



WEEKLY MENU 2

Weeks beginning - 27th April, 18th May, 15th June, 6th July, 2026

Dish	Monday	Tuesday	Wednesday	Thursday	Friday
Traditional	Margarita Pizza Baked Potato Wedges Garden Peas	Chicken Casserole & Dumplings Creamed Potatoes Cauliflower Diced Carrots	Beef Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Spaghetti Bolognaise Homemade Garlic Bread Mixed Vegetables	Fish Goujons Oven Baked Chips Garden Peas Baked Beans
Popular		Fish Star Baked Jacket Potato Baked Beans	Homemade Cheese Quiche Roasted Potatoes Baked Beans Sweetcorn	Corned Beef Pie Creamed Potatoes Mixed Vegetables	Jacket Potato filled with Tuna
Vegetarian	Macaroni Cheese Homemade Garlic Bread Garden Peas	Quorn Casserole & Dumplings Creamed Potatoes Cauliflower Diced Carrots	Quorn Burger in a Bun Roasted Potatoes Baked Beans Sweetcorn	Quorn Bolognaise Homemade Garlic Bread Mixed Vegetables	Jacket Potato filled with Cheese Baked Beans
Sandwich Selection	Egg Mayonnaise Baked Potato Wedges	Cheese Baked Jacket Potato	Tuna Oven Roasted Potatoes	Roast Ham Baked Jacket Potato	Cheese Oven Baked Chips
Dessert	Jam Sponge & Custard Sauce Jelly Homemade Biscuit & Fresh Fruit	Chocolate Crunch & Custard Sauce Decorated Iced Sponge Homemade Biscuit & Fresh Fruit	Cornflake Tart & Custard Sauce Choc Chip Muffin Homemade Biscuit & Fresh Fruit	Ginger Sponge & Custard Sauce Crispy Cake Homemade Biscuit & Fresh Fruit	Creamy Rice Pudding & Jam Sauce Ice Cream Homemade Biscuit & Fresh Fruit

Available daily – Salad bar, milk and drinking water

All our menus are compliant with the School Food Standards - we only serve farm assured meat, MCS fish and free range eggs. Low fat milk. If you require advice regarding allergens, please contact the School Catering Supervisor.

