



Spring/Summer Menu

2026

Week 1



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Morning Snack Strawberries and pears	Morning Snack Wholemeal pitta fingers and cream cheese <i>FSA Allergy List 2,7</i>	Morning Snack Corn cakes and bananas	Morning Snack Cream crackers and cheese <i>FSA Allergy List 2,7</i>	Morning Snack Apples and peaches
Lunch Cucumber salad Slow cooked lamb curry OR Lentil and chickpea curry (VEG) Served with spinach, baby potatoes, baby corn, fine green beans, cauliflower and fancy peas <i>FSA Allergy List 1</i>	Lunch Creamy lemon and dill pollock fillet OR Creamy lemon and parsley Quorn (VEG) Served with buttered potatoes, crunchy herby croutons, carrots, peas and corn <i>FSA Allergy List 1,2,(4),5,7</i> Lemon and ginger cookie <i>FSA Allergy List 2,4,7,14</i>	Lunch Watermelon wedges Sticky date and beef stew OR Sticky date, pepper and lentil stew (VEG) Served with apricot, couscous, broccoli, carrots and sweetcorn <i>FSA Allergy List 1,2,14</i>	Lunch Roast pork loin OR Split pea and beetroot fillets (VEG) in a Sicilian tomato sauce Served with dressed pasta, broccoli, fine green beans and fancy peas <i>FSA Allergy List 1,2,4,7,14</i> Rhubarb scones <i>FSA Allergy List 2,4,7</i>	Lunch Bao strips <i>FSA Allergy List 2</i> Sweet and sour chicken OR Vegetarian Manchurian balls in a sweet and sour sauce Served with basmati rice, broccoli, cauliflower, baby corn, and peas <i>FSA Allergy List 1,2,14</i>
Afternoon Snack Breadsticks and houmous <i>FSA Allergy List 2,12</i>	Afternoon Snack Grapes and melon	Afternoon Snack Greek yogurt with apple and mango puree <i>FSA Allergy List 7</i>	Afternoon Snack Satsumas and bananas	Afternoon Snack Fruit muffins <i>FSA Allergy List 2,4</i>
Tea Baby plum tomato and mozzarella pasta bake Served with garlic dough balls <i>FSA Allergy List 2,7</i>	Tea Soft wraps filled with beef OR Mixed bean (VEG) and pepper Served with shredded iceberg lettuce <i>FSA Allergy List 2,7</i>	Tea Cheddar cheese and Marmite puff rolls Served with minted peas <i>FSA Allergy List 2,7,14</i>	Tea Vegetable Thai coconut curry Served with basmati rice <i>FSA Allergy List 14</i>	Tea Jacket skins filled with three cheeses Served with sweetcorn salad <i>FSA Allergy List 7</i>

Food Standard Agency (FSA) Allergy List:

1 – Celery, 2 – Gluten(Ngci), 3 – Crustaceans, 4 – Eggs, 5 – Fish, 6 – Lupin, 7 – Milk, 8 – Molluscs, 9 – Mustard, 10 – Nuts, 11 – Peanuts, 12 – Sesame Seeds, 13 – Soya, 14 – Sulphur Dioxide



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2026

Week 2



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Morning Snack Breadsticks and soured cream dip <i>FSA Allergy List 2,7</i>	Morning Snack Strawberries and apples	Morning Snack Crumpets with berry compote <i>FSA Allergy List 2</i>	Morning Snack Yeo Valley yogurt <i>FSA Allergy List 7</i>	Morning Snack Wholemeal toast with mashed banana and cinnamon <i>FSA Allergy List 2</i>
Lunch Beef OR Red lentil (VEG) Bolognese Served with spaghetti pasta, carrots and fancy peas <i>FSA Allergy List 2,(7),14</i> Mango jelly OR Mango yogurt (VEG) <i>FSA Allergy List (7),14</i>	Lunch Twisted cheese straws <i>FSA Allergy List 2,7</i> Turkey and spinach meat loaf OR Butternut squash, pinto bean and spinach loaf (VEG) Served with sweet potato and cranberry gravy, roast potatoes and seasonal vegetables <i>FSA Allergy List 1,2,7</i>	Lunch Coconut and mango chicken OR Quorn (VEG) Served with braised basmati rice, baby corn, cauliflower, peas and baby spinach <i>FSA Allergy List 2,4</i> Chocolate courgette cake <i>FSA Allergy List 2,4,14</i>	Lunch Homemade sliced bread <i>FSA Allergy List 2</i> Lamb OR Cannellini bean (VEG) and lentil hotpot Served with broccoli, spring greens, carrots and sweetcorn <i>FSA Allergy List 1,2</i>	Lunch Tuna and sweetcorn fish cakes OR Beetroot and lentil halloumi cakes (VEG) Served with crinkle cut wedges, garden peas, carrots and herby mayonnaise <i>FSA Allergy List 2,4,5,7,9</i> Passon fruit swirl <i>FSA Allergy List 2,4</i>
Afternoon Snack Blueberries and bananas	Afternoon Snack Greek yogurt and peaches <i>FSA Allergy List 7</i>	Afternoon Snack Rice cakes and avocado dip <i>FSA Allergy List 7</i>	Afternoon Snack Grapes and cheese <i>FSA Allergy List 7</i>	Afternoon Snack Watermelon wedges
Tea Jacket potatoes Served with baked beans and grated cheese <i>FSA Allergy List 7</i>	Tea Paprika chicken and pepper OR Squash and lentil (VEG) pasta bake Served with chunky bread <i>FSA Allergy List 2,7</i>	Tea Jacket skins filled with caramelised onion and cheese Served with cucumber sticks <i>FSA Allergy List 7</i>	Tea Homemade soup of the month Served with croutons and bread <i>FSA Allergy List 1,2,7,14</i>	Tea Macaroni cheese with baby tomatoes Served with homemade bread <i>FSA Allergy List 2,7</i>

