

Spring Summer Menu 2026

Week Commencing: 13/4/26 – 4/5/26 – 1/6/26 – 22/6/26 – 13/7/26 – 14/9/26 – 5/10/26

Week 1

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

Smokey Beef Chilli and Wedges

with Fresh Tomato, Pineapple and Cucumber Salsa



STREET FOOD

Chicken Shawarma Flatbread

with Tabouleh & Tomato Salad

Roast Chicken with all the Trimmings

with Roast Potatoes, Stuffing, Carrots, Broccoli and Gravy



Chicken Balti

with Sambals

Crispy Battered Fillet of Fish

with Chips, Peas and Tartare Sauce

Option two

Butternut & Mixed Bean Chilli and Wedges

with Fresh Tomato, Pineapple and Cucumber Salsas

STREET FOOD

Middle Eastern Falafal Flatbread

with Tabouleh & Tomato Salad

Quorn Roast with all the Trimmings

with Roast Potatoes, Stuffing, Seasonal Veg and Gravy



Vegetable Balti

with Sambals



Vegetarian Pasty

with Chips & Peas



Dessert of the day

Sticky Toffee Apple Crumble

with Custard



Pineapple Upside Down Cake

Chocolate Brownie

Jam & Coconut Sponge

Oaty Flapjack



Allergies

Please speak to a member of staff if you have an allergy and need to know what's inside our food dishes. They will advise you of your available choices

Menu Key



Vegan option



Added plant protein



Source of wholemeal

Also Available..

Our hot and cold grab & go selection alongside soup of the day and filled jacket potatoes

Spring Summer Menu 2026

Week Commencing: 20/4/26 – 11/5/26 – 8/6/26 – 29/6/26 – 31/8/26 – 21/9/26 – 12/10/26

Week 2

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

Mac and Cheese with Toppings

Croutons, Pepperoni Pieces, Nut Free Pesto, Spring Onions, Barbecue Beans



Original Spice Chicken

with Spicy Rice and Rainbow Slaw



Butchers Sausage

With Herb Mash & Seasonal Vegetables



Chicken Tikka Masala

with 50/50

Rice and Sambals



Breaded Fishcake

with Chips, Peas and Tartare Sauce

Option two



Smokey Bean Burger

with Spicy Rice and Rainbow Slaw



Vegan Sausage

With Herb Mash & Seasonal Vegetables



Sweet Potato, Chickpea & Spinach Tikka

with 50/50 Rice and Sambals



Summer Broccoli and Feta Wholemeal Quiche

with Summer Salad and Chips

Dessert of the day

Chocolate Orange Cookie



Cherry Apple Crumble

with Custard



Fruit Muffins

Peach Upside Down Cake

with Custard

Chocolate Swirl

Allergies

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Menu Key



Vegan option



Added plant protein



Source of wholemeal

Also Available..

Our hot and cold grab & go selection alongside soup of the day and filled jacket potatoes

Spring Summer Menu 2026

Week Commencing: 27/4/26 – 18/5/26 – 15/6/26 – 6/7/26 – 7/9/26 – 28/9/26 – 19/10/26

Week 3

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

Gochujang Sticky Chicken
with Egg Noodles and Cucumber Shaker Salad



Chicken Giouvetsi
Tzatziki and Greek Salad

Classic Beef Lasagne
with Garlic Bread and Chunky Roasted Summer Veg



Chicken Korma
with 50/50 Rice and Sambals



Chip Shop Fish or Sausage
with Chips, Mushy Peas and Gravy or Curry Sauce

Option two

Yakisoba Noodles
Stir Fry with Edamame Beans



Spanakopita
With Seasoned Potatoes, Tzatziki and Greek Salad

Tuscan Chickpea Pasta
with Garlic Bread and Chunky Roasted Summer Veg



Vegan Village Curry
with 50/50 Rice and Sambals



Chip Shop Vegan Sausage
with Chips, Mushy Peas and Gravy or Curry Sauce



Dessert of the day

Sticky Toffee Apple Crumble
with Custard



Chocolate Crunch Cake

Eton Mess

Apple Pie
with Custard

Iced Sponge Cake

Allergies

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Menu Key



Vegan option



Added plant protein



Source of wholemeal

Also Available..

Our hot and cold grab & go selection alongside soup of the day and filled jacket potatoes