





















Week 1





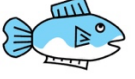
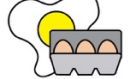
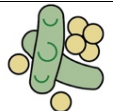


Dates: 21st April, 12th May, 9th June, 30th June

Summer 2025 Menu

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Jacket potatoes with either ham/tuna 	Pork hotdog in a roll with chips 	Homemade Chicken Korma with rice and naan bread 	Homemade pepperoni pizza with herby diced potatoes 	Fish and chips 
Meat Free Meal	Jacket potatoes with either cheese and/or beans 	Quorn hotdog in a roll with chips 	Quorn korma with rice and naan bread 	Homemade cheese pizza herby diced potatoes 	Quorn dippers and chips 
Vegetables	Salad	Salad	Broccoli	Salad	Spaghetti hoops
Dessert	Homemade cookies  or Ice lollies	Homemade cupcakes  or Homemade ice-cream cookie sandwich 	Jelly or Peaches and Cream 	Homemade Tottenham cake  or Arctic roll 	Homemade tiffin  or Homemade biscuits 

All meals are prepared fresh on the day using local fresh products when possible. All served alongside homemade bread an extensive salad bar and fresh fruit

No nuts are present in any of our meals or in the preparation area, however some meals contain the following

 Wheat/Cereals	 Celery	 Barley	 Milk	 Fish	 Eggs	 Soya	 Oats	 Mustard
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*Please be advised that all menus are subject to change depending upon availability



Week 2






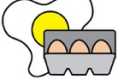



Dates: 28th April, 19th May, 16th June, 7th June

Summer 2025 Menu

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Pork meatballs, homemade tomato sauce and pasta 	Chicken burger in a bun with seasoned wedges 	Moor farm pork sausages with mashed potato and gravy 	Homemade Pepperoni Pizza with puff potatoes  	Fish fingers and Chips 
Meat Free Meal	Quorn balls, homemade tomato sauce and pasta 	Quorn burger in a bun with seasoned wedges 	Quorn sausages with mashed potato and gravy 	Homemade Cheese Pizza with puff potatoes  	Veggie fingers and Chips 
Vegetables	Salad	Salad	Carrots and peas	Salad	Baked beans
Dessert	Homemade Muffin   or Yoghurts 	Homemade biscuits  or Meringue nests with cream and fruit  	Homemade flapjack  or Homemade chocolate crispy cake  	Mousse  or Arctic Roll   	Homemade cookies    or Ice cream pots 

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 Wheat/Cereals	 Celery	 Barley	 Milk	 Fish	 Eggs	 Soya	 Oats	 Mustard
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Week 3










Dates: 5th May, 2nd June, 23rd June, 14th July

Summer 2025 Menu

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Pork sausage roll with mashed potato 	Homemade pepperoni pizza with puff potatoes 	Roast chicken with roast potatoes and gravy	Chicken goujon wrap with herby diced potatoes 	Fish cake and chips 
Meat Free Meal	Cheese and onion lattice with mashed potato 	Homemade cheese pizza with puff potatoes 	Quorn roast, roast potatoes and gravy	Quorn fillet wrap with herby diced potatoes 	Veggie nuggets and chips 
Vegetables	Spaghetti hoops	Salad	Broccoli	Salad	Spaghetti hoops
Dessert	Homemade cupcakes  or Mousse 	Homemade tripple chocolate brownies/blondies  or ice lollies	Homemade cookies  or jelly 	Homemade iced bun  or fruit pots	Homemade biscuits  or Choc ice 

All meals are prepared fresh on the day using local fresh products when possible. All served alongside homemade bread an extensive salad bar and fresh fruit

No nuts are present in any of our meals or in the preparation area, however some meals contain the following

 Wheat/Cereals	 Celery	 Barley	 Milk	 Fish	 Eggs	 Soya	 Oats	 Mustard
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*Please be advised that all menus are subject to change depending upon availability