



# WEEKLY MENU

Week 1 commencing  
1<sup>ST</sup> June 2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>HOME FROM HOME</b>	Bangers & Roasted Mash	Macaroni Cheese Or Quiche Lorraine	<h2>Sports Day Order Smoothie Bike</h2>	Oven Roasted Chicken	Fishcakes Fish Fingers
<b>MEAT FREE</b>	Vegan Sausages & Mash	Basil Dressed Gnocchi		Butternut & Sweet Potato Topped Pie	Fishless Fingers or Cheese Omelette
<b>ON THE SIDE</b>	Roasted Mash Potato Peas / Baked Beans Gravy	Sweetcorn / Green Beans Garlic Bread		Roasted Potatoes Mixed Green Vegetables Stuffing Gravy	Fries Baked Beans or Garden Peas
<b>KING EDWARD COUNTER</b>	Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans		Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans
<b>DESSERT</b>	Vanilla Iced Sponge Cake Fruit & Yoghurt	Wibbly Mousse Fruit & Yoghurt		Apple Crumble & Cream Fruit & Yoghurt	Ice Cream Fruit & Yoghurt
<b>SALAD BAR</b>	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves, Freshly Made Bread and also (Chef's Daily Salads)				

Please see a member of catering team regarding any dietary/allergy requirements  
See Chalk Board for Daily Salad Proteins or Specials of Day





# WEEKLY MENU

Week 2 commencing  
8<sup>th</sup> June 2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>HOME FROM HOME</b>	Chicken Fried Rice	Beef Bolognese	Sweet Chilli Chicken Drumsticks	Roasted Gammon & Stuffing	Cheese & Tomato Pizza
<b>MEAT FREE</b>	Tofu & Vegetable Fried Rice	Roasted Lentil & Vegetable Lasagne	Falafel Balls & Salsa	Vegan Cheese & Vegetable Pinwheel	Vegetable Supreme Pizza
<b>ON THE SIDE</b>	Spring Roll Broccoli / Carrot	Pasta Garlic Slice Sweetcorn / Peas	Vegetable Medley with Seasoned Rice	Cauliflower Cheese Roast Potatoes Sliced Carrot, Stuffing & Gravy	Chips, Baked Beans or Sweetcorn Kernels
<b>KING EDWARD COUNTER</b>	Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans
<b>DESSERT</b>	Lemon Drizzle Cake Fruit & Yoghurt	Raspberry Posset with Shortbread Fruit & Yoghurt	Classic Flapjack Fruit & Yoghurt	Chocolate Orange Cookie Fruit & Yoghurt	Ice lolly Fruit & Yoghurt
<b>SALAD BAR</b>	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves, Freshly Made Bread and also (Chef's Daily Salads)				

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# WEEKLY MENU

Week 3 commencing  
15<sup>th</sup> June 2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>HOME FROM HOME</b>	Arrabiatta Chicken Pasta	Mildly Seasoned Pork Mince	Roast Chicken Thighs	Beef Fajita	Chicken Burger
<b>MEAT FREE</b>	Arrabiatta Pasta or Mushroom & Pepper Stroganoff with Cous Cous	Veggie Balls in a Tomato, Pepper & Garlic Sauce	Vegan Cumberland Toad in Hole	Veggie Fajita	Vegetable Burger
<b>ON THE SIDE</b>	Pasta Sweetcorn / Bean Garlic Slice	Freshly Steamed Rice Broccoli Florets Shredded Carrot	Roasted Potatoes Cauliflower Cheese Carrots, Stuffing & Gravy	Seasoned Rice Mixed Vegetables	Fries Beans / Sweetcorn
<b>KING EDWARD COUNTER</b>	Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans
<b>DESSERT</b>	Seeded Flapjack Fruit & Yoghurt	Butterscotch Tart Fruit & Yoghurt	Chocolate Chip Cake with Custard Fruit & Yoghurt	Strawberry Milk Jelly Fruit & Yoghurt	Ice Cream Fruit & Yoghurt
<b>SALAD BAR</b>	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves, Freshly Made Bread and also (Chef's Daily Salads)				

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# WEEKLY MENU

Week 4 commencing  
22<sup>nd</sup> June 2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>HOME FROM HOME</b>	Pork Bangers	Chicken & Ham Pie	Butternut Macaroni Cheese Or Quiche Lorraine	Chicken Curry	Vietnamese Poached White Fish Breaded Fish Fish Fingers
<b>MEAT FREE</b>	Vegan Sausages	Roasted Vegetable & Cheese Pie	Pesto Gnocchi	Vegetable Curry	Fishless Fingers Or Cheese Omelette
<b>ON THE SIDE</b>	Rustic Roasted Mash Baked Beans or Peas & Gravy	Diced Potato Diced Carrot & Swede Gravy	Garlic Focaccia Mixed Veg	Seasoned Rice Naan Bread Sweetcorn / Green Beans	Skin on Fries Baked Beans or Garden Peas
<b>KING EDWARD COUNTER</b>	Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans
<b>DESSERT</b>	Vanilla Iced Sponge Cake Fruit & Yoghurt	Apple Crumble & Custard Fruit & Yoghurt	Toffee Puddle Pudding Lemon Mousse Fruit & Yoghurt	Lemon Mousse Fruit & Yoghurt	Choc Ice Fruit & Yoghurt
<b>SALAD BAR</b>	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves, Freshly Made Bread and also (Chef's Daily Salads)				

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Week 5 commencing  
29th June 2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
<b>HOME FROM HOME</b>	Beef Bolognese	BBQ Chicken Drumsticks	Chicken Nuggets Fishcakes	<b>BAGUETTE DAY</b>	<b>Happy Summer</b>	
<b>MEAT FREE</b>	Vegetable Bolognese	Falafel Pattie & Salsa	Cheese Omelette			
<b>ON THE SIDE</b>	Fusilli Pasta Parmesan Garlic Slice Green Beans / Peas	Vegetable Medley with Seasoned Rice NACHOS	Wedges or Curly Fries Garden Peas ,Baked Beans,			
<b>KING EDWARD COUNTER</b>	Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans	Baked Jacket Potato with Cheese & Baked Beans			
<b>DESSERT</b>	Chocolate Puddle Pudding Fruit & Yoghurt	Waffles with Chocolate Sauce Fruit & Yoghurt	Selection of Desserts Fruit & Yoghurt			Iced Lolly Fruit & Yoghurt
<b>SALAD BAR</b>	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves, Freshly Made Bread and also (Chef's Daily Salads)					

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