

Spring Summer
2025

WEEK ONE

21/04/2025
12/05/2025
09/06/2025
30/06/2025
21/07/2025

Option One



Macaroni
Cheese

Option Two



Tomato and
Lentil Pasta

Vegetables

Vegetables of the Day

Dessert



Apple
Flapjack

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

BBQ Chicken Pizza
with Salads



Roasted Pork, Roast
Potatoes & Gravy



Spaghetti
Bolognaise

Fishfingers or Salmon
Fishfingers with Chips &
Tomato Sauce

Mild Mexican
Chilli with Rice



Roasted Quorn,
Roast
Potatoes, & Gravy



NEW Chefs Special
Chickpea Curry
with Rice



Cheese & Bean Pasty
with Chips & Tomato
Sauce

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Summer Lemon
Cake



Fruit
Platter

Savoury Cheese
Scone



Strawberry Jelly
with
Mandarins

WEEK TWO

28/04/2025
19/05/2025
16/06/2025
07/07/2025

Option One



Lentil and Sweet
Potato Curry
with Rice



Option Two

Cheese and
Tomato Pizza
with Salads



Vegetables

Vegetables of the Day

Dessert

Iced Vanilla Sponge

Pork Hot Dog with
Wedges & Tomato
Sauce



Vegan Hot Dog with
Wedges &
Tomato Sauce

Vegetables of the Day

NEW Strawberry and
Apple Crumble with
Custard



Roast Chicken, Stuffing,
Roast Potatoes, & Gravy



Vegetable Soya Roast,
Stuffing, Roast Potatoes
& Gravy

Vegetables of the Day

Freshly Chopped
Fruit Salad



Chefs Special
Chicken and Chickpea
Korma with Rice



Spaghetti and
Meatballs

Vegetables of the Day

Peaches and
Ice Cream



Battered Fish with Chips
& Tomato Sauce

Vegan Sausage
& Chips

Vegetables of the Day

Vanilla
Shortbread



WEEK THREE

05/05/2025
02/06/2025
23/06/2025
14/07/2025

Option One



Smokey Bean Burger
with Potato Wedges

Option Two



Classic Vegan
Bolognaise

Vegetables

Vegetables of the Day

Dessert

Pear & Cocoa Upside
Down Cake

NEW Green Thai
Chicken Curry
with Rice



NEW Chefs Special
Five Bean
Jollof Rice



Vegetables of the Day

Cheese and Crackers

Roast Turkey, Stuffing,
Roast Potatoes
& Gravy



Veg Wellington,
Roast
Potatoes & Gravy

Vegetables of the Day



Fruit Medley



NEW Greek Macaroni
Pastitsio with Greek
Salad and Tzatziki



Spinach and Cheese
Whirl with Rice, Greek
Salad and Tzatziki



Vegetables of the Day

Jam and Coconut
Sponge

Breaded Fish
and Chips

All Day Vegetarian
Breakfast

Vegetables of the Day



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 to complete a form to ensure we have the necessary information 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 contact.

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection - Fresh Fruit and Yoghurt

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Spring Summer
2025

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

Option One

V160
Tomato and Lentil Pasta
Sauce

C91 BBQ Chicken Pizza with
SD92 SB8 SD126 Salads

P3 C6 Chicken and
Vegetable Sausage, **SD82**
Roast Potatoes & **SD118** Gravy

SD8 Spaghetti **B48** Bolognaise

F6 Fishfingers or **F1** Salmon
Fishfingers with **SD5** Chips &
SD14 Tomato Sauce

Option Two

V11 Macaroni Cheese
Toppings **PK3 PK4 V85 V216**
Pasta: **SD8 SD11 SD9**

V309 Mild Mexican Chilli with
SD84 Rice

V204 Roast Quorn, **SD40**
Stuffing, **SD82** Roast Potatoes,
& **SD118** Gravy

NEW V321 Chefs Special
Chickpea Curry with **SD84**
Rice

V191 Cheese & Bean Pasty
With **SD5** Chips & **SD14**
Tomato Sauce

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

D171 Apple Flapjack

D168 Summer Lemon Cake

D225 Fruit Platter

D254 Savoury Cheese Scone

D235 Strawberry Jelly with
Mandarins

WEEK TWO

Option One

V108 Lentil and Sweet
Potato Curry with **SD84** Rice

P3 C6 SD187 Pork or
Chicken Hot Dog with **SD6**
Wedges & **SD14** Tomato
Sauce

C4 C5 T1 B4 P5 Roast of the
Day, **SD40** Stuffing, **SD82**
Roast Potatoes, & **SD118**
Gravy

NEW C111 Chef Special
Chicken and Chickpea
Korma with **SD84** Rice

F3 Battered Fish with **SD5**
Chips & **SD14** Tomato Sauce

Option Two

V231 Cheese and Tomato
Pizza with **SD92 SB8 SD126**
Salads

V244 SD187 Vegan Hot Dog
with **SD6** Wedges & **SD14**
Tomato Sauce

V13 Lentil and Vegetable
Soya Roast with **SD82** Roast
Potatoes & **SD118** Gravy

SD8 Spaghetti and **V237**
V225 Meatballs

V113 Cheese and Tomato
Quiche with **SD5** Chips

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

D177 Iced Vanilla Sponge

NEW D259 Strawberry and
Apple Crumble with
Custard

D223 Freshly Chopped Fruit
Salad

D166 Peaches and **D13** Ice
Cream

D57 Vanilla Shortbread

WEEK THREE

Option One

V323 SD17 Bean Burger with
SD6 Potato Wedges

NEW C114 Green Thai
Chicken Curry with **SD84**
Rice

T1 Roast Turkey, **SD40**
Stuffing, **SD82** Roast
Potatoes & **SD118** Gravy

NEW GR6 Greek Macaroni
Pastitsio with **GR4** Greek
Salad and **GR3** Tzatziki

F7 Breaded Fish and **SD5**
Chips

Option Two

V233 SD11 Vegan
Bolognaise

NEW V322 Chefs Special
Five Bean Jollof Rice

V232 Veg Wellington, **SD82**
Roast Potatoes & **SD118**
Gravy

GR2 Spinach and Cheese
Whirl with **SD84** Rice, **GR4**
Greek Salad and **GR3**
Tzatziki

V249 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

D207 Pear & Cocoa Upside
Down Cake

D56 Cheese and Crackers

D224 Fruit Medley

D233 Jam and Coconut
Sponge

D85 Oaty Cookie

MENU KEY

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