



MENU SUMMER 2026 – Week 2
Week Commencing: 27 Apr, 18 May, 15 Jun, 6 Jul

Monday	Tuesday	Wednesday	Thursday	Friday
Snack Banana Loaf Crudités & fresh fruit	Snack Cheese Cube & Baguette Slices Fresh fruit	Snack Marble cake Crudités & fresh fruit	Snack Sausage Rolls Fresh fruit	Snack Cheese Crackers & Cucumber Fresh fruit
Dish of the day Beef Chilli Con Carne with Tortilla Chips, Steamed Rice, Guacamole and Sour Cream	Dish of the day Shobhita Sausage New potato traybake with gravy	Dish of the day Picnic day SELECTION OF FILLED SANDWICHES Chef's choice	Dish of the day Chicken kabsa Served with Bukhari rice	Dish of the day Breaded fish fingers with coleslaw and lemon Wedges
Vegetarian option Lentil & Mixed Bean Chilli Con Carne with Tortilla Chips, Steamed Rice, Guacamole and Sour Cream Or Vegetable tacos	Vegetarian option Veggie Cottage Pie with Gravy Or Veggie sausage new potato traybake served with gravy	Vegetarian option Picnic day SELECTION OF FILLED SANDWICHES Chef's choice	Vegetarian option Aubergine & potato tagine Served with Bukhari rice Or Fish tagine	Vegetarian option Mozzarella sticks with a rich tomato sauce Or Chickpea, pepper & seasoned rice burrito with a Lime & coriander yoghurt dip
Jacket /Sweet Potato Station Baked Beans Grated Cheese Tuna Mayonnaise	Pasta of the Day Pasta served with a Selection of Chef's Sauces	Pasta of the Day Pasta served with a Selection of Chef's Sauces	Pasta of the Day Pasta served with a Selection of Chef's Sauces	Jacket /Sweet Potato Station Baked Beans Grated Cheese Tuna Mayonnaise
Pasta of the Day Chef's choice pasta and Homemade pesto sauce	Vegetables Roasted Courgette Steamed cauliflower	Vegetables Crudités	Vegetables Peas and carrots	Vegetables Chipped potatoes Garden peas Baked beans
Vegetables Buttered Green Beans & Sweetcorn	Dessert Chocolate mousse Yoghurt or Fruit salad	Dessert Yoghurt or Fruit salad	Dessert Banoffee pie	Dessert Yoghurt or Fruit salad

Dessert

Toffee Yoghurt Pots

A seasonal variety of different fresh fruit cut up or in fruit pots is available at lunch service every day.

A dessert containing at least 50% of fruit is offered at least two or more times a week.

Full fat fruit yoghurt is available daily.

Wherever possible we reduce the amount of sugar in our cakes, puddings and dessert custards and sauces.

Please note: Ingredients may change and notification of that will be displayed in the lunch dining room before lunch.