

Spring Summer
2025

WEEK ONE

21/04/2025
12/05/2025
09/06/2025
30/06/2025
21/07/2025
15/09/2025
06/10/2025

MONDAY

Option One



Macaroni
Cheese

Option Two



Tomato and
Lentil Pasta

Vegetables

Vegetables of the Day

Dessert



Apple
Flapjack



TUESDAY

BBQ Chicken Pizza
with Salads



Mild Mexican
Chilli with Rice



Vegetables of the Day

Summer Lemon
Cake

WEDNESDAY

Roasted Pork Sausage,
Roast Potatoes & Gravy

Roasted Quorn,
Roast
Potatoes, & Gravy

Vegetables of the Day

Fruit
Platter

THURSDAY



Spaghetti
Bolognaise



Spaghetti and
Vegetarian
Meatballs

Vegetables of the Day

Fruit
Scone

FRIDAY

Fishfingers
with Chips & Tomato
Sauce

Cheese & Bean Pasty
with Chips & Tomato
Sauce

Vegetables of the Day

Raspberry Jelly
with Mandarins

WEEK TWO

28/04/2025
19/05/2025
16/06/2025
07/07/2025
01/09/2025
22/09/2025
13/10/2025

Option One



Lentil and Sweet
Potato Curry
with Rice



Option Two

Cheese and
Tomato Pizza
with Salads



Vegetables

Vegetables of the Day

Dessert

Iced Vanilla Sponge

Pork Hot Dog with
Wedges & Tomato
Sauce

Vegan Hot Dog with
Wedges &
Tomato Sauce



Vegetables of the Day

NEW Strawberry and
Apple Crumble with
Custard



Roast Chicken, Stuffing,
Roast Potatoes, & Gravy

Vegetable Soya Roast,
Stuffing, Roast Potatoes
& Gravy



Vegetables of the Day

Freshly Chopped
Fruit Salad



Chef's Special
Chicken and Chickpea
Korma with Rice



NEW Chef's Special
Chickpea Curry
with Rice

Vegetables of the Day

Peaches and
Ice Cream

Battered Fish with Chips
& Tomato Sauce

Cheese and Tomato
Quiche with Chips

Vegetables of the Day

Vanilla
Shortbread



WEEK THREE

05/05/2025
02/06/2025
23/06/2025
14/07/2025
08/09/2025
29/09/2025
20/10/2025

Option One



Smokey Bean Burger
with Potato Wedges

Option Two



Classic Vegan
Bolognaise

Vegetables

Vegetables of the Day

Dessert

Pear & Cocoa Upside
Down Cake

NEW Thai Green
Chicken Curry
with Rice



NEW Chef's Special
Five Bean
Jollof Rice



Vegetables of the Day

Cheese and Crackers

Roast Turkey, Stuffing,
Roast Potatoes
& Gravy

Veg Wellington,
Roast
Potatoes & Gravy



Vegetables of the Day

Fruit Medley



NEW Greek Macaroni
Pastitsio with Greek
Salad and Tzatziki



Spinach and Cheese
Whirl with Rice, Greek
Salad and Tzatziki

Vegetables of the Day

Jam and Coconut
Sponge

Breaded Fish
and Chips

Cheese and Pepper
Omlette

Vegetables of the Day

Oaty
Cookie



MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection – Fresh Fruit and Yoghurt

ALLERGY INFORMATION:

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.

caterlink
feeding the imagination

Spring Summer
2025

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

21/04/2025
12/05/2025
09/06/2025
30/06/2025
21/07/2025
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06/10/2025

Option One

V11 Macaroni Cheese
Toppings PK3 PK4 V85 V216
Pasta: **SD8 SD11 SD9**

C91 BBQ Chicken Pizza with
SD92 SB8 SD126 Salads

P3 C6 Chicken and
Vegetable Sausage, SD82
Roast Potatoes & **SD118 Gravy**

SD8 Spaghetti B48 Bolognaise

F6 Fishfingers with SD5 Chips &
SD14 Tomato Sauce

Option Two

V160
Tomato and Lentil Pasta
Sauce

V309 Mild Mexican Chilli with
SD84 Rice

V204 Roast Quorn, SD40
Stuffing, **SD82 Roast Potatoes,**
& **SD118 Gravy**

SD8 Spaghetti and V237 V225
Meatballs

V191 Cheese & Bean Pasty
With **SD5 Chips & SD14**
Tomato Sauce

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

D171 Apple Flapjack

D168 Summer Lemon Cake

D225 Fruit Platter

Fruit Scone

D235 Strawberry Jelly with
Mandarins

WEEK TWO

28/04/2025
19/05/2025
16/06/2025
07/07/2025
01/09/2025
22/09/2025
13/10/2025

Option One

V108 Lentil and Sweet
Potato Curry with **SD84 Rice**

P3 C6 SD187 Pork or
Chicken Hot Dog with **SD6**
Wedges & **SD14 Tomato**
Sauce

C4 C5 T1 B4 P5 Roast of the
Day, **SD40 Stuffing, SD82**
Roast Potatoes, & **SD118**
Gravy

NEW C111 Chef Special
Chicken and Chickpea
Korma with **SD84 Rice**

F3 Battered Fish with SD5
Chips & **SD14 Tomato Sauce**

Option Two

V231 Cheese and Tomato
Pizza with **SD92 SB8 SD126**
Salads

V244 SD187 Vegan Hot Dog
with **SD6 Wedges & SD14**
Tomato Sauce

V13 Lentil and Vegetable
Soya Roast with **SD82 Roast**
Potatoes & **SD118 Gravy**

NEW V321 Chefs Special
Chickpea Curry with **SD84**
Rice

V113 Cheese and Tomato
Quiche with **SD5 Chips**

Vegetables

Vegetables of the Day

Vegetables of the Day

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Vegetables of the Day

Dessert

D177 Iced Vanilla Sponge

NEW D259 Strawberry and
Apple Crumble with
Custard

D223 Freshly Chopped Fruit
Salad

D166 Peaches and D13 Ice
Cream

D57 Vanilla Shortbread

WEEK THREE

05/05/2025
02/06/2025
23/06/2025
14/07/2025
08/09/2025
29/09/2025
20/10/2025

Option One

V323 SD17 Bean Burger with
SD6 Potato Wedges

NEW C114 Thai Green
Chicken Curry with **SD84**
Rice

T1 Roast Turkey, SD40
Stuffing, **SD82 Roast**
Potatoes & **SD118 Gravy**

NEW GR6 Greek Macaroni
Pastitsio with **GR4 Greek**
Salad and **GR3 Tzatziki**

F7 Breaded Fish and SD5
Chips

Option Two

V233 SD11 Vegan
Bolognaise

NEW V322 Chefs Special
Five Bean Jollof Rice

V232 Veg Wellington, SD82
Roast Potatoes & **SD118**
Gravy

GR2 Spinach and Cheese
Whirl with **SD84 Rice, GR4**
Greek Salad and **GR3**
Tzatziki

Cheese and Pepper
Omelette

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

D207 Pear & Cocoa Upside
Down Cake

D56 Cheese and Crackers

D224 Fruit Medley

D233 Jam and Coconut
Sponge

D85 Oaty Cookie

MENU KEY

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