



May 4th – 8th 2026



MONDAY	White Bean Tzatziki with wholemeal crackers	Baked Tandoori Turkey breast with lime & coriander Halloumi & Tofu with Tandoori lime & coriander	Salad bar: fresh green leaves, grated carrot, sliced Spanish tomato, cucumber, olives, beetroot, lentils & chickpeas Roasted Cumin potatoes Parsley roasted mushrooms	Selection of seasonal hand-cut fruit
TUESDAY	Homemade Guacamole served with Selection of Crunchy raw vegetables	Mexican style Tortilla wrap fajitas with Cajun chickpea falafel, mixed peppers, black beans. With a side of tomato salsa, grated cheese, & sour cream (LECG)	Salad bar as above Cous-cous Cajun Sweetcorn	Selection of seasonal hand-cut fruit
WEDNESDAY	Traditional Andalucían Gazpacho (cold tomato soup)	Traditional meat & fish paella with chicken thighs, chorizo, mussels, calamari, rosada, onions & peppers, (EG◆) Vegetarian paella (EG◆)	Salad bar as above Steamed broccoli	Selection of seasonal hand-cut fruit
THURSDAY	Fresh melon with local Serrano ham & rocket	Buttered brown spaghetti with bolognese sauce with ground beef, lentils, celery, carrots, and onions (GCL) Soy spaghetti bolognese with celery, carrots and onions (CL)	Salad bar as above Rosemary Courgettes	Selection of seasonal hand-cut fruit
FRIDAY	Papaya Thai salad with rice noodles, spring onions, marinated tofu, toasted sesame seeds, coriander and Fresh lime dressing (F)	Thai yellow prawn & chicken curry with bamboo & pak choi Vegetable Thai curry with bamboo & pak choi	Salad bar as above Vegetable Egg fried Rice Roasted Carrots	Chef's healthy homemade Sweet treat!

Salad bar available daily, including simple protein options such as boiled eggs, suitable for all age groups (including KS1 & EYFS)

Allergens key: L: Lactose, F: Fish, G: Gluten, C: Celery, S: Soya, ★: Sulphite, E: Eggs, P: Peanuts, M: Mustard, ☒ : Crustacens N: Treenuts. ■ : Lupin ☒: Molluscs §: Sesame





May 11th – 15th 2026



MONDAY	Anchovies with fresh tomato & onion salad	Wholemeal pasta in a light carbonara or tomato sauce with pancetta (LG) Pasta with tomato & basil sauce	Salad bar: fresh green leaves, grated carrot, sliced Spanish tomato, cucumber, olives, beetroot, lentils & chickpeas Sautéd spinach & Peppers Grated Parmesan Cheese	Selection of seasonal hand-cut fruit
TUESDAY	TACO TUESDAY!! Mexican Sweetcorn Noodle Soup	Beef (hard shelled) tacos with fresh tomato salsa, guacamole & sour cream (L) Vegetarian Tacos with soy mince & lentils (S)	Salad bar as above Crispy Green leaves, Pico de gallo and black beans	Selection of seasonal hand-cut fruit
WEDNESDAY	Spinach & Cheese Free-range egg Frittata (EL)	Vegetarian sausages served with onion gravy	Salad bar as above Mashed Potato Garden Peas	Selection of seasonal hand-cut fruit
THURSDAY	Traditional Ceasar salad with hard-boiled egg	Roasted chicken thighs with Italian Pomodoro sauce on the side (LC) Stuffed courgettes with seitan & ratatouille (SC)	Salad bar as above Brown Rice Green Beans	Selection of seasonal hand-cut fruit
FRIDAY	Mushroom & butter bean Soup	Sautéd Salmon with a creamy dill sauce (FL) Sautéd Seitan with a creamy dill sauce (LS)	Salad bar as above Baby Potatoes Steamed Broccoli	Chef's healthy homemade sweet treat!

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May 18th – 22nd 2026



MONDAY	Carrot & Coriander soup	Pan fried turkey breast marinated in garlic, lemon and parsley Stuffed courgette with lentils soy mince and mixed herb crust	Salad bar: fresh green leaves, grated carrot, sliced Spanish tomato, cucumber, olives, beetroot, lentils & chickpeas Jewelled cous cous with peppers Sweetcorn	Selection of seasonal hand-cut fruit
TUESDAY	Salad with cherry tomatoes, mozzarella, avocado, local olive oil, balsamic reduction and fresh basil	Roasted butternut squash and chickpea Cajun pasta bake	Salad bar as above Sautéed Lemon & Parsley Mushrooms	Selection of seasonal hand-cut fruit
WEDNESDAY	Salmorejo with pear tomatoes, egg & ham (E)	Hake bites (Kentucky style), Cajun mango mayo & fresh lemon Halloumi and Kentucky style tofu bites	Salad bar as above Homemade Potato Wedges Peas	Selection of seasonal hand-cut fruit
THURSDAY	Papadoms with Mango chutney, Yoghurt & Onion Salad	Mild, Korma-style chicken curry with lentils, yoghurt, ginger, garlic (L) Mild, Korma-style vegetable curry with tofu, soya, yoghurt, ginger, garlic (LS)	Salad bar as above Brown Rice Green Beans	Selection of seasonal hand-cut fruit
FRIDAY	LEBANESE INTERNATIONAL DAY Homemade baked falafel with mint & honey Tzatziki (L)	Beef Kofta Kebabs (Vege – lentil & chickpea koftas) in pita bread, with iceberg lettuce, chopped fresh tomatoes, chickpeas & onion with mint yoghurt	Salad bar as above Rashanout smashed potatoes Cumin carrots	Chef's healthy homemade sweet treat!

Salad bar available daily, including simple protein options such as boiled eggs, suitable for all age groups (including KS1 & EYFS)

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May 25th – 29th 2026



MONDAY

Light chicken & vegetable broth with noodles

Vegetable `Jambalaya` with roast butternut squash, toasted Halloumi and Cajun rice

Salad bar: fresh green leaves, grated carrot, sliced Spanish tomato, cucumber, olives, beetroot, lentils & chickpeas
Peas

Selection of seasonal hand-cut fruit

TUESDAY

Beetroot hummus with a selection of freshly cut crudites and wholemeal breadsticks.

Tuna Pasta Bake with Vegetable & Tomato Sauce & Grated Fresh Parmesan (FLGE)
Veggie Tofu Pasta Bake with Tomato Sauce & Grated Fresh Parmesan (LGES)

Salad bar as above
Steamed Broccoli

Selection of seasonal hand-cut fruit

WEDNESDAY

Sweet Potato & Coconut Soup

Roast pork loin with rosemary & thyme glaze
Roasted rosemary & thyme mediterranean vegetables with lentils

Salad bar as above
Roasted baby potatoes
Steamed carrots

Selection of seasonal hand-cut fruit

THURSDAY

Baked vegetable Spring rolls with sweet chilli sauce dip

Sweet & Sour Chicken with Pineapple & Peppers
Sweet & Sour Seitan with Pineapple & Peppers

Salad bar as above
Quinoa with chickpeas
Sweetcorn

Selection of seasonal hand-cut fruit

FRIDAY

Courgette, lentil & Spinach Soup

Homemade breaded baked fish burger with lettuce, tomatoes & tartare sauce in a bun (GM)
Homemade Veg burgers with lettuce, tomato, & Tartare Sauce in a soft bun (GSMC)

Salad bar as above
Homemade Potato Wedges
Roasted vegetable tray

Chef's healthy homemade sweet treat!

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