

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

Tomato and Basil
Chicken with Rice
and
Vegetable Sticks

Mixed Bean Chilli
with Wedges
and Vegetable Sticks

Chocolate
Orange Cookie

TUESDAY

BBQ Meatballs
Wholegrain Rice Salad
with
Mixed Salad

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

Strawberry Jelly

WEDNESDAY

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

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

Peach Muffin

THURSDAY

Cottage Pie
with
Mixed Greens

Shepherdless Pie
with
Mixed Greens

Chocolate
Shortbread

FRIDAY

Southern Fried
Chicken Fillet with
Chips, Baked Beans
and Peas

Veggie Bean Patty
with Chips,
Baked Beans and Peas

Banana Bread

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

**PASTA
TWIRLER**
AVAILABLE
EVERY DAY

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 and Roasted Roots	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

