



# MENU

## Spring 2026



Week 1	MORNING SNACK	DINNER	DESSERT	AFTERNOON TEA
MONDAY	<i>A selection of fresh fruit, vegetables crudités and a variety of healthy savoury snacks</i>	<i>Sausage and bean hotpot with mixed vegetables and diced roast potatoes Vegetarian option: meat-free sausage</i>	<i>Greek yogurt with fresh fruit</i>	<i>Build-your-own-wraps bar Side dish: vegetable crudités</i>
TUESDAY	<i>A selection of fresh fruit, vegetables crudités and a variety of healthy savoury snacks</i>	<i>Butternut squash, chickpea and spinach curry with brown rice and naan bread</i>	<i>Tropical fruit crumble with low-sugar custard</i>	<i>Jacket potato Side dish: chef's topping of choice</i>
WEDNESDAY	<i>A selection of fresh fruit, vegetables crudités and a variety of healthy savoury snacks</i>	<i>Spaghetti bolognese served with garlic bread Vegetarian option: green lentils</i>	<i>Mixed berries with coconut yogurt</i>	<i>Ham and pineapple pizza muffins Vegetarian option: no ham Side dish: pepper sticks</i>
THURSDAY	<i>A selection of fresh fruit, vegetables crudités and a variety of healthy savoury snacks</i>	<i>Spring chicken and vegetable stew with dumplings Vegetarian option: butterbeans</i>	<i>Melon wedges</i>	<i>Ploughman's style platter Side dish: apple slices</i>
FRIDAY	<i>A selection of fresh fruit, vegetables crudités and a variety of healthy savoury snacks</i>	<i>Creamy fish pie with buttered peas and carrots Vegetarian option: mixed vegetables in a white sauce</i>	<i>Homemade shortbread biscuit with strawberries</i>	<i>Cheese and leek pastry crowns Side dish: cherry tomato quarters</i>



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Week 2	MORNING SNACK	DINNER	DESSERT	AFTERNOON TEA
MONDAY	<i>A selection of fresh fruit, vegetables crudités and a variety of healthy savoury snacks</i>	<i>Chicken and vegetable tagine with herby cous cous Vegetarian option: chickpeas</i>	<i>Seasonal fruit salad with crème fraiche</i>	<i>Ham and cheese croissants Vegetarian option: cheese and mushroom Side dish: tomato wedges</i>
TUESDAY	<i>A selection of fresh fruit, vegetables crudités and a variety of healthy savoury snacks</i>	<i>Beef and vegetable keema with brown rice and naan bread Vegetarian option: no beef</i>	<i>Greek yogurt with fruit compote</i>	<i>Rainbow vegetable pasta salad</i>
WEDNESDAY	<i>A selection of fresh fruit, vegetables crudités and a variety of healthy savoury snacks</i>	<i>Mediterranean roasted vegetable lasagne served with garlic bread</i>	<i>Lime and courgette loaf cake</i>	<i>Warm Mexican style bean dip with homemade tortilla chips Side dish: mild sweetcorn salsa</i>
THURSDAY	<i>A selection of fresh fruit, vegetables crudités and a variety of healthy savoury snacks</i>	<i>Roast of the day with all trimmings Vegetarian option: meat-free fillet</i>	<i>Fruit platter</i>	<i>Sandwiches with a variety of fillings Side dish: carrot batons</i>
FRIDAY	<i>A selection of fresh fruit, vegetables crudités and a variety of healthy savoury snacks</i>	<i>Fish goujons with buttered new potatoes and sweetcorn Vegetarian option: vegetable fingers</i>	<i>Apple and oat yogurt pots</i>	<i>Toasted bagel with cream cheese Side dish: cucumber slices</i>



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Week 3	MORNING SNACK	DINNER	DESSERT	AFTERNOON TEA
MONDAY	<i>A selection of fresh fruit, vegetables crudités and a variety of healthy savoury snacks</i>	<i>Chilli con carne with jacket potato wedges with soured cream Vegetarian option: mixed beans</i>	<i>Fruit compote with Greek yogurt</i>	<i>Pitta pockets with a variety of fillings Side dish: vegetable crudités</i>
TUESDAY	<i>A selection of fresh fruit, vegetables crudités and a variety of healthy savoury snacks</i>	<i>Fish curry served with brown rice, seasonal vegetables and naan bread Vegetarian option: chickpeas</i>	<i>Wholemeal banana muffins</i>	<i>Homemade sausage rolls Vegetarian option: Meat-free sausage roll Side dish: beans in tomato sauce</i>
WEDNESDAY	<i>A selection of fresh fruit, vegetables crudités and a variety of healthy savoury snacks</i>	<i>Macaroni and cauliflower cheese served with garlic bread</i>	<i>Fresh fruit platter</i>	<i>Fish fingers with sweet potato wedges Vegetarian option: vegetable fingers Side dish: zesty mayo dip</i>
THURSDAY	<i>A selection of fresh fruit, vegetables crudités and a variety of healthy savoury snacks</i>	<i>Sausage and mash with onion gravy served with garden peas Vegetarian option: meat-free sausage</i>	<i>Vanilla low-sugar rice pudding with a berry coulis</i>	<i>Spring vegetable medley soup Side dish: bread and butter fingers</i>
FRIDAY	<i>A selection of fresh fruit, vegetables crudités and a variety of healthy savoury snacks</i>	<i>Chicken and leek pie served with baby potatoes and broccoli Vegetarian option: vegetable pie</i>	<i>Peach and pear fool</i>	<i>Mezze style platter with Mediterranean vegetables, flatbreads and hummus</i>