

MENU Week 1

Monday

V Cheese Sandwiches
(Gluten/Milk/Soya)

QMS Mince and Yorkie 😊
(Celery/Gluten/Milk/Eggs)

V Herbie Spaghetti
(Gluten/Mustard/Soya)

Mashed Potatoes (Sulphur Dioxide)
/Carrots/Sweetcorn

Seasonal Fruit Crumble and
Custard (Gluten/Milk)



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

😊 Locally Grown
Organic Peas

Tuesday – Meat free day –

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

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

V Baked Potato with Baked Beans

Oatcake (Gluten/Milk)
/Broccoli/Beetroot

Seasonal Fruit of the Day

Wednesday

Turkey Sandwiches
(Gluten/Soya)

Cod and Salmon Fishcake
(Gluten/Fish)

V Sticky Sausages
(Gluten)

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

Jelly and Fruit

Thursday

Ham Sandwiches
(Gluten/Soya)

Chicken Korma
(Celery/Milk/Mustard)

V Vegetarian Enchilada
(Celery/Gluten/Milk)

Rice/Green Beans/Country Veg

V Lentil Soup (Celery)

Friday

Tuna Mayonnaise Wrap
(Gluten/Milk/Egg/Fish
/Mustard)

Scottish Beef Burger in a Bun
(Gluten/Sesame/Soya
/Sulphur Dioxide)

V Vegetable Noodles
(Celery/Gluten/Egg/Soya)

Potato Wedges (Gluten)
/Sweetcorn Cobettes/Baked Beans

ChocPea Muffin (Gluten) 😊

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 and milk



Salad
selection



Fresh Fruit and
Cheese & Biscuits



MENU Week 2

Monday

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

Pork Sausages
(Gluten/Soya)

V Tomato Pasta
(Gluten/Soya/Mustard)

Mashed Potatoes (Sulphur Dioxide)
/Baked Beans/Green Beans

V Vegetable Soup
(Celery)



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

Gluten Free Salmon Fish Fingers
(Fish)

Honey Chilli Chicken
(Celery)

Savoury Rice/MushyPeas 😊
/Sweetcorn

Angel Delight with Fruit (Milk)

Wednesday

Chicken Mayonnaise Sandwiches
(Gluten/Egg/Mustard
/Milk/Soya)

Beef Steak Pie
(Gluten/Celery)

V Mediterranean Lasagne
(Gluten/Mustard/Soya
/Milk/Egg)

Baby Boiled Potatoes
/Broccoli/Carrots

Seasonal Fruit of the Day

Thursday

V Cheese Sandwiches
(Gluten/Milk/Soya)

Roast Chicken with Mealie
(Gluten)

V Savoury Wheel 😊
(Gluten)

Roast Potatoes/Brussels Sprouts
/Carrots

Waffle Finger with Vanilla Sauce
(Gluten/Milk/Egg/Soya)

Friday

– Meat free day –

V Coronation Chickpea Wrap
(Gluten/Mustard)

V Cheese and Tomato Pizza
(Gluten/Milk)

V Vegetable Risotto
(Celery)

Sweetcorn Cobettes/Coleslaw
(Milk/Egg/Mustard)

Oat Cookie (Gluten)

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Salad
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MENU Week 3

Monday

Turkey Sandwiches
(Gluten/Soya)

Pasta Bolognese
(Gluten/Mustard/Soya)

V Vegan Burger in a Bun
(Gluten/Sesame/Soya
/Sulphur Dioxide)

Herbie Diced Potatoes (Gluten)
/Carrots/GreenVeg Medley

V Lentil Soup (Celery)



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

Chicken Goujons
(Gluten)

V Kitchari Rice 
(Celery)

Spaghetti Hoops (Gluten)/Sweetcorn
/Coleslaw (Egg/Mustard/Milk)

Frozen Yoghurt with Seasonal Fruit
(Milk)

Thursday

Ham Sandwiches
(Gluten/Soya)

Chicken Pie
(Celery/Gluten/Milk)

V Baked Potato with Cheese
(Milk)

Potato Croquettes (Gluten)
/Sweetcorn/Carrot & Swede Batons

Surprise Sponge and Custard
(Gluten/Egg/Milk)

Wednesday – Meat free day –

V Quorn Fajitas
(Gluten/Egg)

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

Lentil and Sweet Potato Curry
V (Gluten/Celery)

Rice/Broccoli/Beetroot

ChocPea Cookie (Gluten) 

Friday

V Cheese Sandwiches
(Gluten/Milk/Soya)

Breaded Haddock
(Gluten/Fish)

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

Chips/Peas/Baked Beans

Seasonal Fruit of the Day

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MENU Week 4

Monday

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

V Sweet and Sour
Vegetable Noodles
(Celery/Gluten/Egg)

Mashed Potatoes (Sulphur Dioxide)
/Cauliflower/Peas & Sweetcorn

Seasonal Fruit of the Day



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

Breaded Haddock
(Gluten/Fish)

V Baked Potato
with Quorn Chilli
(Egg)

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

ChocoBeet Slice (Gluten/Egg)

Wednesday

Tuna Mayonnaise Roll
(Gluten/Fish/Egg
/Mustard/Milk/Sesame)

Beef Lasagne
(Gluten/Egg/Milk/Celery
/Mustard/Soya)

V Sweet Potato and Pea Curry 
(Celery/Mustard)

Rice/Carrots/Broccoli

Shortbread (Gluten)

Thursday – Meat free day –

V Egg Mayonnaise Sandwiches
(Gluten/Egg/Milk/Mustard/Soya)

V Cheese and Tomato Pizza
(Gluten/Milk)

V Katsu Cottage Pie
(Celery/Gluten/Egg/Mustard
/Sulphur Dioxide)

Crusty Bread (Gluten/Sesame/Milk)
/Sweetcorn/Mixed Veg)

Creamy Pea and Courgette Soup
V (Celery/Milk) 

Friday

V Cheese Panini
(Gluten/Milk/Soya)

Oriental Chicken
(Gluten/Egg/Sesame/Soya)

V Quorn Pastie 
(Celery/Gluten/Egg)

Herbie Diced Potatoes
(Gluten)/Baked Beans/Coleslaw
(Milk/Egg/Mustard)

Angel Delight
with Seasonal Fruit (Milk)

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