

SPRING/SUMMER 2025 MENU



WEEK 1

W/C: 21/04/2025, 12/05/2025, 02/06/2025, 23/06/2025, 14/07/2025,
04/08/2025, 25/08/2025, 15/09/2025, 06/10/2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOT DISHES	OPTION 1 Veggie Meatballs in Tomato Sauce with Wholegrain Pasta	BBQ Chicken Served with Rainbow Rice	Roast Pork Served with Roast Potatoes and Gravy	Classic Beef Burger Served with Potato Wedges	Fish Fingers with Chips
	OPTION 2 Cheesy Bean Tortilla Toastie with Potato Wedges	Macaroni Cheese 	Roast Quorn Served with Roast Potatoes and Gravy	Quorn Burger Served with Potato Wedges	Veggie Fingers Served with Chips
	OPTION 3 Tomato Pasta Fresh, Homemade Tomato Sauce with Penne Pasta	Tomato Pasta Fresh, Homemade Tomato Sauce with Penne Pasta	Tomato Pasta Fresh, Homemade Tomato Sauce with Penne Pasta	Tomato Pasta Fresh, Homemade Tomato Sauce with Penne Pasta	Tomato Pasta Fresh, Homemade Tomato Sauce with Penne Pasta
HOT DISHES ARE SERVED WITH TWO VEGETABLES AND FRESHLY BAKED BREAD					
DELI DISHES	OPTION 4 Ham Wrap	Tuna and Sweetcorn Wrap	Cheese Wrap 	Cream Cheese and Cucumber Wrap	Ham Wrap
	OPTION 5 Cheese Baguette 	Ham Baguette	Egg Mayo Baguette	Ham Baguette	Cheese Baguette
DELI DISHES ARE SERVED WITH MIXED SALAD					
DESSERT	Fruits of the Forest Jelly 	Chocolate Brownie 	Banoffee Pie	Ginger Biscuit Served with Fruit	Strawberry Ice Cream



BAKED POTATOES SERVED DAILY

With a choice of toppings



AVAILABLE DAILY

Fresh fruit, salad, yoghurt and water



Chartwells
Schools

Vegetarian Vegan Oily Fish Wholegrain Fruity! Nutritionist's Choice


































Our menu is subject to change. Please be assured that all notified medical diets and allergy requirements will be safely catered for.

SPRING/SUMMER 2025 MENU



WEEK 2

W/C: 28/04/2025, 19/05/2025, 09/06/2025, 30/06/2025, 21/07/2025,
11/08/2025, 01/09/2025, 22/09/2025, 13/10/2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOT DISHES	OPTION 1 Macaroni Cheese  	BBQ Chicken Pizza Served with Potato Wedges	Roast Beef Served with Roast Potatoes and Gravy 	Beef Bolognese Served with Wholewheat Pasta  	Battered Pollock with Chips
	OPTION 2 Veggie Meatballs in Tomato Sauce with Wholegrain Pasta   	OR Meatless Feast Cheesy Pizza Served with Potato Wedges 	OR Sweet Potato, Chickpea and Herb Roast Served with Gravy 	OR Tex Mex Vegetable Fajita Wrap   	OR Veggie Fingers Served with Chips   
	OPTION 3 Tomato Pasta Fresh, Homemade Tomato Sauce with Penne Pasta  	OR Tomato Pasta Fresh, Homemade Tomato Sauce with Penne Pasta  	OR Tomato Pasta Fresh, Homemade Tomato Sauce with Penne Pasta  	OR Tomato Pasta Fresh, Homemade Tomato Sauce with Penne Pasta  	OR Tomato Pasta Fresh, Homemade Tomato Sauce with Penne Pasta  
HOT DISHES ARE SERVED WITH TWO VEGETABLES AND FRESHLY BAKED BREAD					
DELI DISHES	OPTION 4 Ham Baguette	Tuna and Sweetcorn Wrap	Cheese Wrap 	Cream Cheese and Cucumber Wrap	Ham Wrap
	OPTION 5 Cheese Wrap 	OR Ham Baguette	OR Egg Mayo Baguette	OR Ham Baguette	OR Cheese Baguette 
DELI DISHES ARE SERVED WITH MIXED SALAD					
DESSERT	Strawberry Jelly 	Carrot, Orange and Sultana Slice 	Flapjack  	Lemon Emerald Cake	Chocolate Ice Cream



BAKED POTATOES SERVED DAILY

With a choice of toppings  







AVAILABLE DAILY

Fresh fruit, salad, yoghurt and water



Chartwells
Schools

 Vegetarian  Vegan  Oily Fish  Wholegrain  Fruity!  Nutritionist's Choice











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SPRING/SUMMER 2025 MENU



WEEK 3

W/C: 05/05/2025, 26/05/2025, 16/06/2025, 07/07/2025, 28/07/2025,
18/08/2025, 08/09/2025, 29/09/2025, 20/10/2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOT DISHES	OPTION 1 Cheese and Tomato Pizza Served with Garlic and Herb Bread  	Sausage Hot Dog Served with Potato Wedges	Roast Gammon Served with Mashed Potato and Gravy 	Oat Crusted Chicken Served with Wholegrain Rice 	Fish Fingers Served with Chips 
	OPTION 2 Veggie Supreme Pizza Served with Garlic and Herb Bread  	OR Veggie Sausage Hot Dog Served with Potato Wedges  	OR Roast Quorn Served with Roast Potatoes and Gravy 	OR Meatless Shepherd's Pie Served with Gravy  	OR Quorn Dippers Served with Chips  
	OPTION 3 Tomato Pasta Fresh, Homemade Tomato Sauce with Penne Pasta  	OR Tomato Pasta Fresh, Homemade Tomato Sauce with Penne Pasta  	OR Tomato Pasta Fresh, Homemade Tomato Sauce with Penne Pasta  	OR Tomato Pasta Fresh, Homemade Tomato Sauce with Penne Pasta  	OR Tomato Pasta Fresh, Homemade Tomato Sauce with Penne Pasta  
HOT DISHES ARE SERVED WITH TWO VEGETABLES AND FRESHLY BAKED BREAD					
DELI DISHES	OPTION 4 Ham Wrap	Tuna and Sweetcorn Wrap	Cheese Wrap 	Cream Cheese and Cucumber Wrap	Ham Wrap
	OPTION 5 Cheese Baguette 	OR Ham Baguette	OR Egg Mayo Baguette	OR Ham Baguette	OR Cheese Baguette 
DELI DISHES ARE SERVED WITH MIXED SALAD					
DESSERT	Flapjack  	Orange Glazed Sticky Sponge Pudding 	Lemon Cookie Served with Fruit  	Crunchy Chocolate Mousse	Vanilla Ice Cream



BAKED POTATOES SERVED DAILY

With a choice of toppings  









AVAILABLE DAILY

Fresh fruit, salad, yoghurt and water



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 Vegetarian  Vegan  Oily Fish  Wholegrain  Fruity!  Nutritionist's Choice

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