

MENU Week 1

Monday

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

Pork Sausages
(Soya/Gluten/Sulphur Dioxide)

V Tomato Pasta
(Gluten/Mustard/Soya)

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

V Vegetable Soup



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

 Locally Grown
Organic Peas

Tuesday

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

Gluten Free Salmon Fish Fingers
(Fish)

Honey Chilli Chicken

Savoury Rice/Mushy Peas 😊
/Sweetcorn

Seasonal Fruit Cheesecake
(Gluten/Milk/Soya)

Wednesday

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

Homemade Beef Steak Pie
(Gluten)

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

Baby Boiled Potatoes/Broccoli
/Carrots

Seasonal Fruit of the Day

Thursday

V Cheese Panini
(Gluten/Milk/Soya)

Roast Chicken with Mealie
(Gluten)

V Baked Potato with
Baked Beans

Roast Potatoes (Gluten)
/Brussels Sprouts/Carrots

Surprise Sponge (Gluten/Egg)
and Custard (Milk)

Friday

- Meat free day -

V Hummus and Roasted
Red Pepper Wrap
(Gluten)

V Cheese and Tomato Pizza
(Gluten/Milk)

V Vegetable Risotto

Sweetcorn Cobettes/Coleslaw
(Milk/Egg/Mustard)

Tiffin
(Gluten/Milk/Soya)

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

Turkey Sandwiches
(Gluten/Soya)

Pasta Bolognaise
(Gluten/Mustard/Soya)

✓ Vegan Burger In a Bun
(Gluten/Sesame/Soya
/Sulphur Dioxide)

Herbie Diced Potatoes
(Gluten)
Carrots/Green Veg Medley

✓ Lentil Soup



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Tuesday

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

Chicken Goujons
(Gluten)

✓ Kitchari 😊

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

Seasonal Fruit of the Day

Wednesday – Meat free day –

✓ Hunters Quorn BBQ Wrap
(Gluten/Egg/Mustard/Milk)

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

✓ Lentil & Sweet Potato Curry
(Gluten)

Rice/Broccoli/Beetroot

Frozen Yoghurt (Milk)
and Seasonal Fruit

Thursday

Ham Sandwiches
(Gluten/Soya)

Chicken Pie
(Gluten/Milk)

✓ Baked Potato with Cheese
(Milk)

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

Chocpea Slice (Gluten) 😊
with a Raspberry Coulis

Friday

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

Breaded Haddock
(Fish/Gluten)

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

Chips/Peas/Baked Beans

Fruit with Organic Yoghurt
(Milk)

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Options and quality

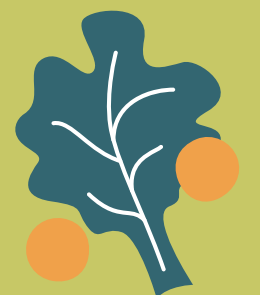
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Daily



Glass of
water and milk



Salad
selection



Fresh Fruit and
Cheese & Biscuits



MENU Week 3

Monday

V Cheese Sandwiches
(Gluten/Milk/Soya)

QMS Mince & Yorkie 😊
(Gluten/Milk/Egg)

V Herbie Spaghetti
(Gluten/Mustard/Soya)

Mashed Potatoes
(Milk/Sulphur Dioxide)
/Carrots/Sweetcorn

Seasonal Fruit Crumble & Custard
(Gluten/Milk)



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😊 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 Quorn Chilli
(Gluten/Egg)

Oatcake (Gluten/Milk)
/Broccoli/Beetroot

Seasonal Fruit of the Day

Thursday

Ham Sandwiches
(Gluten/Soya)

Chicken Korma
(Milk/Mustard)

V Vegetarian Burrito
(Gluten/Egg/Milk)

Rice/Green Beans/Country Veg

V Lentil Soup

Wednesday

V Philly Wrap
(Gluten/Milk)

Sweet Potato & Salmon Fishcake
(Gluten/Fish)

V Sticky Sausages
(Gluten)

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

Jelly & Fruit

Friday

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

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

V Vegetable Noodles
(Gluten/Egg/Soya)

Potato Wedges (Gluten)
Sweetcorn Cobettes/Baked Beans

ChocPea Cookie 😊
(Gluten)

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Daily



Glass of
water and milk



Salad
selection



Fresh Fruit and
Cheese & Biscuits



MENU Week 4

Monday

Turkey Sandwiches
(Gluten/Soya)

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

V Sweet and Sour
Vegetable Noodles
(Gluten/Egg)

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

Seasonal Fruit of the Day



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Tuesday

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

Venison Casserole 

V Cheese Wheel
(Gluten/Egg/Milk)

Baby Boiled Potatoes
/Peas/Coleslaw
(Milk/Egg/Mustard)

ChocoBeet Slice
(Gluten/Egg)

Wednesday

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

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

V Sweet Potato and Pea Curry 

Rice/Carrots/Broccoli

Shortbread (Gluten)

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Thursday – Meat free day –

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

V Cheese and Tomato Pizza
(Gluten/Milk)

V Jambalaya

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

V Lentil & Pea Soup 

Friday

Nut Free Satay Chicken Panini
(Gluten/Egg/Milk/Mustard/Soya)

Breaded Haddock
(Fish/Gluten)

V Quorn Sausage Roll
(Gluten)

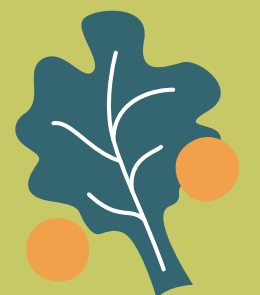
Chips /Baked Beans/Coleslaw
(Milk/Egg/Mustard)

Wibble Mousse
with Seasonal Fruit (Milk)

Daily



Glass of
water and milk



Salad
selection



Fresh Fruit and
Cheese & Biscuits

