



CONTRACT CATERING SERVICES

LUNCH MENU

Apr 2026 - Oct 2026



Week 1	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	FREE FROM Main Allergens Wednesday 'Traditional Day'	Thursday India	Friday 'Favourites'
Dates	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				
Option 1	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 Crispy Tofu Fillet with Chips
Option 2	Tower Burger with Cajun Potato Wedges	Beef Spaghetti Bolognaise	Lemon & Herb Roast Chicken with Roast Potatoes & Gravy	Naga Beef Curry with Pilau Rice and Mango & Chilli Sauce	MSC Pollock or Salmon Fish Fingers with Chips
On the side	Peas & Carrots	Mixed Vegetables	Broccoli & Carrots	Roasted Cauliflower & Green Beans	Garden Peas and Baked Beans
Salads	Mixed Green Salad	Crunchy Coleslaw	Chef's House Salad	Masala Spiced Cucumber, Tomato & Onion Salad (Kachumber Salad)	Apple & Cucumber Salad
Dessert	Fruity Yoghurt Bar with Toppings	Cheesy Pot with Breadsticks	Seasonal Fresh Fruit Salad	Mango Yoghurt	Blueberry Yoghurt with Rice Krispies
DAILY OPTIONS: DAILY SALAD & SEASONAL FRESH FRUIT PLATTER FRESH BREAD & YOGHURTS					

Week 2	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	FREE FROM Main Allergens Wednesday 'Traditional Day'	Thursday Spain	Friday 'Favourites'
Dates	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				
Option 1	Roasted Butternut Squash Macaroni Cheese	Cheese & Tomato Calzone with Baked Diced Potatoes	Jacket Potato with Vegetable & Bean Chilli	Spanish Omelette with Garlic Bread	Butternut & Vegetable Curry with Rice
Option 2	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
On the side	Sweetcorn & Peas	Farm Mixed Vegetables	Shredded Green Cabbage & Carrots	Green Beans & Sweetcorn	Garden Peas and Baked Beans
Salads	Mixed Green Salad	Herby Crouton Salad	Chef's House Salad	Spanish White Bean Salad	Cucumber Raita
Dessert	Fruity Yoghurt Bar with Toppings	Cheesy Pot with Breadsticks	Seasonal Fresh Fruit Salad	Cantaloupe with Mixed Berry Yoghurt	Apple & Banana Yoghurt Crunch
DAILY OPTIONS: DAILY SALAD & SEASONAL FRESH FRUIT PLATTER FRESH BREAD & YOGHURTS					

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.

