


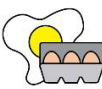

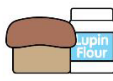










Spring/ Summer Menu 2025-26

														
	Celery	Cereals gluten (wheat, rye, barley and oats)	Crustac eans - (crab, lobster, prawns, scampi)	Eggs	Fish	Lupin (seeds and flour)	Milk	Mollusc (mussels, squid, whelks)	Mustard	Nuts (almonds, hazelnuts, walnuts, cashews, Brazil nuts)	Peanuts	Sesame seeds	Soya	Sulphur Dioxide (dried fruit, meat products, soft drinks, wine and beer)
Breakfast														
Malted Wheats		✓												
Rice Crispies		✓												
Cheerios		✓					✓							
Porridge		✓												
Weetabix		✓												
Toast		✓												
Pancakes		✓												
Crumpets														
Fruit														
Snack - Morning														
Fruit		✓												
Toast														
Dairy free Spread														
Lunch (week 1)														
Quiche and beans		✓		✓			✓							



Spring/ Summer Menu 2025-26



Jacket potato with cheese and beans							✓							
Fresh fruit platter														
Homemade sausage roll served with garlicky new potatoes and peas and sweetcorn		✓												✓
Jelly														
Build your own pizza Variety of toppings							✓							
Lemon drizzle cake		✓		✓										
Lasagne served with garlic bread		✓					✓							
Fruit trifle							✓							
Chicken burger served with sweet potato fries with sweetcorn		✓												
Ice cream with sauce and a wafer		✓					✓						✓	



Spring/ Summer Menu 2025-26



Snack - Afternoon Fruit Hummus Crackers Rice cakes Cheese		✓					✓							
Tea Homemade tomato soup with bread		✓												
Fishcakes served with mushy peas		✓		✓										
Omelette served with spaghetti hoops		✓		✓			✓							
Cheeseburger served with tomato and cucumber		✓					✓							
Sandwiches and wraps with assorted fillings														
Natural yoghurt fruit							✓							