

# Summer Term 2025



Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based soup	Selection of breads, toppings and accompaniments				
	Butternut squash and red pepper	Tomato and chive	Roast pepper and leek	Carrot and ginger	Sweet potato and lentil
Main meal	Chicken tikka masala with mango chutney (H)	Beef ragu with garlic croutons (H)	Roast loin of pork with apple sauce	Chicken chow mein with bean sprouts (H)	Freshly battered fish with tartare sauce and a lemon wedge
Main meal 2	Feta, spinach and broccoli super greens bagel with toasted seeds	Bacon steaks with chargrilled pineapple	Panko breaded chicken with chunky salsa (H)	Minted lamb burrito with minted yoghurt	Beef burgers (H)
Vegetarian	Stuffed sweet potato with blackened cajun spiced beans	Vegetable lasange	Cauliflower steaks with chimichurri marinated butter beans	Potato cakes with hummus and crème fraiche	Beetroot burger with feta cheese
On the side	Coriander rice Sweetcorn Roasted peppers	New potatoes with rosemary Green beans and roasted cauliflower	Thyme roasted potatoes Carrots and swede	Lemon and pepper cous cous Bok choy cabbage and bean sprouts	French fries Baked beans Garden 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	Apple, lemon and quinoa flapjack	Ice cream and rocket lollies	Chocolate and orange crispy cake	Cake shop treats	Strawberry scones with fresh cream
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 2	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based soup	Selection of breads, toppings and accompaniments				
	Pea and mint	Roasted sweet potato	Cream of vegetable	Mexican three bean	Tomato and red pepper
Main meal	Mexican beef chili topped with crunchy tortillas (H)	Cumberland sausage with onion gravy <i>Halal option available</i>	Lemon and thyme roasted chicken with a rich gravy (H)	Greek-style lamb with vegetables	Freshley battered fish with tartare sauce and a lemon wedge
Main meal 2	Vegetable chili with tortillas	Baked haddock with an Italian herb crumb and polenta mash	Beef jambalaya (H)	BBQ pulled pork pasta bake <i>Halal option available</i>	Spicy beef burger (H)
Vegetarian	Tangy Quorn chili tacos	Vegan sausages with red onion chutney	Spinach and feta cheese cannelloni	Quiche of the day	Vegetable and bean burger
On the side	Lemon and chive rice Steamed corn and green beans	Mashed potatoes Broccoli and cabbage	Thyme roasted potatoes Steamed carrots and peas	Minted cous cous Cauliflower and corn on the cob	Chips Baked beans Minted 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	Sticky ginger cake	Millionaire shortbread	Lemon and raspberry cookies	Toffee and banana muffin	Berrytastic Friday
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	Spiced carrot	Roast tomato and rosemary	Curried red lentil and coconut	Creamy broccoli
Main meal	Roasted cajun vegetables with khobz bread	Keema lamb and potato curry (H)	Slow-roasted gammon with gravy	Cumberland sausages <i>Halal option available</i>	Freshly battered fish with tartare and a lemon wedge
Main meal 2	Chicken tikka masala	Sticky honey-baked chicken	Pie of the day (H)	Quiche lorraine with pickled salad	Spicy chicken naan wedge with minted yoghurt dressing (H)
Vegetarian	Frittata of the day	Chickpea and sweet potato biryani	Vegetarian pie of the day	Vegan toad in the hole	Jerk chunky roasted vegetables on a flatbread
On the side	Balsamic new potatoes Steamed greens	Steamed duo of rice Steamed medley of vegetables	Thyme roast potatoes Sweet roasted carrots and winter greens	Baked rice Baked cauliflower and broccoli	Chips Minted 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	Milk chocolate chip cookies	Apple and rhubarb slice with toffee	Bedford mess cake	Lemon and blueberry bars	Chocolate fudge brownies
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				