

**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

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

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

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

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



**TOPPED SPAGHETTI**  
WITH HOMEMADE  
TOMATO SAUCE