



# SPRING Summer 2026 MENU

Week commencing

13<sup>th</sup> April, 4<sup>th</sup> May,  
15<sup>th</sup> June, 6<sup>th</sup> July

	Monday	Tuesday	Wednesday	Thursday	Friday
Red Option	Cheesy tomato pasta <small>Gluten Milk Mustard Soya</small> with garlic bread <small>Gluten Milk Soya</small> & vegetable sticks	Pinwheel pizza <small>Gluten Milk</small> with diced potato & mixed salad	Roast gammon with Yorkshire pudding <small>Gluten Egg Milk</small> roast potatoes, cauliflower, green beans & gravy	Nottinghamshire sausage <small>Gluten Sulphur Dioxide</small> with mash, baked beans & sweetcorn	Fish <small>Gluten Fish</small> with chips, peas & tomato ketchup
Blue Option	Served daily: <b>Jacket potato</b> with either cheese <small>Milk</small> & beans or tuna mayonnaise <small>Fish Egg</small> served with crunchy vegetable sticks or summery salad				
	Available daily: Sliced bread <small>Gluten Soya</small> & fresh fruit				
Pudding	Fruit ice lolly	Iced school cake <small>Gluten Egg Milk</small> & custard <small>Milk</small>	Chocolate crispie <small>Gluten</small>	Butterscotch tart <small>Gluten Milk</small>	Banana mousse <small>Milk</small> with a shortbread crumb <small>Gluten</small>





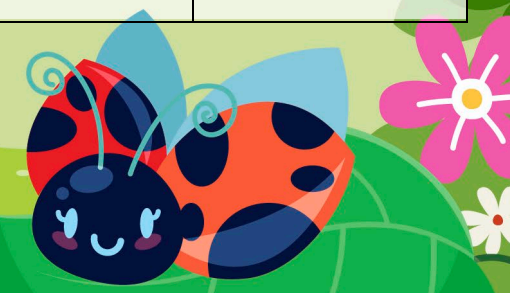
# SPRING SUMMER MENU 2020



Week commencing

20<sup>th</sup> April, 11<sup>th</sup> May,  
1<sup>st</sup> June, 22<sup>nd</sup> June,  
13<sup>th</sup> July

	Monday	Tuesday	Wednesday	Thursday	Friday
Red Option	Impossible™ 'Chicken' nuggets' <small>Gluten Soya</small> with potato balls, sweetcorn & tomato ketchup	Chicken bolognese with spaghetti, <small>Gluten Mustard Soya</small> crusty bread <small>Gluten Sesame</small> & vegetable sticks	Nottinghamshire sausage <small>Gluten Sulphur Dioxide</small> with Yorkshire pudding <small>Gluten Egg Milk</small> mash, broccoli, peas & gravy	Bacon chop with oven chips, peas & mayonnaise <small>Egg</small>	Fish finger wrap <small>Gluten Fish</small> with jacket wedges, sweetcorn & baked beans
Blue Option	<p>Served daily:  <b>Jacket potato</b> with either cheese <small>Milk</small> &amp; beans or tuna mayonnaise <small>Fish Egg</small>                      served with crunchy vegetable sticks or summery salad</p>				
	Available daily: Sliced bread <small>Gluten Soya</small> & fresh fruit				
Pudding	Ice cream tub <small>Milk</small>	Cornflake tart <small>Gluten</small> & custard <small>Milk</small>	Chocolate cookie <small>Gluten</small>	Iced fairy cake <small>Gluten Egg</small>	Golden syrup flapjack <small>Gluten</small>





# SPRING Summer 2026 MENU



Week commencing

27<sup>th</sup> April, 18<sup>th</sup> May,  
8<sup>th</sup> June, 29<sup>th</sup> June,  
20<sup>th</sup> July

	Monday	Tuesday	Wednesday	Thursday	Friday
Red Option	Cheese and tomato pizza <small>Gluten Milk Soya</small> with sweetcorn & mixed salad	Nottinghamshire sausage hotdog <small>Gluten Sulphur Dioxide Sesame</small> with potato balls, vegetable sticks & tomato ketchup	Roast pork with Yorkshire pudding, <small>Gluten Egg Milk</small> roast potatoes, carrot, swede & gravy	Red tractor chicken meatballs in a tomato sauce, with pasta shape of the day, <small>Gluten Mustard Soya</small> garlic bread <small>Gluten Milk Soya</small> & broccoli	Battered fish goujons <small>Gluten Fish Soya</small> with oven chips, sweetcorn & tomato ketchup
Blue Option	Served daily: <b>Jacket potato</b> with either cheese <small>Milk</small> & beans or tuna mayonnaise <small>Fish Egg</small> served with crunchy vegetable sticks or summery salad				
	Available daily: Sliced bread <small>Gluten Soya</small> & fresh fruit				
Pudding	Laughing Cow™ cheese <small>Milk</small> & crackers <small>Gluten</small>	Chocolate brownie <small>Gluten</small>	Apple muffin <small>Gluten Egg</small>	Honey cake <small>Gluten Egg Milk</small> & custard <small>Milk</small>	Jelly with a shortbread biscuit <small>Gluten</small>

