Summer Term 2025



Week 1	Monday	Tuesday	Wednesday	Thursday	Friday		
Plant-based soup	Selection of breads, toppings and accompaniments						
	Chunky vegetable	Minestrone	Butternut squash and pumpkin seeds	Thai green noodle soup	Cream of vegetable		
Plant-based / vegetarian	Sweet chili sweetcorn fritters with tomato salsa	Cheese and pesto pastry swirls with onion jam	Goats cheese and red onion quiche with pickled cucumber salad	Vegetable chow mein with pickled spring onions	Beetroot and feta burgers in a bap with a chilli salsa		
Main meal 1	Jamaican jerk chicken legs with pineapple salsa	Slow-cooked beef stew with dumplings	Maple roasted gammon with all the trimmings	Dan dan spicy pork with crispy noodles	Breaded fish with lemon and tartare sauce		
Main meal 2	Bacon steaks with a cider apple jus	Buternut squash and feta risotto cakes	Red pesto chicken with garlic croutons	No-satay chicken with pak choi	Cajun chicken burgers with baby gem salad and caeser dressing		
On the side	Steamed lemon and herb rice Minted courgettes and cauliflower	Rosemary and garlic new potatoes Steamed greens	Roast thyme potatoes Honey roasted carrots with cabbage	Coriander spiced rice Spiced steamed carrots Sweetcorn	French fries Baked beans Garden peas		
Jacket potato bar	Jacket potato with hot fillings						
Pasta bar	Classic tomato sauce, beef bolognese or cheesy white sauce						
Something cold	Selection of tempting dessert pots						
Something sweet	Crumble bar	White chocolate Biscoff crispy cake	Lemon and blueberry slice	Salted caramel cupcakes	Mark's Friday cake treats		

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Week 2	Monday	Tuesday	Wednesday	Thursday	Friday		
	Selection of breads, toppings and accompaniments						
Plant-based soup	Moroccan vegetable	French onion	Carrot and ginger	Butternut squash	Spiced carrot and cumin		
Plant-based / vegetarian	Falafels served on a pitta bread with hummus	Moroccan and apricot tagine with cous cous	Blue cheese and leek tart	Butternut squash and courgette bhajis with turmeric and mint yoghurt	Classic marghertia pizza with sun-blushed tomatoes and rocket salad		
Main meal 1	Greek style baked chicken with lemon and crushed coriander seeds	Jamaican brown stew chicken with bulgar wheat	Lemon and garlic loin of pork with stuffing, gravy and apple sauce	Butter chicken with sambal	Breaded fish with lemons and tartare sauce		
Main meal 2	Lebanese street paninis	Panko breaded fish cakes with lemon butter	Creamy chicken paella with rocket salad	Lamb, potato and spinach rogan josh with coriander	BBQ chicken pizza tray bake		
On the side	Lemon rice Sweetcorn and roasted peppers	Spiced rice or minted bulgur wheat Roasted vegetables	Roast thyme potatoes Honey roasted carrots with cabbage	Turmeric spiced rice Spiced cauliflower Charred Broccoli	Skinny chips Baked beans Steamed peas		
Jacket potato bar	Jacket potato with hot fillings						
Pasta bar	Classic tomato sauce, cheese sauce and daily special						
Something cold	Selection of tempting dessert pots						
Something sweet	Raspberry and peach slice	Chocolate and courgette cake	Cherry no-bakewell tart	Double chocolate chip cookies	Summer cake treats		
Fruit and dessert	Fruit salad pots and selection of seasonal fresh fruit ripened and ready to eat Daily selection of homemade yoghurt, dessert and custard pots						

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Week 3	Monday	Tuesday	Wednesday	Thursday	Friday		
Plant-based soup	Selection of breads, toppings and accompaniments						
	Leek and potato	Sweetcorn and pepper	Tomato and red pepper	Tuscan bean	Roasted roots		
Plant-based / vegetarian	Chinese vegetable stir fry with rice noodles	Spinach and cream cheese stuffed cannelloni	Spanakopita with pickled vegetables	Butternut squash and sweet potato tortillas with salsa	Panelle (Sicilian chickpea fritters) burger with garlic mayo		
Main meal 1	Hoisin chicken stir fry with peppers and bean sprouts	Beef lasange with garlic focaccia bread	Roast chicken with all the trimmings and a rich gravy	Spiced West African pork shoulder curry	Battered fish with lemon and tartare sauce		
Main meal 2	Cheese and tomato paninis	Broccoli, spinach and ricotta cheese frittata	Breaded pork escalope with peppercorn sauce	Chicken and chorizo jambalaya	Tennessee BBQ pulled pork burger		
On the side	Steamed rice Courgettes and sweet chilli sweetcorn	Balsamic baked new potatoes Steamed greens	Thyme roast potatoes Sweet roasted carrots and red cabbage	Steamed burnt lemon rice Steamed greens	Skinny chips Steamed peas Baked beans		
Jacket potato bar	Jacket potato with hot fillings						
Pasta bar	Classic tomato sauce, cheese sauce and daily special						
Something cold	Selection of tempting dessert pots						
Something sweet	Carrot and parsnip cake with lemon frosting	Viennese vanilla	Chocolate and orange shortbread biscuits	Red velvet cupcakes	Natasha's cake treats		
Fruit and dessert	Fruit salad pots and selection of seasonal fresh fruit ripened and ready to eat Daily selection of homemade yoghurt, dessert and custard pots						