

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN



TOMATO & BASIL GF
PASTA

V

SWEET & SOUR
CHICKEN
(NO CELERY)

ROAST CHICKEN &
GRAVY

CHICKEN CURRY

GF FISH FINGERS &
CHIPS
(F)

VEGGIE



TOMATO & BASIL GF
PASTA

V

SWEET & SOUR
BUTTERNUT SQUASH &
VEGETABLES
(NO CELERY)

CAULIFLOWER STEAK

V

BUTTERNUT SQUASH &
SPINACH CURRY

V

JACKET POTATO WITH
DF CHEESE & BAKED
BEANS

V

SIDES



GREEN SALAD

S

STEAMED RICE &
GREEN SALAD

S

RUSTIC ROAST
POTATOES WITH ROAST
CARROTS & PARSNIPS

S

STEAMED RICE &
CABBAGE

S

BEANS OR
PEAS

S

PUD



FRUIT JELLY

FRUIT JELLY

FRESH FRUIT

CHEF'S ALLERGEN
FREE CAKE

ICED FRUIT LOLLY

JACKET POTATO | DAILY SALAD BAR | FRESH FRUIT

TIME TO BAKE



Time to Bake

MAY 2025

WORLD MUSIC DAY



JUNE 2025

WIMBLEDON



JULY 2025

SUMMER TIME

SUMMER

DATES

21ST APRIL / 12TH MAY / 9TH
JUNE / 30TH JUNE / 21ST
JULY

ALLERGENS

CE = CELERY

CR = CRUSTACEAN

E = EGGS

F = FISH

G = GLUTEN

G/B = BARLEY

G/O = OATS

G/R = RYE

G/W = WHEAT

L = LUPIN

MK = MILK

MO = MOLLUSCS

MU = MUSTARD

N = NUTS

P = PEANUTS

SO = SOYA

SU = SULPHUR

SE = SESAME SEEDS

* = MAY CONTAIN

V = VEGAN

S = SEASONAL VEG

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN

DF/GF BBQ CHICKEN
PIZZABEEF & MIXED BEAN
CHILLI CON CARNEBEEF BOLOGNESE WITH
GF PASTADF/GF CHERRY TOMATO
& SPINACH PASTA
VGF FISH & CHIPS
(F)

VEGGIE

DF/ GF MARGHERITA
PIZZA
VVEGETABLE & MIXED
BEAN CHILLI CON
CARNE
VVEGETABLE
BOLOGNESE WITH GF
PASTA
VDF/GF CHERRY TOMATO
& SPINACH PASTA
VJACKET POTATO
WITH DF CHEESE &
BAKED BEANS
V

SIDES

HOMEMADE POTATO
WEDGES & GREEN
SALAD
SSTEAMED RICE WITH
BROCCOLI &
SWEETCORN
SRUSTIC ROAST
POTATOES WITH ROAST
CARROTS & PARSNIPS
SPEAS & CARROTS
SBEANS OR
PEAS
S

PUD



FRUIT JELLY

GF SHORTBREAD

FRUIT POT

CHEF'S ALLERGEN
FREE CAKE

ICED FRUIT LOLLY

JACKET POTATO | DAILY SALAD BAR | FRESH FRUIT

TIME TO BAKE



Time to Bake

MAY 2025

WORLD MUSIC DAY



JUNE 2025

WIMBLEDON



JULY 2025

SUMMER TIME

SUMMER

DATES

28TH APRIL / 19TH MAY /
16TH JUNE / 7TH JULY

ALLERGENS

CE = CELERY
CR = CRUSTACEAN
E = EGGSF = FISH
G = GLUTEN
G/B = BARLEYG/O = OATS
G/R = RYE
G/W = WHEATL = LUPIN
MK = MILK
MO = MOLLUSCSMU = MUSTARD
N = NUTS
P = PEANUTSSO = SOYA
SU = SULPHUR
SE = SESAME SEEDS* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN

WRAPLESS CHICKEN
FAJITASBUNLESS HOMEMADE
BEEF BURGERROAST CHICKEN &
GRAVYDF/GF CHICKEN &
BROCCOLI PASTAGF FISH FINGERS &
CHIPS
(F)

VEGGIE

WRAPLESS
VEGETABLE & BEAN
FAJITA
VBUNLESS
CHICKPEA &
SPINACH BURGER
VJACKET POTATO WITH
DF CHEESE & BAKED
BEANS
VDF/GF CHERRY
TOMATO & SPINACH
PASTA
VGF/DF MARGHERITA
PIZZA
V

SIDES

SPICY RICE & GREEN
SALAD
SHOMEMADE
POTATO WEDGES,
BAKED BEANS &
GREEN SALAD
SRUSTIC ROAST
POTATOES WITH ROAST
CARROTS & PARSNIPS
SGREEN SALAD
SBEANS OR
PEAS
S

PUD



FRUIT JELLY

FRUIT POT

FRUIT POT

G/F SHORTBREAD

ICED FRUIT
LOLLY

JACKET POTATO | DAILY SALAD BAR | FRESH FRUIT

TIME TO BAKE



Time to Bake

MAY 2025

WORLD MUSIC DAY



JUNE 2025

WIMBLEDON



JULY 2025

SUMMER TIME

SUMMER

DATES

6TH MAY / 2ND JUNE / 23RD
JUNE / 14TH JULY

ALLERGENS

CE = CELERY
CR = CRUSTACEAN
E = EGGSF = FISH
G = GLUTEN
G/B = BARLEYG/O = OATS
G/R = RYE
G/W = WHEATL = LUPIN
MK = MILK
MO = MOLLUSCSMU = MUSTARD
N = NUTS
P = PEANUTSSO = SOYA
SU = SULPHUR
SE = SESAME SEEDS* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG