

WEEK 1
Spring/Summer 2026
13/04/26, 04/05/26, 25/05/26,
15/06/26, 06/07/26, 27/07/26,
17/08/26, 07/09/26, 28/09/26,
19/10/26

LUNCHTIME

Allergy Free Traditional Menu Spring/Summer 2026

**ALLERGY FREE
PRIMARY
TRADITIONAL**



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Tomato and Basil
Chicken with Rice
and
Vegetable Sticks

BBQ Meatballs
Wholegrain Rice Salad
with
Mixed Salad

Roast Chicken,
Skin on Roasties,
Gravy with Carrots
and Peas

Cottage Pie
with
Mixed Greens

Southern Fried
Chicken Fillet with
Chips, Baked Beans
and Peas

Mixed Bean Chilli
with Wedges
and Vegetable Sticks

BBQ Roasted Veggie
Bean Traybake with
Wholegrain Rice Salad
and Mixed Salad

Roast Vegetable Hot Pot,
Skin on Roasties, Gravy,
Carrots and Peas

Shepherdless Pie
with
Mixed Greens

Veggie Bean Patty
with Chips,
Baked Beans and Peas

Crispy Skin Jacket Potato
with a choice of Mild Chicken Korma or Veggie Bolognese or Baked Beans

Chocolate
Orange Cookie

Strawberry Jelly

Peach Muffin

Chocolate
Shortbread

Banana Bread



TOPPED SPAGHETTI
WITH HOMEMADE
TOMATO SAUCE

WEEK 2
Spring/Summer 2026
20/04/26, 11/05/26, 01/06/26,
22/06/26, 13/07/26, 03/08/26,
24/08/26, 14/09/26, 05/10/26

LUNCHTIME

Allergy Free Traditional Menu Spring/Summer 2026

ALLERGY FREE
PRIMARY
TRADITIONAL



MONDAY

Loaded Cajun Beef & Corn Potato Wedges and Vegetable Sticks

TUESDAY

Chilli Con carne with Rice, Green Beans and Sweetcorn

WEDNESDAY

Roast Gammon, Skin on Roasties, Gravy with Carrots and Cabbage

THURSDAY

Beef Spaghetti Bolognese with Mixed Salad

FRIDAY

Southern Fried Chicken Fillet with Chips, Peas and Baked Beans



Green Veg & Butter Bean Stew with Wedges and Vegetable Sticks

Veggie Bean Chilli with Rice, Green Beans and Sweetcorn

Tomato & Bean Layer Bake, Skin on Roasties, Gravy, Carrots and Cabbage

Veggie Spaghetti Bolognese with Mixed Salad

Veggie Bean Patty with Chips, Peas and Baked Beans



Crispy Skin Jacket Potato
with a choice of Mild Chicken Korma or Veggie Bolognese or Baked Beans



Lemon Cookie

Orange Jelly

Apple Muffins

Peach Crumble

Brownie



TOPPED SPAGHETTI
WITH HOMEMADE
TOMATO SAUCE

WEEK 3
Spring/Summer 2026
27/04/26, 18/05/26, 08/06/26,
29/06/26, 20/07/26, 10/08/26,
31/08/26, 21/09/26, 12/10/26

LUNCHTIME

Allergy Free Traditional Menu Spring/Summer 2026

ALLERGY FREE
PRIMARY
TRADITIONAL



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Loaded Cajun Beef &
Corn Potato Wedges
with
Vegetable Sticks

Swedish Chicken
Meatballs and Rice
with
Sweetcorn and Cabbage

Roast Pork,
Skin on Roasties with
Gravy, Carrots
and Green Beans

Minced Beef & Onion
Stew with Mash
and Mixed Greens

Southern Fried
Chicken Fillet with
Chips, Peas
and Baked Beans



Sweet Potato Wedges
with Sweet Chilli
Roasted Veggies and
Vegetable Sticks

Vegetable Ratatouille
with Rice, Sweetcorn
and Cabbage

Roast Vegetable Hot Pot,
Skin on Roasties, Gravy,
Carrots and Green Beans

Root Vegetable
and Bean Stew
with Mash
and Mixed Greens

Veggie Bean Patty
with Chips, Peas
and Baked Beans



Crispy Skin Jacket Potato
with a choice of Mild Chicken Korma or Veggie Bolognese or Baked Beans



Shortbread

Raspberry Jelly

Pear Spiced Muffin

Fruit Salad

Coco Cookies



TOPPED SPAGHETTI
WITH HOMEMADE
TOMATO SAUCE