

MENU

Week 1 Begins:
15th April, 6th & 27th May,
17th June

Monday

Lunch Menu

Cod and Salmon Fishcake
(Gluten/Fish)

V Broccoli Bake
(Milk/Sulphur Dioxide)

Mashed Potatoes (Sulphur Dioxide) | Baked Beans | Diced Mixed Vegetables

Fresh Fruit Platter

Tuesday

Lunch Menu

Turkey Sandwiches
(Gluten/Soya)

V Quorn Chilli
Wedge Bake
(Celery/Gluten/Egg)

Spaghetti Hoops (Gluten) |
Green Beans | Coleslaw
(Egg/Milk/Mustard)

Fresh Fruit Platter

Wednesday

Lunch Menu

– Meat free day –

V Vegan Coronation
Chickpea Wrap
(Gluten/Mustard)

V Macaroni Cheese
(Gluten/Milk/Mustard/Soya)

Garlic Bread (Gluten/Milk) |
Grated Carrots

Fresh Fruit Platter

Thursday

Lunch Menu

Ham Roll
(Gluten/Sesame)

V Tomato Pasta
(Gluten/Mustard/Soya)

Potato Croquettes (Gluten/Milk) |
Sweetcorn | Coleslaw (Egg/
Milk/Mustard)

Seasonal Fresh Fruit
Salad with Natural
Yoghurt (Milk)

Friday

Lunch Menu

Chicken Mayonnaise Wrap
(Gluten/Egg/Milk/Mustard)

V Vegan Kitchari Rice 😊
(Celery)

Crusty Bread (Gluten) |
Peas | Baby Carrots

Fresh Fruit
Platter

Allergies

If you have an allergy,
please speak to a member
of the catering staff

Options and quality

Vegan, Gluten Free &
Dairy Free options are
available daily!

We use locally grown
produce where possible!

Daily



Glass of
water



Salad
selection



Fresh Fruit



Did you know you can
have two portions of
vegetables and one
portion of fruit daily?



Locally Grown
Organic Peas



MENU

Week 2 Begins:
22nd April, 13th May,
3rd & 24th June

Monday

Lunch Menu

Turkey Sandwiches
(Gluten/Soya)

✓ Vegetable Curry
(Celery/Mustard)

Rice | Mashed Potatoes (Sulphur Dioxide) | Peas | Broccoli

Fresh Fruit Platter

Tuesday

Lunch Menu

Gluten Free Salmon
Fish Finger
(Fish)

✓ Sweetcorn
and Pepper Quiche
(Gluten/Egg/Milk)

Potatoes (Sulphur Dioxide) |
Baked Beans | Coleslaw
(Egg/Milk/Mustard)

Fresh Fruit Platter

Wednesday

Lunch Menu

Tuna Mayonnaise
Sandwiches
(Gluten/Egg/Fish/Milk/
Mustard/Soya)

✓ Baked Potato with Cheese
(Milk)

Savoury Rice (Celery) |
Carrots | Cucumber

Fresh Fruit Platter

Thursday

Lunch Menu

✓ Savoury Cheese Wrap
(Gluten/Egg/Milk/Mustard)

Gluten Free Pork Meatballs
in Gravy
(Soya/Sulphur Dioxide)

Pasta Twists (Gluten/
Mustard/Soya) | Diced Mixed
Vegetables | Grated Carrots

Seasonal Fresh Fruit Salad
with Natural Yoghurt (Milk)

Friday

Lunch Menu

– Meat free day –

✓ Egg Mayonnaise Roll
(Gluten/Egg/Milk/
Mustard/Sesame)

✓ Cheese and Tomato Pizza
(Gluten/Milk)

Garlic Bread (Gluten/Milk) |
Sweetcorn | Green Beans

Fresh Fruit Platter

Allergies

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Options and quality

Vegan, Gluten Free &
Dairy Free options are
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We use locally grown
produce where possible!

Daily



Glass of
water



Salad
selection



Fresh Fruit



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portion of fruit daily?

✓ Locally Grown
Organic Peas



MENU

Week 3 Begins:
29th April, 20th May,
10th June, 1st July

Monday

Lunch Menu

Turkey Roll
(Gluten/Sesame)

Vegetable Noodles
(Gluten/Celery/Egg/Soya)

Chips | Peas | Coleslaw (Egg/
Milk/Mustard)

Fresh Fruit
Platter



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Locally Grown
Organic Peas

Tuesday

Lunch Menu

– Meat free day –

Vegetarian Cheese Sandwiches
(Gluten/Milk/Soya)

Vegetarian Herbie Spaghetti
(Gluten/Mustard/Soya)

Mashed Potatoes
(Sulphur Dioxide) | Sweetcorn |
Baked Beans

Fresh Fruit Platter

Thursday

Lunch Menu

Vegetarian Egg Mayonnaise Wrap
(Gluten/Egg/Milk/Mustard)

Roast Chicken with Mealie
(Gluten)

Roast Potatoes (Gluten) |
Brussels Sprouts

Seasonal Fresh Fruit
Salad with Natural
Yoghurt (Milk)

Wednesday

Lunch Menu

Ham Sandwiches
(Gluten/Soya)

Vegetarian Quorn Burrito
(Gluten/Egg/Milk)

Rice | Diced Mixed Vegetables |
Sweetcorn

Fresh Fruit
Platter

Friday

Lunch Menu

Salmon Nuggets
(Gluten/Fish)

Vegetarian Singapore Noodles
(Gluten/Egg/
Sesame/Soya)

Potato Wedges (Gluten) |
Baked Beans | Broccoli

Fresh Fruit
Platter

Allergies

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Options and quality

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Dairy Free options are
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We use locally grown
produce where possible!

Daily



Glass of
water



Salad
selection



Fresh Fruit