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Week 3



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Morning Snack Strawberries and melon	Morning Snack Bananas and pear	Morning Snack Apples and cheese <i>FSA Allergy List 7</i>	Morning Snack Breadsticks and red pepper dip <i>FSA Allergy List 2,7</i>	Morning Snack Wholemeal bagels and cream cheese <i>FSA Allergy List 2,7</i>
Lunch Olive focaccia <i>FSA Allergy List 2,14</i> Roasted garlic chicken with peppers and basil OR Courgette and beetroot fillets in a roasted garlic and basil sauce (VEG) Served with couscous, broccoli, baby spinach and garden peas <i>FSA Allergy List 1,2,14</i>	Lunch Roasted gammon OR Quorn (VEG) Served with buttered new potatoes, seasonal vegetables and a creamy parsley sauce <i>FSA Allergy List 1,2,(4),(7),14</i> Pineapple and coconut jelly OR Pineapple with Greek yogurt (VEG) <i>FSA Allergy List (7),14</i>	Lunch Watermelon wedges Pollock OR Roasted cauliflower and pepper balls (VEG) in a creamy coconut and butternut squash chowder Served with pasta, peas and corn <i>FSA Allergy List 1,2,5</i>	Lunch Beef OR Mixed bean (VEG) chilli con carne Served with brown basmati rice, broccoli, carrots and sweetcorn <i>FSA Allergy List 2,4</i> Strawberry shortcake <i>FSA Allergy List 2,4,7</i>	Lunch Cucumber and mint salad Lamb OR Split pea (VEG) keema finished with fresh coriander Served with saag aloo, broccoli, cauliflower, green beans, baby corn and fancy peas <i>FSA Allergy List 1,(2)</i>
Afternoon Snack Yeo Valley yogurt <i>FSA Allergy List 7</i>	Afternoon Snack Corn cakes and houmous <i>FSA Allergy List 12</i>	Afternoon Snack Rice cakes and grapes	Afternoon Snack Greek yogurt and mandarins <i>FSA Allergy List 7</i>	Afternoon Snack Blueberries and bananas
Tea Jacket potatoes served with tuna and sweetcorn OR Homemade beans (VEG) Served with cucumber sticks <i>FSA Allergy List 4,5,9</i>	Tea Red lentil bolognese with peppers and butternut squash Served with penne pasta <i>FSA Allergy List 2</i>	Tea Cheddar cheese and onion scone Served with homemade barbecue beans <i>FSA Allergy List 2,4,7,14</i>	Tea Jacket skins filled with ham and chives OR Broccoli cheese (VEG) Served with sweetcorn <i>FSA Allergy List 7,14</i>	Tea Roasted vegetable fajitas with melting cheese Served with shredded iceberg lettuce <i>FSA Allergy List 2,7</i>

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Week 4



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Morning Snack Wholemeal toast with whipped ricotta and sliced pear <i>FSA Allergy List 2,7</i>	Morning Snack Yeo Valley yogurt <i>FSA Allergy List 7</i>	Morning Snack Grapes and melon	Morning Snack Tuna pinwheels <i>FSA Allergy List 2,5,7</i>	Morning Snack Cream crackers and cheese <i>FSA Allergy List 2,7</i>
Lunch Poached pollock OR Quorn (VEG) in a sweet potato Florentine sauce Served with baby potatoes, broccoli and sweetcorn <i>FSA Allergy List 1,2,5,7,14</i> Peach melba yogurt <i>FSA Allergy List 7</i>	Lunch Cheese and chive pinwheel <i>FSA Allergy List 2,4</i> Chicken OR Butter bean (VEG) leek, spring onion and sweetcorn summer stew Served with rice, carrots and peas <i>FSA Allergy List 1,2,7</i>	Lunch Braised apricot lamb OR Mixed bean (VEG) tagine Served with zingy lemon couscous, broccoli, baby corn, green beans and carrots <i>FSA Allergy List 2,4,14</i> Banoffee cake <i>FSA Allergy List 2,4</i>	Lunch Roast turkey OR Vegetable fillets (VEG) with sweet potato gravy Served with roast potatoes and seasonal vegetables <i>FSA Allergy List 1,2</i> Mango and beetroot yogurt <i>FSA Allergy List 7</i>	Lunch Homemade beef OR Lentil (VEG) lasagne Served with focaccia bread, peas and corn <i>FSA Allergy List 2,4,7,14</i> Lime and coconut cookie <i>FSA Allergy List 2,4,7</i>
Afternoon Snack Satsumas and apples	Afternoon Snack Bananas and strawberries	Afternoon Snack Cheese and herb scones <i>FSA Allergy List 2,4,7</i>	Afternoon Snack Bananas and blueberries	Afternoon Snack Greek yogurt with apple and peach puree <i>FSA Allergy List 7</i>
Tea Croque monsieur OR Welsh rarebit (VEG) on homemade bread Served with sweetcorn salad <i>FSA Allergy List 2,7,14</i>	Tea Lentil and vegetable curry finished with fresh coriander Served with saag aloo potatoes <i>FSA Allergy List 1,2</i>	Tea Jacket potatoes served with chicken and sweetcorn OR Homemade beans (VEG) Served with cucumber sticks <i>FSA Allergy List 4,9</i>	Tea Creamy baby spinach and garlic pasta bake Served with chunky bread <i>FSA Allergy List 2,7</i>	Tea Jacket skins loaded with red pepper and feta Served with crudites <i>FSA Allergy List 7</i>

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