jacket potatoes with tuna, cheese or beans Salad and hummus available daily Selection of sandwiches daily (tuna, cheese or ham) Fresh fruit & yoghurts				
Dessert	Ginger biscuits	Flapjacks	Fresh fruit yoghurt crunch pots	Pineapple & coconut sponge	Barabrith
Ask Chef about Daily Specials V - Vegetarian    Ve - Vegan    O - Oily Fish				Please speak to a member of the school staff about any dietary requirements	

# LUNCH MENU - Week 2 (KS2)

w/c 8.6.26	Plant Friendly Monday	Tuesday	Wednesday	Thursday	Friday
Soup of the day	Chef choice	Chef choice	Chef choice	Chef choice	Chef choice
Hot Main meal / Veggie main meal	Cheese & onion plate pie with new potatoes & peas - <b>V</b>  Cheesy beans pasta bake - <b>V</b>	Chinese chicken curry with brown rice, green beans & prawn crackers  Veggie curry - <b>V</b>  Spring rolls/Naan bread	Cumberland sausage, wedges & beans  Veggie sausage - <b>V</b>  Spicy singapore noodles - <b>V</b>	Beef chilli tacos with tortilla chips & salad  Veggie chilli - <b>V</b>  Vegan Jambalaya - <b>Ve</b>	Fish fingers with chips & garden peas  Veggie fingers with chips & garden peas - <b>V</b>
Salad bar and available daily	Jacket potatoes with tuna, cheese or beans Salad and hummus available daily Selection of sandwiches daily (tuna, cheese or ham) Fresh fruit & yoghurts				
Dessert	Fresh fruit salad	Rich 'chocolate' cookies	Apple cake with custard	Sticky toffee pudding	Cheese & crackers
Ask Chef about Daily Specials V - Vegetarian    Ve - Vegan    O - Oily Fish				Please speak to a member of the school staff about any dietary requirements	

# LUNCH MENU - Week 3 (KS2)

w/c 15.6.26	Plant Friendly Monday	Tuesday	Wednesday	Thursday	Friday
Soup of the day	Chef choice	Chef choice	Chef choice	Chef choice	Chef choice
Hot Main meal / Veggie main meal	Vegetarian chilli with rice & tortilla chips - <b>V</b>  Broccoli & cream cheese pasta bake - <b>V</b>	Bonnie's Cajun sunshine pasta  Veggie pasta bake - <b>V</b>  Cherry tomato quiche with salad - <b>V</b>	Chef Daniel's beef & bean lasagne with salad  Veggie lasagne - <b>V</b>  Cheese & onion plate pie - <b>V</b>	Sausage Ragù  Veggie sausage Ragù - <b>V</b>  Vegetable Biryani - <b>Ve</b>	Fish fingers or tandoori salmon with chips - <b>O</b>  Sri Lankan sweet potato & coconut curry - <b>Ve</b>
Salad bar and available daily	Jacket potatoes with tuna, cheese or beans Salad and hummus available daily Selection of sandwiches daily (tuna, cheese or ham) Fresh fruit & yoghurts				
Dessert	Fresh fruit salad	Scones & cream	Sponge cake topped with jam & whipped cream	Apple crumble	Cheese & crackers
Ask Chef about Daily Specials <b>V</b> - Vegetarian <b>Ve</b> - Vegan <b>O</b> - Oily Fish				Please speak to a member of the school staff about any dietary requirements	

# LUNCH MENU - Week 4 (KS2)

w/c 22.6.26	Plant Friendly Monday	Tuesday	Wednesday	Thursday	Friday
Soup of the day	Chef choice	Chef choice	Chef choice	Chef choice	Chef choice
Hot Main meal / Veggie main meal	<p>Vegan Ravioli in a homemade tomato sauce with crusty bread - <b>Ve</b></p> <p>Vegetarian chilli with brown rice - <b>V</b></p>	<p>Caribbean jerk chicken with rice &amp; peas</p> <p>Veggie curry &amp; rice - <b>V</b></p> <p>Spanish omelette with salad - <b>V</b></p>	<p>Carbonara wholemeal penne pasta bake with peas &amp; garlic bread</p> <p>Vegetable &amp; rice enchiladas with salad - <b>V</b></p>	<p>Sausage &amp; mash with carrots</p> <p>Veggie sausage - <b>V</b></p>	<p>Homemade battered fish with chips &amp; beans</p> <p>Veggie sausage rolls with chips &amp; beans - <b>V</b></p>
Salad bar and available daily	<p>Jacket potatoes with tuna, cheese or beans</p> <p>Salad and hummus available daily</p> <p>Selection of sandwiches daily (tuna, cheese or ham)</p> <p>Fresh fruit &amp; yoghurts</p>				
Dessert	German Apple cake	Fresh fruit pavlova	Sticky toffee pudding	Shortbread	Rich 'chocolate' cookies
<p>Ask Chef about Daily Specials</p> <p>V - Vegetarian    Ve - Vegan    O - Oily Fish</p>				<p>Please speak to a member of the school staff about any dietary requirements</p>	

# LUNCH MENU - Week 5 (KS2)

w/c 29.6.26	Plant Friendly Monday	Tuesday	Wednesday	Thursday	Friday
Soup of the day	Chef choice	Chef choice	Chef choice	Chef choice	Chef choice
Hot Main meal / Veggie main meal	Tomato & basil pasta - <b>V</b> Red pepper quiche with salad - <b>V</b>	Ham roast dinner with seasonal vegetables & new potatoes Veggie roast dinner - <b>V</b> Vegetable Paella - <b>Ve</b>	Caribbean beef curry with wholegrain rice Veggie curry & rice - <b>V</b> Pesto pasta - <b>Ve</b>	Chicken shawarma with wrap and salad Veggie wrap - <b>V</b> Quorn mince cottage pie with peas - <b>V</b>	Fish fingers or tandoori salmon with chips & garden peas Veggie burger in a bun with chips & garden peas - <b>V</b>
Salad bar and available daily	Jacket potatoes with tuna, cheese or beans Salad and hummus available daily Selection of sandwiches daily (tuna, cheese or ham) Fresh fruit & yoghurts				
Dessert	Scones with strawberries & cream	Vanilla cheesecake	Pineapple & coconut sponge	Oat cookies	Cheese & crackers
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# LUNCH MENU - Week 6 (KS2)

w/c 6.7.26	Plant Friendly Monday	Tuesday	Wednesday	Thursday	Friday
Soup of the day	Chef choice	Chef choice	Chef choice	Chef choice	Chef choice
Hot Main meal / Veggie main meal	<p>Cheesy beans pasta bake - V</p> <p>Cherry tomato &amp; cheese quiche with salad - V</p>	<p>Chef Daniel's beef &amp; bean quesadilla with salad</p> <p>Asian noodles - V</p>	<p>Chicken korma with rice, green beans &amp; naan bread</p> <p>Veggie curry - V</p>	<p>Wholemeal spaghetti bolognaise with garlic bread &amp; salad</p> <p>Veggie bolognaise - V</p> <p>Cheese &amp; onion plate pie with peas - V</p>	<p>Fish cake or fish fingers with chips &amp; mushy peas</p> <p>Veggie fingers with chips &amp; mushy peas - V</p>
Salad bar and available daily	<p>Jacket potatoes with tuna, cheese or beans</p> <p>Salad and hummus available daily</p> <p>Selection of sandwiches daily (tuna, cheese or ham)</p> <p>Fresh fruit &amp; yoghurts</p>				
Dessert	Sponge cake with custard	Ginger biscuits	Fresh fruit salad	Fresh fruit trifle	Cheese & crackers
<p>Ask Chef about Daily Specials</p> <p>V - Vegetarian    Ve - Vegan    O - Oily Fish</p>				<p>Please speak to a member of the school staff about any dietary requirements</p>	

# LUNCH MENU - Week 7 (KS2)

w/c 13.7.26	Plant Friendly Monday	Tuesday	Wednesday	Thursday	Friday
Soup of the day	Chef choice	Chef choice	Chef choice	Chef choice	Chef choice
Hot Main meal / Veggie main meal	Broccoli & cream cheese pasta bake - <b>V</b>  Meat free burritos with salad - <b>V</b>	Jewel's chicken karahi with wholegrain rice & green beans  Vegetable curry - <b>V</b>	Cumberland sausage/Cumberland sausage slice with wedges & beans  Veggie sausage - <b>V</b>  Tomato & basil pasta - <b>V</b>	Beef chilli tacos with tortilla chips & salad  Vegan Jambalaya - <b>Ve</b>	Fish fingers with chips & garden peas  Veggie sausage roll with chips & garden peas - <b>V</b>
Salad bar and available daily	Jacket potatoes with tuna, cheese or beans Salad and hummus available daily Selection of sandwiches daily (tuna, cheese or ham) Fresh fruit & yoghurts				
Dessert	Fresh fruit salad	Apple flapjack	Iced sponge cake with custard	Cookies	Cheese & crackers
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