



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'
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	Tower Burger with Cajun Potato Wedges	Beany Vegetable Hotpot	Vegetable Samosa with Pilau Rice & Cucumber Raita	BBQ Crispy Tofu Fillet with Chips
Option 2	Chickpea, Cauliflower and Spinach Jalfrezi with Rice	BBQ Chicken Pizza with Cajun Potato Wedges	Beef Meatloaf with Mashed Potato	Naga Beef Curry with Pilau Rice and Mango & Chilli Sauce	MSC Pollock or Salmon Fish Fingers with Chips
On the side	Peas & Carrots	Roasted Mediterranean Vegetables	Broccoli & Sweetcorn	Roasted Curried Cauliflower & Green Beans	Garden Peas and Baked Beans
Salads	Tomato & Basil Salad	Crunchy Coleslaw	Chef's House Salad	Masala Spiced Cucumber, Tomato & Onion Salad (Kachumber Salad)	Apple & Cucumber Salad
Dessert	Seasonal Fresh Fruit Platter	Cheesy Pot with Breadsticks	Seasonal Fresh Fruit Salad	Seasonal Fresh Fruit Platter	Seasonal Fresh Fruit Platter
DAILY OPTIONS: DAILY SALAD & SEASONAL FRESH FRUIT PLATTER  FRESH BREAD & YOGHURTS					

Week 2	Monday 'Planet Earth Day'	Tuesday 'Street Food Day'	<b>FREE FROM</b> 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	Creamy Butternut Squash and Vegetable Pasta Bake	Cheese & Tomato Calzone with Spicy Potato Wedges	Butternut & Vegetable Curry with Rice	Spanish Omelette with Garlic Bread	Chickpea, Cauliflower & Spinach Curry with Rice
Option 2	Aubergine & Chickpea Tagine with Couscous	Spaghetti Bolognese	Beef Sausages with Mashed Potato & Onion Gravy	Spanish Chicken in Bravas Sauce with Rice	Vinegar Infused Tempura Pollock Fillets with Chips
On the side	Sweetcorn & Peas	Vegetable Medley	Shredded Green Cabbage & Sweetcorn	Spanish Green Beans with Tomatoes & Spiced Roasted Carrots	Garden Peas and Baked Beans
Salads	Herby Crouton Salad	Pepper, Carrot & Cucumber Sticks	Chef's House Salad	Spanish White Bean Salad	Cucumber Raita
Dessert	Seasonal Fresh Fruit Platter	Cheesy Pot with Breadsticks	Seasonal Fresh Fruit Salad	Seasonal Fresh Fruit Platter	Seasonal Fresh Fruit Platter
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.

