

Summer Term 2026



Week 1 w/b 01/06/2026 w/b 22/06/2026	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based Soup	Selection of breads, toppings and accompaniments				
	Butternut squash and red pepper	Tomato and chive	Roasted red pepper and leek	Carrot and ginger	Sweet potato and lentil
Main Meal 1	Cajun chicken with roasted peppers	Beef lasagne with garlic bread (H)	Roasted loin of pork with apple sauce	Spicy pork and apple kofta with flatbread (H)	Freshly battered fish with tartare sauce and lemon wedges
Main Meal 2	Bacon steaks with chargrilled pineapple	Pasta carbonara with garlic bread	Panko breaded chicken with chunky salsa (H)	Minted lamb burrito with minted yoghurt	BBQ pork bao burgers (H)
Vegetarian	Stuffed sweet potato with blackened Cajun spiced beans	Macaroni cheese with basil oil	Cauliflower steaks with chimichurri marinated butter beans	Potato cakes with hummus and crème fraiche	BBQ vegetable and bean burrito
On the side	Coriander rice Sweetcorn Roasted peppers	Rosemary new potatoes Green beans and roasted cauliflower	Thyme roasted potatoes Carrots and swede	Lemon and pepper cous cous Bok choy cabbage and bean sprouts	Chips Baked beans Minted peas
Jacket Potato Bar	Jacket potato with hot fillings				
Pasta Bar	Classic tomato sauce, bolognese and cheesy white sauce				
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 served in peak condition, ripened and ready to eat Daily selection of homemade yoghurt, dessert and custard pots				

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Week 2 w/b 08/06/2026 w/b 29/06/2026	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based Soup	Selection of breads, toppings and accompaniments				
	Pea and mint	Roasted sweet potato	Vegan cream of vegetable	Mexican three bean	Tomato and red pepper
Main Meal 1	Pasta Bar Beef ragu (H)	Cumberland sausages with onion gravy Halal option available	Lemon and thyme roasted chicken with a rich gravy (H)	Greek style lamb kofta with vegetables	Freshly battered fish with tartare sauce and lemon wedges
Main Meal 2	Creamy chicken and herb pasta bake	Baked fish with an italian herb crumb and polenta mash (H)	Beef jambalaya (H)	BBQ pulled pork pasta bake (H)	Stuffed croissants (H)
Vegetarian	Three cheese pasta bake with sundried focaccia bread	Courgette fritters with whipped feta	Spinach and feta cheese cannelloni	Quiche of the Day	Italian pesto pizzas
On the side	Pesto pasta Steamed greens	Mashed potatoes Broccoli and cabbage	Thyme roasted potatoes Steamed carrots and peas	Minted cous cous Cauliflower and sweetcorn	Chips Baked beans Minted peas
Jacket Potato Bar	Jacket potato with hot fillings				
Pasta Bar	Classic tomato sauce, bolognese and cheesy white sauce				
Something Cold	Selection of tempting dessert pots				
Something Sweet	Sticky ginger cake	Millionaire's shortbread	Lemon and raspberry cookies	Toffee and banana muffin	Berry Tastic Friday
Fruit and Dessert	Fruit salad pots and selection of seasonal fresh fruit served in peak condition, ripened and ready to eat Daily selection of homemade yoghurt, dessert and custard pots				

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Week 3 w/b 15/06/2026 w/b 06/07/2026	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 1	Vietnamese style caramel pork (H)	Lamb and potato keema curry (H)	Slow roasted gammon with gravy	Breaded pork steaks Halal option available	Freshly battered fish with tartare sauce and lemon wedges
Main Meal 2	Spanish chicken and bean cassoulet	Sticky honey baked chicken	Warm chicken caesar salad with toasted bread (H)	Quiche Lorraine with pickled salad	Spicy chicken naan wedge with minted yoghurt dressing (H)
Vegetarian	Chargrilled aubergine steak with feta cheese and pickled salad	Chickpea and sweet potato biryani	Baked ratatouille garlic flatbreads	Italian herb toasted panini with sweetcorn salsa	Jerk chunky roasted vegetables on flatbread
On the side	Lemongrass steamed rice Summer vegetables	Steamed duo of rice Steamed medley of vegetables	Thyme roasted potatoes Roasted parsnips Steamed carrots	Steamed potatoes with minted butter Steamed vegetables	Chips Baked beans Minted peas
Jacket Potato Bar	Jacket potato with hot fillings				
Pasta Bar	Classic tomato sauce, bolognese and cheesy white sauce				
Something Cold	Selection of tempting dessert pots				
Something Sweet	Milk chocolate chip cookies	Apple and rhubarb slice with toffee	Bedford mess cake	Cookie-tastic Thursday	Chocolate fudge brownies
Fruit and Dessert	Fruit salad pots and selection of seasonal fresh fruit served in peak condition, ripened and ready to eat Daily selection of homemade yoghurt, dessert and custard pots				