

Spring Summer
2025

WEEK ONE

21st April
12th May
9th June
30th June
21st July



Option One

Macaroni
Cheese

Chicken and Red
Pepper Pizza
with Salads

Roasted Pork Sausage,
Roast Potatoes & Gravy

WEDNESDAY

TUESDAY

THURSDAY

FRIDAY

Option Two

Tomato and
Lentil Pasta

Mild Mexican
Chilli with Rice

Roasted Quorn,
Roast
Potatoes, & Gravy



Spaghetti and
Meatless balls



Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

Apple
Flapjack

Summer Lemon
Cake

Ice Cream or Fruit



WEEK TWO

28th April
19th May
16th June
7th July

Option One

Barbecue Chicken
with Rice

Pork Hot Dog with
Wedges & Tomato
Sauce

Roast Turkey, Stuffing,
Roast Potatoes, & Gravy



Spaghetti
Bolognese



Option Two

Cheese and
Tomato Pizza
with Salads

Vegan Hot Dog with
Wedges &
Tomato Sauce

Vegetable Soya Roast,
Stuffing, Roast Potatoes
& Gravy

NEW Chef's Special
Chickpea Curry
with Rice



Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

Iced Vanilla Sponge

Syrup Snap Biscuit

Fruit and Yoghurt

Peaches and
Ice Cream



WEEK THREE

5th May
2nd June
23rd June
14th July

Option One

Beef Burger in a Bun with
Wedges

NEW Sweet and Sour
Chicken with Rice

Roast Gammon,
Stuffing, Roast Potatoes
& Gravy

Chicken Sausage Pasta
Bake with Garlic Bread

Fishfingers
and Chips

Option Two

Classic Vegan
Bolognese

BBQ Quorn with Rice

Vegan Cottage Pie with
Gravy

Cheese Whirl with Rice

Vegan Sausage with
Chips

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day



Dessert

Chocolate Cake

Vanilla Yoghurt with
toppings

Ice Cream

Marble Sponge

Oaty
Cookie



MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection and Fresh Fruit

ALLERGY INFORMATION:

If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.

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feeding the imagination

