

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN

CHICKEN & TOMATO
GF PASTASAVOURY BEEN
MINCE & RICEROAST TURKEY &
GRAVYWRAPLESS CHICKEN
FAJITASGF FISH FINGERS &
CHIPS
(F)

VEGGIE

TOMATO & BASIL GF
PASTA
VVEGETABLE CURRY &
RICECAULIFLOWER STEAK
VWRAPLESS
VEGETABLE & BEAN
FAJITA
VJACKET POTATO WITH
DF CHEESE & BAKED
BEANS
V

SIDES

GREEN SALAD
SRICE & GREEN SALAD
SRUSTIC ROAST
POTATOES WITH ROAST
CARROTS & PARSNIPS
SSPICY RICE & GREEN
SALAD
SBEANS OR
PEAS
S

PUD



FRUIT JELLY

CHEF'S ALLERGEN
FREE CAKE

FRUIT JELLY

GF PEACH CRUMBLE

ICED FRUIT LOLLY

JACKET POTATO | DAILY SALAD BAR | FRESH FRUIT

TIME TO BAKE



Time to Bake

MAY 2025

WORLD MUSIC DAY



JUNE 2025

WIMBLEDON



JULY 2025

SUMMER TIME

SUMMER

DATES

21ST APRIL / 12TH MAY / 9TH
JUNE / 30TH JUNE / 21ST
JULY

ALLERGENS

CE = CELERY

CR = CRUSTACEAN

E = EGGS

F = FISH

G = GLUTEN

G/B = BARLEY

G/O = OATS

G/R = RYE

G/W = WHEAT

L = LUPIN

MK = MILK

MO = MOLLUSCS

MU = MUSTARD

N = NUTS

P = PEANUTS

SO = SOYA

SU = SULPHUR

SE = SESAME SEEDS

* = MAY CONTAIN

V = VEGAN

S = SEASONAL VEG

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN

BEF BOLOGNESE WITH
GF PASTABUNLESS HOMEMADE
BEEF BURGERBEEF & MIXED BEAN
CHILLI CON CARNEGF FISH FINGERS &
CHIPS
(F)DF/GF BBQ CHICKEN
PIZZA

VEGGIE

VEGETABLE
BOLOGNESE WITH GF
PASTA
VBUNLESS
CHICKPEA &
SPINACH BURGER
VVEGETABLE &
MIXED BEAN CHILLI
CON CARNE
VROASTED VEGETABLE
COTTAGE PIE
VDF/GF MARGHERITA
PIZZA
V

SIDES

GREEN SALAD
SLEMON & HERB
RICERICE & SWEETCORN
SBEANS OR PEAS
SHOMEMADE POTATO
WEDGES WITH
GREEN SALAD
S

PUD



FRUIT POT

FRUIT JELLY

CHEF'S ALLERGEN FREE
CAKE

FRUIT POT

JELLY & FRESH
FRUIT

JACKET POTATO | DAILY SALAD BAR | FRESH FRUIT

TIME TO BAKE



Time to Bake

MAY 2025

WORLD MUSIC DAY



JUNE 2025

WIMBLEDON



JULY 2025

SUMMER TIME

SUMMER

DATES

28TH APRIL / 19TH MAY /
16TH JUNE / 7TH JULY

ALLERGENS

CE = CELERY
CR = CRUSTACEAN
E = EGGSF = FISH
G = GLUTEN
G/B = BARLEYG/O = OATS
G/R = RYE
G/W = WHEATL = LUPIN
MK = MILK
MO = MOLLUSCSMU = MUSTARD
N = NUTS
P = PEANUTSSO = SOYA
SU = SULPHUR
SE = SESAME SEEDS* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN

DF/GF CHICKEN &
BROCCOLI PASTABUNLESS HOMEMADE
BEEF BURGERROAST CHICKEN &
GRAVY

BEEF JAMBALAYA

GF FISH FINGERS &
CHIPS
(F)

VEGGIE

DF/GF CHERRY
TOMATO & SPINACH
PASTA
VBUNLESS
CHICKPEA &
SPINACH BURGER
VJACKET POTATO WITH
DF CHEESE & BAKED
BEANS
VBEAN JAMBALAYA
VGF/DF MARGHERITA
PIZZA
V

SIDES

GREEN SALAD
SHOMEMADE
POTATO WEDGES,
BAKED BEANS &
GREEN SALAD
SRUSTIC ROAST
POTATOES WITH ROAST
CARROTS & PARSNIPS
SBROCCOLI &
SWEETCORN
SBEANS OR
PEAS
S

PUD



FRUIT POT

FRESH FRUIT

G/F SHORTBREAD

FRUIT POT

FRUIT JELLY &
FRESH FRUIT

JACKET POTATO | DAILY SALAD BAR | FRESH FRUIT

TIME TO BAKE



Time to Bake

MAY 2025

WORLD MUSIC DAY



JUNE 2025

WIMBLEDON



JULY 2025

SUMMER TIME

SUMMER

DATES

6TH MAY / 2ND JUNE / 23RD
JUNE / 14TH JULY

ALLERGENS

CE = CELERY
CR = CRUSTACEAN
E = EGGSF = FISH
G = GLUTEN
G/B = BARLEYG/O = OATS
G/R = RYE
G/W = WHEATL = LUPIN
MK = MILK
MO = MOLLUSCSMU = MUSTARD
N = NUTS
P = PEANUTSSO = SOYA
SU = SULPHUR
SE = SESAME SEEDS* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG