



Spring and Summer Regular Lunch Menu 2026 Version 1

	Monday	Tuesday	Wednesday	Thursday	Friday
Week 1	<p>SWEET AND SOUR CHICKEN WITH RICE</p> <p>ALLERGENS: NONE</p>	<p>CHEESY BEAN PIE WITH BROCCOLI</p> <p>ALLERGENS: MILK</p>	<p>BEEF AND SUMMER VEG PASTA BAKE</p> <p>ALLERGENS: MILK, GLUTEN: WHEAT</p>	<p>SPANISH CHICKEN WITH COUSCOUS</p> <p>ALLERGENS: GLUTEN: WHEAT</p>	<p>LITTLE DISH FISH BITES WITH VEGGIES SERVED WITH MASHED POTATO PEAS AND SWEETCORN</p> <p>ALLERGENS: FISH, MILK</p>
Week 2	<p>SWEET POTATO AND BEAN CHILLI WITH JACKET POTATO</p> <p>ALLERGENS: GLUTEN: WHEAT</p>	<p>LITTLE DISH CHICKEN BITES WITH HIDDEN VEG SERVED WITH MASHED POTATO AND PEAS</p> <p>ALLERGENS: MILK</p>	<p>SALMON COTTAGE PIE</p> <p>ALLERGENS: FISH, MILK</p>	<p>TOMATO AND BASIL CHICKEN WITH BROWN RICE</p> <p>ALLERGENS: NONE</p>	<p>CHICKPEA AND VEGETABLE CREAMY COCONUT CURRY WITH RICE</p> <p>ALLERGENS: NONE</p>
Week 3	<p>SUNSHINE VEGGIE RICE</p> <p>ALLERGENS: NONE</p>	<p>SALMON FISHCAKE WITH POTATO WEDGES AND BAKED BEANS</p> <p>ALLERGENS: FISH, GLUTEN: WHEAT</p>	<p>CHICKEN FAJITA WITH PITTA BREAD</p> <p>ALLERGENS: MILK, SOYA, GLUTEN: WHEAT</p>	<p>BEEF BOOLOGNAISE</p> <p>ALLERGENS: GLUTEN: WHEAT</p>	<p>MOROCCAN LAMB WITH COUSCOUS</p> <p>ALLERGENS: GLUTEN: WHEAT</p>