



Summer 2026 WEEK 2

Week Beginning: 13/4, 27/4, 11/5,
1/6, 15/6, 29/6, 13/7



"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

MONDAY MEAT FREE	Quorn Sweet & Sour Rice 9	Macaroni Cheese Mixed Salad 2,7	Jacket Potato Cheese, Beans or Tuna 4,5,7	Cheese & Salad baguette 2,7	Summer Fruit Crumble & Custard 2,7
TUESDAY	Sausage & Cheese Muffin Hash browns 2,7,12	Vegetable Burger Hash browns 2	Jacket Potato Cheese, Beans or Tuna 4,5,7	Cheese & Salad baguette 2,7	Strawberry Mousse 7
WEDNESDAY	Roast Chicken Roast Potato Broccoli & Cauliflower A/F	Cauliflower & Broccoli Bake Roast Potato 2,7	Jacket Potato Cheese, Beans or Tuna 4,5,7	Cheese & Salad baguette 2,7	Mandarin Jelly A/F
THURSDAY	Meat Feast Focaccia Garlic Slice Sweetcorn 2,7	Roasted Vegetable Lasagne Garlic Slice Sweetcorn 2,7	Jacket Potato Cheese, Beans or Tuna 4,5,7	Cheese & Salad baguette 2,7	Carrot Cake 2,4
FRIDAY	Fish Fingers Chunky Chips Peas 2,5	Quorn Vegan Nuggets Chunky Chips Peas 2	Jacket Potato Cheese, Beans or Tuna 4,5,7	Cheese & Salad baguette 2,7	Fruit Salad A/F

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

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





Soil Association

Summer 2026 WEEK 1

Week Beginning: 20/4, 4/5, 18/5, 8/6, 22/6, 6/7, 20/7



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GREENSHAW LEARNING TRUST

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MONDAY
MEAT FREE

Tomato & Basil Spaghetti
Garlic bread
Baby leaf Salad
2

Cheese & Tomato Focaccia
Garlic bread
Baby leaf Salad
2,7 

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

Cheese & Salad baguette
2,7

Peaches & Ice cream
7

TUESDAY

Bolognese Tortilla Boats
Seasoned Wedges
Mixed Veg
2

Rainbow Lentil & Veg Bolognese
Mixed Veg
2 

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

Ham & Salad baguette
2

Orange & Lemon Drizzle Cake
2,4

WEDNESDAY

Chicken & Sweetcorn Pie
New Potatoes
Carrots
2

Cheese & Tomato Pinwheel
New Potatoes
Carrots
2,7 

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

Ham & Salad baguette
2

Bananas & Custard
7

THURSDAY

Chicken Curry
Rice
Runner beans
A/F

Sweet Potato Chickpea & Spinach Curry
Rice
Runner beans
2 

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

Ham & Salad baguette
2

Golden Rice Krispy Cake
7

FRIDAY

Fish Fillet
Chips
Peas & Sweetcorn
2,5

Cheese & Tomato Omelette
Chips
Peas & Sweetcorn
4,7 

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

Ham & Salad baguette
2

Eton Mess
4,7

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