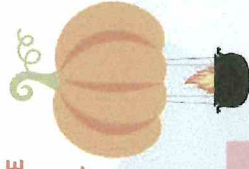


LUNCHTIME

Allergy Free Traditional Menu Autumn/Winter 2025-26

ALLERGY FREE
PRIMARY
TRADITIONAL



MONDAY

Tomato and Basil
Chicken
with Rice and
Vegetable Sticks

TUESDAY

Meatball Marinara
Spaghetti Pasta
with Mixed Salad

WEDNESDAY

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

THURSDAY

Cottage Pie
with Mixed Greens

FRIDAY

Southern Fried
Chicken Fillet with
Chips and Peas

Veggie Stir Fry
with Rice and
Vegetable Sticks

Roast Veg & Butter Bean
Tray bake
with Spaghetti
and Mixed Salad

Shepherdless Pie
with Mixed Greens

Veggie Bean Patty
with Chips and Peas

Crispy Skin Jacket Potato

with a choice of Mild Chicken Korma or Veggie Bolognese or Baked Beans

Lemon Cookies

Strawberry and
Pineapple Jelly

Chocolate
Banana Bread

Apple Crumble

Chocolate Brownie

DAILY
SALAD BOWL

AVAILABLE DAILY

PASTA
TWIRLER
AVAILABLE
EVERY DAY

TOPPED SPAGHETTI
WITH HOMEMADE
TOMATO SAUCE



FOOD FESTIVAL

by Aspire

WEEK 2

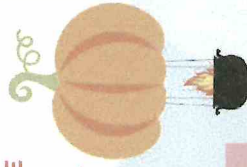
Autumn Winter 2025/26

08/09/25, 29/09/25, 20/10/25,
10/11/25, 01/12/25, 22/12/25,
12/01/26, 02/02/26, 23/02/26,
16/03/26

LUNCHTIME

Allergy Free Traditional Menu Autumn/Winter 2025-26

ALLERGY FREE
PRIMARY
TRADITIONAL



MONDAY

BBQ Chicken &
Wedges with
Sweetcorn

Green Veg & Butter
Bean Stew with
Wedges and Sweetcorn

TUESDAY

Beef Bolognese
with Spaghetti
and Broccoli

Veggie Bolognese with
Spaghetti and Broccoli

WEDNESDAY

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

Mushroom & Sweet
Potato Sausages, Skin
on Roasties, Gravy,
Carrots and Peas

THURSDAY

Mild Chilli Con Carne
with Rice
and Mixed Greens

Vegetable Bean
Chilli with Rice and
Mixed Greens

FRIDAY

Southern Fried
Chicken Fillet with
Chips and Baked Beans

Veggie Bean Patty
with Chips
and Baked Beans

Crispy Skin Jacket Potato

with a choice of Mild Chicken Korma or Veggie Bolognese or Baked Beans

Chocolate
Popcorn Bars

Orange and
Peach Jelly

Apple Muffin

Shortbread



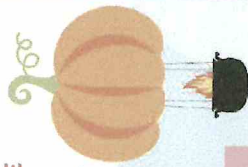
PASTA
TWIRLER
AVAILABLE EVERY DAY
TOPPED SPAGHETTI
WITH HOMEMADE
TOMATO SAUCE



LUNCHTIME

Allergy Free Traditional Menu Autumn/Winter 2025-26

ALLERGY FREE
PRIMARY
TRADITIONAL



MONDAY

Loaded Cajun Beef &
Corn Potato Wedges
and Vegetable Sticks

TUESDAY

Garlic Chicken Rice
Salad with Sweetcorn

WEDNESDAY

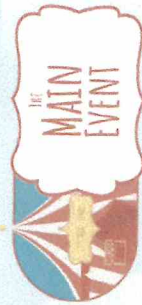
Roast Pork,
Skin on Roasties with
Gravy and Roasted Roots

THURSDAY

Chicken & Veg Meatballs
with Mash, Gravy
and Peas

FRIDAY

Southern Fried
Chicken Fillet with
Chips and Baked Beans



Sweet Potato Wedges
with Sweet Chilli
Roasted Veggies and
Vegetable Sticks

Vegetable Ratatouille
with Rice
and Sweetcorn

Mushroom & Sweet
Potato Sausages, Skin
on Roasties, Gravy and
Roasted Roots

Root Vegetable
and Bean Stew
with Mash and Peas

Veggie Bean Patty
with Chips
and Baked Beans

Crispy Skin Jacket Potato

with a choice of Mild Chicken Korma or Veggie Bolognese or Baked Beans

Chocolate
Popcorn Bars

Jelly

Chocolate
Shortbread

Fruit Salad

Cocoa Cookies

PASTA
TWIRLER
AVAILABLE EVERY DAY
TOPPED SPAGHETTI
WITH HOMEMADE
TOMATO SAUCE

