



CONTRACT CATERING SERVICES

# LUNCH MENU

Apr 2026 - Oct 2026



Week 1	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	<b>FREE FROM</b> Main Allergens Wednesday 'Traditional Day'	Thursday India	Friday 'Favourites'
<b>Dates</b>	13 Apr 2026 • 27 Apr • 11 May • 25 May • 08 Jun • 22 Jun • 06 Jul • 20 Jul • 03 Aug • 17 Aug • 31 Aug • 14 Sep • 28 Sep • 12 Oct • 26 Oct				
<b>Option 1</b>	Tower Burger with Cajun Potato Wedges	Beef Spaghetti Bolognaise	Lemon & Herb Roast Chicken with Roast Potatoes & Gravy	Beef Stew with Pilau Rice	MSC Pollock or Salmon Fish Fingers with Chips
<b>Option 2</b>	Spinach & Ricotta Tortellini in a Rich Creamy Tomato Sauce	Tangy Meatballs in Tomato Sauce with Spaghetti	Beany Vegetable Hotpot	Vegetable Samosa with Pilau Rice & Cucumber Raita	BBQ Vegetable Nuggets with Chips
<b>On the side</b>	Peas & Carrots	Mixed Vegetables	Broccoli & Carrots	Roasted Cauliflower & Green Beans	Garden Peas and Baked Beans
<b>Salads</b>	Mixed Green Salad	Crunchy Coleslaw	Chef's House Salad	Masala Spiced Cucumber, Tomato & Onion Salad (Kachumber Salad)	Apple & Cucumber Salad
<b>Dessert</b>	Fruity Yoghurt Bar with Toppings	Cheesy Pot with Breadsticks	Seasonal Fresh Fruit Salad	Mango Yoghurt	Blueberry Yoghurt with Rice Krispies
<b>DAILY OPTIONS: DAILY SALAD &amp; SEASONAL FRESH FRUIT PLATTER  FRESH BREAD &amp; YOGHURTS </b>					

Week 2	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	<b>FREE FROM</b> Main Allergens Wednesday 'Traditional Day'	Thursday Spain	Friday 'Favourites'
<b>Dates</b>	20 April 2026 • 04 May • 18 May • 01 Jun • 15 Jun • 29 Jun • 13 Jul • 27 Jul • 10 Aug • 24 Aug • 7 Sep • 21 Sep • 5 Oct • 19 Oct				
<b>Option 1</b>	Spicy Bean Burger with Baked Potato Wedges	Chicken & Sweetcorn Pasta Bake	Beef Sausage with Mashed Potato & Onion Gravy	Spanish Chicken in Bravas Sauce with Rice	Vinegar Infused Tempura Pollock Fillets with Chips
<b>Option 2</b>	Roasted Butternut Squash Macaroni Cheese	Cheese & Tomato Calzone with Baked Diced Potatoes	Jacket Potato with Vegetable & Bean Chilli	Spanish Omelette with Garlic Bread	Mediterranean Vegetable Puff Pastry with Chips
<b>On the side</b>	Sweetcorn & Peas	Farm Mixed Vegetables	Shredded Green Cabbage & Carrots	Green Beans & Sweetcorn	Garden Peas and Baked Beans
<b>Salads</b>	Mixed Green Salad	Herby Crouton Salad	Chef's House Salad	Spanish White Bean Salad	Cucumber Raita
<b>Dessert</b>	Fruity Yoghurt Bar with Toppings	Cheesy Pot with Breadsticks	Seasonal Fresh Fruit Salad	Cantaloupe with Mixed Berry Yoghurt	Apple & Banana Yoghurt Crunch
<b>DAILY OPTIONS: DAILY SALAD &amp; SEASONAL FRESH FRUIT PLATTER  FRESH BREAD &amp; YOGHURTS </b>					

Please Note that some dishes maybe subject to local changes to suit individual school needs



**How many colours have YOU eaten today?**

Eating lots of different coloured fruits and vegetables gives you superpowers!



**IMPORTANT INFORMATION:**  
Every effort is made to minimise risk of cross-contamination. However, it should be noted that our food is prepared in a kitchen where known allergens may be present and therefore the risk of cross-contamination remains a risk. Please ask staff for further details regarding specific dietary requirements and/or allergens.

