





















SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:	
WEEK ONE	Option One	NGCI46 GLUTEN FREE Cheesy Penne Pasta	Jacket Potato with PRISD22 Baked bean, PRIV85 Cheese or PRIF11 or Tuna	Roast Chicken, Roast Potatoes & Gravy NO STUFFING	Smokey Bean Burger with NGCI47 GLUTEN FREE Homemade Bun, Potato Wedges & Rainbow Slaw	NGCI37 GLUTEN FREE Breaded Pollock with Chips & Tomato Sauce	 Whole grain
	Sides	 Vegetables of the Day	 Vegetables of the Day	 Vegetables of the Day	 Vegetables of the Day	 Vegetables of the Day	
WEEK TWO	Dessert	Yogurt with Peaches	NGCI12 Gluten Free Chocolate Cake	Fruit Platter	Fresh Fruit	Strawberry Jelly with Mandarins	 Plant based
	Option One	NGCI60 GLUTEN FREE Herby Pizza Swirl with Summer Mixed Salad	Jacket Potato with PRISD22 Baked bean, PRIV85 Cheese or PRIF11 or Tuna	NGCI24 GLUTEN FREE Penne Pasta with PRIV237 Meatballs in a PRIV225 Tomato Sauce	Jacket Potato with PRISD22 Baked bean, PRIV85 Cheese or PRIF11 or Tuna	NGCI37 GLUTEN FREE Breaded Pollock with Chips & Tomato Sauce	
WEEK THREE	Sides	 Vegetables of the Day	 Vegetables of the Day	 Vegetables of the Day	 Vegetables of the Day	 Vegetables of the Day	 Added plant protein
	Dessert	Peaches & Ice Cream	NGCI12 Gluten Free Chocolate Cake	Freshly Chopped Fruit Salad	Yogurt with Peaches	Tinned fruit salad	
Option One	Jacket Potato with PRISD22 Baked bean, PRIV85 Cheese or PRIF11 Tuna	Chicken With Potato Wedges NO WRAP	Roast Chicken, Roast Potatoes & Gravy NO STUFFING	 Chef Special Chicken Korma with Rice	NGCI37 GLUTEN FREE Breaded Pollock with Chips & Tomato Sauce	 Chef's Special	
Sides	 Vegetables of the Day	 Vegetables of the Day	 Vegetables of the Day	 Vegetables of the Day	 Vegetables of the Day		
Dessert	NGCI12 Gluten Free Chocolate Cake	Fresh Fruit	Yogurt with Peaches	Fresh Fruit	Fruit medley Salad		
AVAILABLE DAILY:	Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt						

If you would like to know about particular allergens in foods, please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.