








WEEK 1 ST MARKS SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
MAIN MEALS	Option One Planet Friendly Day Cheese and Tomato Pizza with Wedges & Tomato Sauce (VE)	Macaroni Cheese with Roasted Vegetable and Olive Bread (V)	Roasted Quorn, Roast Potatoes & Gravy (VE)	Chickpea Curry with Rice (VE)	NEW Cheesy Broccoli Frittata with Chips (V)	 Whole grain  Plant based  Added plant protein  Chef's Special  Local Red Tractor Meat  Local, Seasonal Fruit & Veg  Contains Flaxseed (high in Omega-3)
	Option Two Mild Mexican Chilli with Rice and Sweetcorn Bread (VE)	Chicken 50% Enchilada Bake with Paprika Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Hearty Beef and Lentil Bolognese with Spaghetti	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce	
	Option Three Jacket Potato with Baked Beans (VE)	Jacket Potato (VE) with Tuna (V)	Jacket Potato (VE) with Cheese (V)	Jacket Potato with Salmon Mayonnaise	Jacket Potato with Baked Beans (VE)	
VEG & SALAD	Vegetables Broccoli (VE) Butternut Squash (VE)	Green Beans (VE) Carrots (VE)	Red Cabbage (VE) Broccoli (VE)	Sweetcorn (VE) Cauliflower (VE)	Peas (VE) Sweetcorn (VE)	
	Salad Bar Roasted Vegetable and Lentil Salad (VE) Carrot Sticks (VE) Mixed Lettuce (VE) Diced Peppers (VE) Sweetcorn (VE)	Sweet Potato and Coriander Salad (VE) Tomatoes (VE) Lettuce (VE) Cucumber (VE) Coleslaw (V)	Rainbow Slaw (VE) Green Bean Salad (VE) Cucumber (VE) Tabbouleh Salad (VE) Carrot Sticks (VE)	Beetroot and Orange Salad (VE) Tomato Pasta (VE) Sweetcorn (VE) Lettuce (VE) Tomatoes (VE)	Lettuce (VE) Pepper Sticks (VE) BBQ Noodle Salad (V) Grated Carrot (VE) Beetroot (VE)	
DESSERTS	Dessert Yoghurt (V) with Sunflower Seeds and Fresh Fruit – Grapes, Banana and Orange (VE)	Orange Drizzle Cake (V) With Custard (V)	Yoghurt (V) with Sunflower Seeds and Fresh Fruit – Honeydew Melon, Orange and Apple (VE)	Apple Flapjack (VE)	Strawberry Jelly with Mandarins (VE)	
AVAILABLE DAILY:		Freshly cooked jacket potatoes with a choice of fillings (V/VE) - A choice of flavoured breads freshly baked on site daily (VE) - Daily salad selection (V/VE) – Fresh Fruit (VE) – Natural Yoghurt (V/VE) - Drinking Milk (V/VE)			(V) Vegetarian (VE) Vegan	































































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WEEK 2 ST MARKS SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
MAIN MEALS	Option One Planet Friendly Day Spaghetti & Planet Friendly Balls with Tomato and Herb Bread (VE)	Classic Cheese & Tomato Pizza with Summer Mixed Salad (V)	Lentil Wellington, Roast Potatoes & Gravy (VE)	Lentil and Basil Whirl with Herby Rice, Tzatziki & Salad (V)	Saucy Tomato Pasta (VE)	
	Option Two Chicken Jollof (VE)	Beef Chilli with Rice & Sweetcorn & Cucumber Salsa	Chicken or Pork Sausage, Mash Potatoes & Gravy	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Battered Fish with Chips & Tomato Sauce	Whole grain Plant based
	Option Three Jacket Potato (VE) with Five Bean Chilli (VE)	Jacket Potato with Cheese (V)	Jacket Potato with Tuna and Sweetcorn Mayonnaise	Loaded Jackets (V)	Jacket Potato with Baked Beans (VE)	Added plant protein
VEG & SALAD	Vegetables Carrots (VE) Spring Greens (VE)	Sweetcorn (VE) Broccoli (VE)	Roasted Summer Vegetables (VE) Peas (VE)	Green Beans (VE) Cauliflower (VE)	Peas (VE) Coleslaw (VE)	Chef's Special
DESSERTS	Salad Bar Mixed Bean Salad (VE) Lettuce (VE) Tomato Pasta (VE) Cucumber Slices (VE) Beetroot (VE)	Grated Carrot (VE) Cucumber Sticks (VE) Roasted Vegetable and Lentil Salad (VE) Tomato Salsa (VE) Beetroot (VE)	Grated Carrot and Raisin Salad (VE) Coleslaw (V) Green Bean Salad (VE) Diced Pepper (VE) Cucumber (VE)	Carrot Sticks (VE) Rainbow Slaw (VE) Iceberg Lettuce (VE) Tomatoes (VE) Couscous Salad (VE)	Sweet Potato Power Salad (VE) Mixed Lettuce (VE) Carrot Sticks (VE) Pepper Sticks (VE) Sweetcorn (VE)	Local Red Tractor Meat Local, Seasonal Fruit & Veg
	Dessert Yoghurt (V) with Granola and Fresh Fruit – Apple, Watermelon and Pineapple (VE)	Peaches (VE) & Ice Cream (V)	Yoghurt (V) with Sunflower Seeds and Fresh Fruit – Pineapple, Orange and Apple (VE)	Chocolate and Banana Oaty Square (VE)	Carrot Cake (V) Custard (V)	Contains Flaxseed (high in Omega-3)
AVAILABLE DAILY: Freshly cooked jacket potatoes with a choice of fillings (V/VE) - A choice of flavoured breads freshly baked on site daily (VE) - Daily salad selection (V/VE) – Fresh Fruit (VE) – Natural Yoghurt (V/VE) - Drinking Milk (V/VE)						(V) Vegetarian (VE) Vegan

