Spring Summer 2025		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Option One	Spaghetti Bolognaise	Chicken Pizza with Salad	Roast of the Day, Stuffing, Roast Potatoes, & Gravy	Chicken Pasta Bake with Garlic Bread	Fishfingers with Chips & Tomato Sauce
	Option Two	Macaroni Cheese	Mild Chilli with Rice	Quorn Roast Potatoes & Gravy	Veg Curry with Rice	Cheese & Bean Pasty with Chips & Tomato Sauce
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Apple Flapjack	Summer Lemon Cake	Fruit Platter	Savoury Cheese Scone	Strawberry Jelly with Mandarins
WEEK TWO	Option One	Cheese and Tomato Pizza with Salad	Hot Dog with Wedges & Tomato Sauce	Roast of the Day, Stuffing, Roast Potatoes, & Gravy	Chefs Special Chicken curry with Rice	Battered Fish with Chips & Tomato Sauce
	Option Two	Tomato Pasta Bake	Vegan Dog with Wedges & Tomato Sauce	Soya Roast, Stuffing, Roast Potatoes & Gravy	Vegan Spaghetti and Meatballs	Vegan Burger with Chips
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Iced Vanilla Sponge	NEW Strawberry and Apple Crumble with Custard	Freshly Chopped Fruit Salad	Peaches and Ice Cream	Vanilla Shortbread
WEEK THREE	Option One	Cottage Pie with Gravy	Thai Chicken Curry with Rice	Roast of the Day, Stuffing, Roast Potatoes, & Gravy	NEW Greek Lasagne with Salad and Tzatziki	Breaded Fish and Chips
	Option Two	Classic Vegan Bolognaise	Chefs Special Jollof Rice	Veg Wellington, Potatoes & Gravy	Spinach and Cheese Whirl with Rice, Greek Salad and Tzatziki	All Day Vegetarian Breakfast
	Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Pear & Cocoa Upside Down Cake	Cheese and Crackers	Fruit Medley	Jam and Coconut Sponge	Oaty Cookie
MENU KEY Added Plant Protein Wholemeal Vegan Chef's Special					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	
Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection – Fresh Fruit and Yoghurt 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 contains.						
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