

MENU - APRIL TO JULY 2026

WEEK 1 (W/C 13.4.26, W/C 4.5.26, 15.6.26 AND 6.7.26)				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL				
HOMEMADE MACARONI CHEESE SERVED WITH MIXED VEGETABLES AND CRUSTY BREAD	HOMEMADE CHICKEN TIKKA (MILD) SERVED WITH RICE, PEAS AND A WRAP	SAUSAGES SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, PEAS, CARROTS AND GRAVY	HOMEMADE SPAGHETTI BOLOGNAISE SERVED WITH SWEETCORN AND GARLIC BREAD	BREADED FILLET OF FISH SERVED WITH OVEN CHIPS AND PEAS
JACKET POTATO SERVED WITH CHEESE AND / OR BAKED BEANS	HOMEMADE PASTA SALAD WITH PASTA, LETTUCE, CUCUMBER AND TOMATO (SERVED COLD)	QUORN SAUSAGES SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, PEAS, CARROTS AND GRAVY	HOMEMADE TOMATO PASTA BAKE SERVED WITH SWEETCORN AND GARLIC BREAD	JACKET POTATO SERVED WITH CHEESE AND / OR BAKED BEANS
DESSERT				
HOMEMADE FRUIT MUFFIN	STRAWBERRY MOUSSE	HOMEMADE COCONUT AND JAM SPONGE SERVED WITH CUSTARD (OPTIONAL)	HOMEMADE ICED TRAYBAKE	ICE CREAM ROLL
FRUIT SELECTION	FRUIT SELECTION	FRUIT SELECTION	FRUIT SELECTION	FRUIT SELECTION
WEEK 2 (W/C 20.4.26, W/C 11.5.26, 1.6.26, 22.6.26 AND 13.7.26)				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL				
HOMEMADE MARGHERITA PIZZA SERVED WITH HERBY DICED POTATOES AND SWEETCORN	PORK AND APPLE BURGER SERVED WITH POTATO WEDGES AND BAKED BEANS	MEATLOAF SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, CARROTS, BROCCOLI AND GRAVY	HOMEMADE CHILLI CON CARNE (MILD) SERVED WITH MIXED VEGETABLES, RICE AND CRUSTY BREAD	BATTERED FILLET OF FISH SERVED WITH OVEN CHIPS AND PEAS
PLAIN PASTA TOPPED WITH CHEESE, SERVED WITH SWEETCORN AND SLICED BREAD	JACKET POTATO SERVED WITH CHEESE AND / OR BAKED BEANS	QUORN SAUSAGE SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, CARROTS, BROCCOLI AND GRAVY	HOMEMADE MEDITERRANEAN PASTA SERVED WITH CRUSTY BREAD	JACKET POTATO SERVED WITH CHEESE AND / OR BAKED BEANS
DESSERT				
HOMEMADE CHOCOLATE TRAY BAKE	HOMEMADE FLAPJACK	HOMEMADE MARBLE SPONGE SERVED WITH CUSTARD (OPTIONAL)	HOMEMADE STRAWBERRY CUPCAKE	POT OF ICE CREAM
FRUIT SELECTION	FRUIT SELECTION	FRUIT SELECTION	FRUIT SELECTION	FRUIT SELECTION
WEEK 3 (W/C 27.4.26, W/C 18.5.26, 8.6.26 AND 26.6.26)				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN MEAL				
CHEESE AND ONION ROLL SERVED WITH OVEN CHIPS AND BAKED BEANS	PULLED PORK SERVED WITH POTATO WEDGES, MIXED VEGETABLES AND A CHOICE OF BBQ OR TOMATO SAUCE	ROAST GAMMON SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, CAULIFLOWER, CARROTS AND GRAVY	HOMEMADE LASAGNE SERVED WITH SWEETCORN AND GARLIC BREAD	FISH FINGERS SERVED WITH POTATO WEDGES AND BAKED BEANS
HOMEMADE VEGETABLE LASAGNE SERVED WITH GARLIC BREAD	JACKET POTATO SERVED WITH CHEESE AND / OR BAKED BEANS	QUORN SAUSAGE SERVED WITH YORKSHIRE PUDDING, ROAST POTATOES, CAULIFLOWER, CARROTS AND GRAVY	HOMEMADE VEGETABLE CHOW MEIN SERVED WITH SWEETCORN AND BREAD	JACKET POTATO SERVED WITH CHEESE AND / OR BAKED BEANS
DESSERT				
HOMEMADE CARROT CAKE	HOMEMADE CHOCOLATE CHIP MUFFIN	HOMEMADE APPLE CRUMBLE SERVED WITH CUSTARD (OPTIONAL)	HOMEMADE CHOCOLATE SPONGE SERVED WITH CHOCOLATE CUSTARD (OPTIONAL)	ICE CREAM MOUSSE
FRUIT SELECTION	FRUIT SELECTION	FRUIT SELECTION	FRUIT SELECTION	FRUIT SELECTION