

# Spring 2026 WEEK 1

Week Beginning: 5/1, 19/1, 2/2,  
23/2, 9/3, 23/3



"We are dedicated to minimizing our carbon footprint by actively reducing food waste throughout our operations, from sourcing to serving. Through staff training, supplier collaboration, and customer engagement, we are committed to making a positive environmental impact."



## ALLERGEN KEY

1. Celery
  2. Gluten
  3. Crustaceans
  4. Eggs
  5. Fish
  6. Lupin
  7. Milk
  8. Molluscs
  9. Mustard
  10. Peanuts
  11. Sesame
  12. Soybeans
  13. Sulphites
  14. Tree nuts
- A/F Allergen Free



Catering provided by Greenshaw Learning Trust.  
All products are locally sourced wherever possible.  
All food is cooked fresh on the school site each day.

## MONDAY

### BBQ Chicken

Rice  
Green Beans  
A/F



### Vegetable Stir Fry

Noodles  
Green Beans  
2,4,12



### Jacket Potato

Cheese, Beans or Tuna  
4,5,7

### Cheese & Ham Panini

2,7

### Peach Crumble

Custard  
2,7



## TUESDAY

### Beef Burger

Wedges  
Mixed Veg



2

### Vegetable Burger

Wedges  
Mixed Veg



2



### Jacket Potato

Cheese, Beans or Tuna  
4,5,7

### Cheese & Ham Panini

2,7

### Lemon Drizzle Cake

2,4



## WEDNESDAY

### Turkey Roast

Roast Potato  
Carrots  
A/F



### Cauliflower & Broccoli Bake

Roast Potato  
Carrots  
2,7



### Jacket Potato

Cheese, Beans or Tuna  
4,5,7

### Cheese & Ham Panini

2,7

### Raspberry Jelly

A/F



## THURSDAY

### Pepperoni Pizza

Garlic Slice  
Sweetcorn  
2,7



### Cheese & Tomato Pizza

Garlic Slice  
Sweetcorn  
2,7



### Jacket Potato

Cheese, Beans or Tuna  
4,5,7

### Cheese & Ham Panini

2,7

### Chocolate & Beetroot Brownie

2,4



## FRIDAY

### Fish Fingers

Chips  
Peas  
2,5



### Quorn Fajita Wrap

Chips  
Peas  
2,4



### Jacket Potato

Cheese, Beans or Tuna  
4,5,7

### Cheese & Ham Panini

2,7

### Shortbread Biscuit

2



## AVAILABLE DAILY

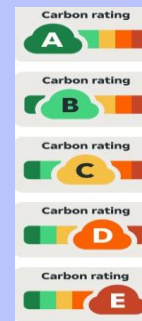
Wholemeal bread, fresh salads, a variety of seasonal fresh fruit & yoghurts  
Please note that all our dishes can be adapted to suit the majority of dietary requirements



Soil Association

# Spring 2026 WEEK 2

Week Beginning: 12/1, 26/1, 9/2, 2/3, 16/3



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GREENSHAW LEARNING TRUST

MONDAY

**Ham & Cheese Macaroni**  
Garlic Slice  
Mixed Veg  
2,7



**Tomato & Basil Spaghetti**  
Garlic Slice  
Mixed Veg  
2



**Jacket Potato**  
Cheese, Beans or Tuna  
4,5,7

**Cheese Panini**  
2,7

**Strawberry Mousse**  
7



TUESDAY

**Sweet Chilli Chicken Wrap**  
Diced Potatoes  
Mixed Salad  
2



**Quorn Nuggets**  
Diced Potatoes  
Mixed Salad  
2



**Jacket Potato**  
Cheese, Beans or Tuna  
4,5,7

**Cheese Panini**  
2,7

**Pineapple upside down Cake**  
2, 4



WEDNESDAY

**Sausage**  
Mashed Potato  
Cauliflower & Broccoli  
2



**Vegetable Sausage**  
Mashed Potato  
Cauliflower & Broccoli  
2



**Jacket Potato**  
Cheese, Beans or Tuna  
4,5,7

**Cheese Panini**  
2,7

**Orange Jelly**  
A/F



THURSDAY

**Chilli Con Carne**  
Tortilla Chips  
Rice  
Baby leaf Salad  
A/F



**Quorn Chilli Con Carne**  
Tortilla Chips  
Rice  
Baby leaf Salad  
2,4



**Jacket Potato**  
Cheese, Beans or Tuna  
4,5,7

**Cheese Panini**  
2,7

**Banana & Chocolate Slice**  
2,4,7



FRIDAY

**Fish Fingers or Salmon Fingers**  
Chips  
Peas  
2. 5



**Cheese & Bean Parcel**  
Chips  
Peas  
2.4



**Jacket Potato**  
Cheese, Beans or Tuna  
4,5,7

**Cheese Panini**  
2,7

**Honey Biscuit**  
2



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  4. Eggs
  5. Fish
  6. Lupin
  7. Milk
  8. Molluscs
  9. Mustard
  10. Peanuts
  11. Sesame
  12. Soybeans
  13. Sulphites
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**AVAILABLE DAILY**

Wholemeal bread, fresh salads, a variety of seasonal fresh & fruit, yoghurts.  
Please note that all our dishes can be adapted to suit the majority of dietary requirements