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WEEK 3 ST MARKS SPRING SUMMER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:				
MAIN MEALS	Planet Friendly Day Option One Wholemeal Vegetable Pasta Bake (VE)  	Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy (VE) 	Chickpea and Vegetable Biryani and Turmeric Bread (VE)  	Macaroni Cheese (VE)  	Cheese & Bean Pasty with Chips & Tomato Sauce (V)	 Whole grain  Plant based  Added plant protein  Chef's Special  Local Red Tractor Meat  Local, Seasonal Fruit & Veg  Contains Flaxseed (high in Omega-3)				
	Option Two Chinese Vegetable Noodles (V)	Beef Lasagne with Garlic Bread   	Peri Peri Chicken with Roast Potatoes and Rainbow Slaw 	Chef Shilpa's Chicken Korma with Rice   	Fishfingers with Chips & Tomato Sauce					
	Option Three Jacket Potato with Five Bean Chilli (VE) 	Jacket Potato with Baked Beans (VE) 	Jacket Potato Cheese (V)	Jacket Potato with Tuna and Sweetcorn Mayonnaise	Jacket Potato with Baked Beans (VE) 					
VEG & SALAD	Vegetables Carrots (VE)  Peppers (VE) 	Vegetable Medley (VE) Broccoli (VE) 	Sweetcorn (VE)  Peas (VE) 	Green Beans (VE)  Red Cabbage (VE) 	Baked Beans (VE)  Peas (VE) 					
DESSERTS	Salad Bar Rainbow Slaw (VE)  Beetroot (VE)  Butternut Squash (VE)  Mixed Lettuce (VE)  Cucumber Sticks (VE) 	Mixed Bean Salad (VE)  Beetroot (VE)  Iceberg Lettuce (VE)  Tomatoes (VE)  Couscous Salad (VE) 	Tomatoes (VE)  Cucumber Slices (VE)  Grated Carrot (VE)  Green Bean Salad (VE)  Vegetable Pasta Salad (VE) 	Sweet Potato Salad (VE)  Carrot Sticks (VE)  Diced Pepper (VE)  Sweetcorn Salsa (VE)  Tomatoes (VE) 	Apple and Raisin Salad (V)  Coleslaw (V)  Grated Carrot (VE)  Mixed Lettuce (VE)  Pepper Sticks (VE) 	Dessert Yoghurt (V) with Sunflower Seeds and Fresh Fruit – Banana, Pineapple and Grapes (VE) 	Chocolate Orange Cookie (VE) 	Yoghurt (V) and Fresh Fruit - Banana, Watermelon and Apple (VE) 	Strawberry and Apple Crumble (VE) with Custard (V) 	Pineapple Upside Down Cake (V) with Custard (V)
AVAILABLE DAILY:	Freshly cooked jacket potatoes with a choice of fillings (V/VE) - A choice of flavoured breads freshly baked on site daily (VE) - Daily salad selection (V/VE) - Fresh Fruit (VE) - Natural Yoghurt (V/VE) - Drinking Milk (V/VE)				(V) Vegetarian (VE) Vegan					

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