

Menus for Spring / Summer 2026

Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast	Cereal Toast	Cereal Toast	Cereal Toast	Cereal Toast	Cereal Toast
Snack am/pm	Fruit and veg selection Crackers	Fruit and veg selection Crackers	Fruit and veg selection Crackers	Fruit and veg selection Crackers	Fruit and veg selection Crackers
Lunch	Vegetable curry with rice and cucumber raita Strawberries and cream	Fish/ vegan fingers, mashed potato, peas and homemade tomato ketchup Homemade minty melon ice lollies	Lamb or plant-based mince stew and dumplings, served with mashed potato and green beans Melon and mango wedges	Roast chicken or plant- based chicken style pieces with roast potatoes, gravy, broccoli and carrots. Mini pancakes with fresh fruit	Baked macaroni cheese served with salad Homemade shortbread
Tea	Vegetable nachos with homemade salsa Fruity flapjacks	Cheese and tomato pizza muffins Greek style Yoghurt with fruit puree	Stuffed potato skins with salad Semolina pudding	Red pepper and butternut squash soup with brown bread Peaches and cream	Hummus with carrot and cucumber sticks and wholemeal pitta bread Rice pudding

A choice of milk and water are served with all meals