SPRING SUMMER MENU 2026

caterlink
feeding the imagination

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE 23/02/2026 16/03/2026 13/04/2026 04/05/2026 08/06/2026 29/06/2026 31/08/2026 21/09/2026 12/10/2026	Option One	Macaroni Cheese	Beef Chilli with Rice & Salsa	Roasted Pork or Chicken Sausage, Roast Potatoes & Gravy	Cheese & Tomato Pizza with Potato Wedges	Fish Fingers or Salmon Fish Fingers with Chips & Tomato Ketchup
	Option Two	Chickpea Curry with Rice	Mild Mexican Chilli with Rice	Veg Pasty, Roast Potatoes & Gravy	Veggie Burger with Wedges & Tomato Sauce	Cheese & Bean Pasty with Chips & Tomato Sauce
	Sandwich	Ham/Cheese/Tuna	Ham/Cheese/Tuna	Ham/Cheese/Tuna	Ham/Cheese/Tuna	Cheese/Tuna
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Banana Mousse	Orange Drizzle Cake	Freshly Chopped Fruit Salad	Iced Vanilla Sponge	Strawberry Jelly with Mandarins
WEEK TWO 02/03/2026 23/03/2026 20/04/2026 11/05/2026 15/06/2026 06/07/2026 07/09/2026 28/09/2026 19/10/2026	Option One	Spaghetti Bolognaise	Pork Sausage Roll with Potato Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Cheese & Tomato Pizza with Potato Wedges	Battered Fish with Chips & Tomato Ketchup
	Option Two	Lentil & Sweet Potato Curry with Rice	Spaghetti & Meatballs in a Tomato Sauce	Roasted Quorn, Roast Potatoes, & Gravy	Chinese Vegetable Noodles	Cheesy Broccoli Omelette with Chips
	Sandwich	Ham/Cheese/Tuna	Ham/Cheese/Tuna	Ham/Cheese/Tuna	Ham/Cheese/Tuna	Cheese/Tuna
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Apple Flapjack	Peaches & Ice Cream	Fruit Platter	Jam & Coconut Sponge with Custard	Oaty Cookie
WEEK THREE 09/03/2026 30/03/2026 27/04/2026 18/05/2026 22/06/2026 13/07/2026 14/09/2026 05/10/2026	Option One	Chef's Chicken Korma with Rice	Beef Burger with Potato Wedges & Slaw	Roast of the Day, Mashed Potatoes & Gravy	Cheese & Tomato Pizza with Potato Wedges	Fish Fingers with Chips & Tomato Ketchup
	Option Two	All Day Vegetarian Breakfast	Mexican Bean Roll with New Potatoes & Slaw	Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy	Greek Spinach & Cheese Pinwheel with Herby Rice, Mint Yoghurt & Salad	Sausage and Bean Hotpot
	Sandwich	Ham/Cheese/Tuna	Ham/Cheese/Tuna	Ham/Cheese/Tuna	Ham/Cheese/Tuna	Cheese/Tuna
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Pineapple Upside Down Pudding with Custard	Cheese & Crackers	Fruit Medley	Strawberry and Apple Crumble with Custard	Vanilla Shortbread

MENU KEY:

- Whole grain
- Plant based
- Added plant protein
- Chef's Special

AVAILABLE DAILY: Jacket Potatoes with a choice of Tuna, Baked Beans or Cheese, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

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.