



# 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	Nottinghamshire sausage hotdog Gluten Sulphur Dioxide Sesame with potato balls, vegetable sticks & tomato ketchup	Pinwheel pizza Gluten Milk with diced potato & mixed salad	Roast gammon with Yorkshire pudding Gluten Egg Milk roast potatoes, cauliflower, green beans & gravy	Wright's sausage roll Gluten Milk Soya Sulphur Dioxide with mash, baked beans & sweetcorn	Fish Gluten Fish with chips, peas & tomato ketchup
Blue Option	Available Daily: Jacket potato with either cheese Milk & beans or tuna mayonnaise Fish Egg				
Icon	Available daily: Sliced bread Gluten Soya & fresh fruit				
Pudding	Butterscotch tart Gluten Milk	Iced school cake Gluten Egg Milk	Chocolate crispie Gluten	Fruit ice lolly	Banana mousse Milk with a shortbread crumb Gluten





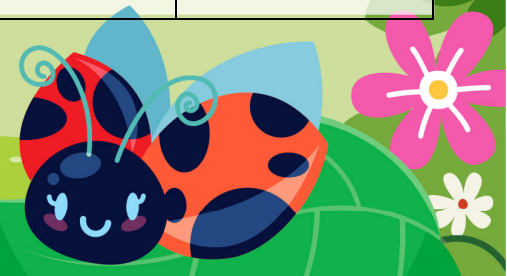
# SPRING SUMMER MENU 2026



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	<p>Filled cob <small>Gluten Sesame</small> with either ham, cheese <small>Milk</small> or tuna mayonnaise <small>Fish Egg</small> served with Vegetarian Roll <small>Gluten Milk Soya</small> &amp; Seabrook crisps</p>	<p>Bacon chop with oven chips, green beans &amp; mayonnaise <small>Egg</small></p>	<p>Roast meat of the day with Yorkshire pudding <small>Gluten Egg Milk</small> mash, broccoli, peas &amp; gravy</p>	<p>Nottinghamshire sausage <small>Gluten Sulphur Dioxide</small> &amp; bacon with hash brown <small>Gluten Milk,</small> baked beans &amp; Scrambled egg <small>Egg Milk</small></p>	<p>Fish finger wrap <small>Gluten Fish</small> with jacket wedges, sweetcorn &amp; baked beans</p>
Blue Option	<p>Available Daily: Jacket potato with either cheese <small>Milk</small> &amp; beans or tuna mayonnaise <small>Fish Egg</small></p>				
Icon	<p>Available daily: Sliced bread <small>Gluten Soya</small> &amp; fresh fruit</p>				
Pudding	<p>Iced fairy cake <small>Gluten Egg</small></p>	<p>Cornflake tart <small>Gluten</small> &amp; custard <small>Milk</small></p>	<p>Fruits of the forest with vanilla ice cream <small>Milk</small></p>	<p>Strawberry ice cream tub <small>Milk</small></p>	<p>Golden syrup flapjack <small>Gluten</small></p>





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

# SPRING Summer 2026 MENU



	Monday	Tuesday	Wednesday	Thursday	Friday
Red Option	Cheese and tomato pizza <small>Gluten Milk Soya</small> with sweetcorn & mixed salad	Pulled pork loaded chips <small>Milk</small> with mixed salad	Hot roast gammon filled cob, <small>Gluten Sesame</small> with roast potatoes, cauliflower, green beans & 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	Fish fingers <small>Gluten Fish</small> with chips, peas & tomato ketchup
Blue Option	<b>Available Daily:</b> <b>Jacket potato</b> with either cheese <small>Milk</small> & beans or tuna mayonnaise <small>Fish Egg</small>				
	Available daily: Sliced bread <small>Gluten Soya</small> & fresh fruit				
pudding	Honey & oat cookie <small>Gluten</small>	Chocolate brownie <small>Gluten</small>	Strawberry fairy cake <small>Gluten Egg</small>	Honey cake <small>Gluten Egg Milk</small> & custard <small>Milk</small>	Ice cream tub <small>Milk</small>

