

# Weekly Menu

WEEK BEGINNING

20.04.2026



## MONDAY

### Main

Mild Chicken Tikka Masala

Halal Chicken Tikka masala

### Vegetarian Main

Butternut Squash, Spinach and  
Paneer curry

### Soup

Soup of the day  
Homemade Bread

### Vegetables

Curried Vegetables  
Garden peas  
Steamed Rice

### Dessert

Sliced Fruits (Pre-Prep and  
Reception only)

Summer fruit jellies & Greek  
yoghurt

## TUESDAY

### Main

Mild Jerk Chicken

Mild Halal Jerk Chicken

### Vegetarian Main

Jerk Eat Curious pea protein

### Soup

Soup of the day  
Homemade Bread

### Vegetables

Baked Potato wedges  
Sweet potato wedges  
Sweetcorn

### Dessert

Cracker and Cheese (Pre-Prep  
and Reception only)

Vanilla & Raspberry Cupcake

## WEDNESDAY

### Main

#### “Maccaroni Factory”

Macaroni Pasta  
Gluten free Pasta Available  
Cheese Sauce  
Crispy Bacon  
Pulled Chicken  
Grated Cheese

### Soup

Soup of the day  
Homemade Bread

### Vegetables

Roasted Mushroom  
Cherry Tomatoes

### Dessert

Eat More Fruit Day

## THURSDAY

### Main

Jacket Potato  
Sweet Potato Jacket

### Toppings

Baked beans  
Beef and Lentil Chilli  
Tuna Mayo  
Grated Cheese

### Soup

Soup of the day  
Homemade Bread

### Vegetables

Green Beans  
Sweetcorn

### Dessert

Cracker and Cheese (Pre-Prep  
and Reception only)

Apple, Banana & Oat Cookies

## FRIDAY

### Main

Battered Fish Fillet

### Vegetarian Main

Gluten Free Tofu Tempura

### Soup

Soup of the day  
Homemade Bread

### Vegetables

French Fries  
Mushy Peas  
Tartare sauce

### Dessert

Sliced Fruit (Pre-prep and  
Reception only)

Rhubarb & Coconut Rice  
pudding



For allergen & nutritional  
information, please speak  
to a member of the team.



Crustaceans



Eggs



Tree Nuts



Mustard



Celery



Soybeans



Sesame  
Seeds



Milk



Fish



Peanuts



Lupin



Gluten



Sulphur  
Dioxide



Molluscs