



AVAILABLE EVERY DAY

- Packed Lunch option
- Jacket potato and fillings or pasta and sauce
- Seasonable vegetables
 - Selection of fresh salad

LUNCHTIME COTM

WEEK ONE MENU

WEEKS COMMENCING: • 16TH APRIL • 7TH MAY
• 4TH JUNE • 25TH JUNE • 16TH JULY

NUTRITIONALLY PACKED

All our menus are nutritionally analysed to ensure they meet and exceed The School Food Plan.

WE BUY LOCAL

We use local suppliers because we only use food we can trust which is of a high standard, properly produced, fresh and good value.

MEAT
FREE 

Monday

Tuesday

Wednesday

Thursday

Friday

Freshly Baked Bread

Garlic & herb ciabatta

Home baked
wholemeal bread

Herbed focaccia

Rosemary wholemeal
bread

Herbed ciabatta

Main Choice 1

Pasta arrabiata

Pork sausage
with mashed potatoes

Spanish chicken with
roasted pepper rice

Roast turkey & roast
potatoes

Breaded fish served
with oven baked chips
& garden peas

Main Choice 2

Cheese & potato pie

Vegetarian sausages
with mashed
potatoes

Spanish vegetables
with roasted pepper
rice

Filo vegetable tart and
roast potatoes

Halloumi stuffed
peppers with garlic
bread

Desserts

Flap jack
Sliced fresh fruit, natural yoghurt,
cheese & biscuits

Fruit Jelly
Sliced fresh fruit, natural yoghurt,
cheese & biscuits

Gingerbread cookies
Sliced fresh fruit, natural yoghurt,
cheese & biscuits

Banoffee pie
Sliced fresh fruit, natural yoghurt,
cheese & biscuits

Fudge Tart
Sliced fresh fruit, natural yoghurt,
cheese & biscuits

Our mission is to make your lunchtime meal the highlight of your day

92% of our food is made from fresh ingredients every day • The meat we serve is Red Tractor, Farm Assured British accredited •
All of our fish is from sustainable sources • All of our eggs are free range laid by happy chickens • We bake our bread daily in your kitchen

SOME OF OUR FOOD MAY CONTAIN ALLERGENS, PLEASE ASK OUR CHEF FOR ADVICE



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- Packed Lunch option
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- Seasonable vegetables
- Selection of fresh salad

LUNCHTIME COTM

WEEK TWO MENU

WEEKS COMMENCING: • 23RD APRIL • 14TH MAY
• 11TH JUNE • 2ND JULY • 23RD JULY

NUTRITIONALLY PACKED

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MEAT
FREE 

Monday

Tuesday

Wednesday

Thursday

Friday

Freshly Baked Bread

Garlic & herb focaccia

Home baked
wholemeal bread

Home baked ciabatta

Rosemary wholemeal
bread

Home baked focaccia

Main Choice 1

Vegetable quiche with
new potatoes

Jerk chicken with rice

Beef lasagne with
garlic bread

Roasted Norfolk
chicken with stuffing &
roasted potatoes

Fish & Chips
with garden peas

Main Choice 2

Quorn bolognese
pasta bake

Roasted red pepper
and haricot bean
ragu with rice

Vegetarian lasagne
with garlic bread

Red onion and feta tart
with roast potatoes

Flat bread pizza with
chips and garden peas

Desserts

Apple crumble served
with custard
Sliced fresh fruit, natural yoghurt,
cheese & biscuits

Shortbread cookie
Sliced fresh fruit, natural yoghurt,
cheese & biscuits

Lemon drizzle cake
Sliced fresh fruit, natural yoghurt,
cheese & biscuits

Mixed fruit cheesecake
Sliced fresh fruit, natural yoghurt,
cheese & biscuits

Ice cream & sauces
Sliced fresh fruit, natural yoghurt,
cheese & biscuits

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Jacket potato and fillings or pasta and sauce
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- Selection of fresh salad

LUNCHTIME COTM

WEEK THREE MENU

WEEKS COMMENCING: • 30TH APRIL • 21ST MAY
• 18TH JUNE • 9TH JULY

NUTRITIONALLY PACKED

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MEAT
FREE 

Monday

Tuesday

Wednesday

Thursday

Friday

Freshly Baked Bread

Garlic & herb focaccia

Home baked
wholemeal bread

Home baked ciabatta

Poppy seed wholemeal
bread

Home baked focaccia

Main Choice 1

Roast pepper pasta
bake

Beef burger in a bun
served with new
potatoes

Italian chicken served
with rice

Roasted pork & apple
sauce served with roast
potatoes

Fish fingers with oven
baked chips & garden
peas

Main Choice 2

Creamy vegetable
curry with rice

Bean burger in a bun
served with new
potatoes

Italian vegetables
served with rice

Frittata served with
roasted new potatoes

Macaroni cheese
served with garlic
bread

Desserts

Pancakes
Sliced fresh fruit, natural yoghurt,
cheese & biscuits

Carrot and orange
muffin
Sliced fresh fruit, natural yoghurt,
cheese & biscuits

Fruit trifle
Sliced fresh fruit, natural yoghurt,
cheese & biscuits

Caramel apple betty
Sliced fresh fruit, natural yoghurt,
cheese & biscuits

Chocolate brownie
Sliced fresh fruit, natural yoghurt,
cheese & biscuits

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