

LUNCHTIME

ALLERGY FREE
PRIMARY
TRADITIONAL



WEEK 1
Spring/Summer 2026
02/03/26, 23/03/26, 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

Allergy Free Traditional Menu Spring/Summer 2026

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



Tomato and Basil
Chicken with Rice
and
Vegetable Sticks

BBQ Meatballs
Wholegrain Rice Salad
with
Mixed Salad

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

Cottage Pie
with
Mixed Greens

Southern Fried
Chicken Fillet with
Chips, Baked Beans
and Peas



Mixed Bean Chilli
with Wedges
and Vegetable Sticks

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

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

Shepherdless Pie
with
Mixed Greens

Veggie Bean Patty
with Chips,
Baked Beans and Peas



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



Chocolate
Orange Cookie

Strawberry Jelly

Peach Muffin

Chocolate
Shortbread

Banana Bread



TOPPED SPAGHETTI
WITH HOMEMADE
TOMATO SAUCE

FOOD FESTIVAL

By Aspens

WEEK 2

Spring/Summer 2026

09/03/26, 30/03/26, 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

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MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY



THE
MAIN
EVENT

Loaded Cajun Beef &
Corn Potato Wedges
and Vegetable Sticks

Chilli Con carne with
Rice, Green Beans
and Sweetcorn

Roast Gammon,
Skin on Roasties, Gravy
with Carrots
and Cabbage

Beef Spaghetti
Bolognese
with
Mixed Salad

Southern Fried
Chicken Fillet with
Chips, Peas
and Baked Beans



MEAT-FREE
MAGIC

Veggie Dish

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



BIG
TOPPING

Filled Jackets

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



DESSERT
TROLLEY

Lemon Cookie

Orange Jelly

Apple Muffins

Peach
Crumble

Brownie



DAILY
SALAD BOWL

AVAILABLE DAILY



PASTA
TWIRLER
AVAILABLE
EVERY DAY

TOPPED SPAGHETTI
WITH HOMEMADE
TOMATO SAUCE

FOOD FESTIVAL

By Aspens

WEEK 3

Spring/Summer 2026

23/02/26, 16/03/26, 06/04/26,
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

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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



TOPPED SPAGHETTI WITH HOMEMADE TOMATO SAUCE