

Lunch menu

Fresh Cook - Spring and Summer 2026 - Week 1

Running w/c: 13.04.26, 04.05.26, 01.06.26, 22.06.26, 13.07.26, 07.09.26, 28.09.26, 19.10.26

Monday	Tuesday	Wednesday	Thursday	Friday
Mains Beef grills in a soft burger bun - Homemade vegan sausage roll with Quorn sausage	Mains Meaty bolognaise with spaghetti - Quorn fajita wrap with peppers, mixed with special spices and rice	Mains Roast gammon - Succulent meat-free Quorn fillet	Mains Chicken curry with rice and homemade naan bread - Hearty veggie chilli con carne with rice	Mains  Crispy mini cod fish fillet - Classic cheese & tomato pizza
Sides Herby diced potatoes, garden peas & sweetcorn	Sides Garden peas & carrots	Sides Broccoli florets, carrots, mashed potatoes & gravy	Sides Green beans & sweetcorn	Sides Chips, baked beans & garden peas
Dessert Indulgent melting moment biscuit	Dessert 'Wibble wobble' fruit jelly	Dessert Iced sponge cake	Dessert Dinky doughnuts with Jim Jams chocolate sauce	Dessert Rocket ice lolly

Available Daily: Seasonal Salads. Alternate Offer Baked Potato Bar or Packed Lunch. Fruit platter or yoghurt.



Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org

Lunch menu

Fresh Cook - Spring and Summer 2026 - Week 2

Running w/c: 20.04.26, 11.05.26, 08.06.26, 29.06.26, 20.07.26, 31.08.26, 14.09.26, 05.10.26

Monday	Tuesday	Wednesday	Thursday	Friday
Mains Pork & leek meatballs in homemade tomato sauce with wholewheat fusilli pasta - Meat-free meatballs in homemade tomato sauce with wholewheat fusilli pasta	Mains Chicken fajita wrap with peppers, mixed with special spices and rice - Hot cheese panini baguette	Mains Oven roasted beef with Yorkshire pudding - Vibrant veggie lasagne with garlic bread	Mains All day breakfast with either a succulent pork sausage or vegetarian Quorn sausage. Served with fluffy scrambled eggs & golden hashbrown rounds	Mains  Breaded salmon fish finger - Classic cheese and tomato pizza
Sides Garden peas & carrots	Sides Homemade potato wedges, sweetcorn & green beans	Sides Roast potatoes, broccoli, baton carrots & gravy	Sides Baked beans & roasted tomato	Sides Baked beans, sweetcorn & chips
Dessert Chocolate & vanilla pinwheel biscuits	Dessert Zesty lemon muffin	Dessert Chocolate cracknell	Dessert Citrus orange shortbread biscuit	Dessert Creamy strawberry ice cream roll

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Lunch menu

Fresh Cook - Spring and Summer 2026 - Week 3

Running w/c: 27.04.26, 18.05.26, 15.06.26, 06.07.26, 31.08.26, 21.09.26, 12.10.26

Monday	Tuesday	Wednesday	Thursday	Friday
Mains  Fish fingers - Creamy macaroni cheese	Mains Homemade golden pork sausage roll - Quorn vegan hot dog with smoky BBQ Sauce	Mains Classic roast chicken dinner - Cheesy whirls	Mains Homemade beef lasagne with garlic bread - Vegetable burger in a soft burger bun with potato smiles	Mains Ham pizza - Classic cheese and tomato pizza
Sides Herb diced potatoes, sweetcorn & garden peas	Sides Homemade potato wedges & vegetable medley	Sides Roast potatoes, carrots, garden peas & gravy	Sides Corn cobettes & mixed salad	Sides Baked beans, garden peas & chips
Dessert Warm waffles with fruit sauce	Dessert Traditional Lancashire biscuit	Dessert Zesty orange sponge cake with custard	Dessert Chocolate flapjack drizzled with Jim Jams chocolate sauce	Dessert Creamy vanilla ice cream tub

Available Daily: Seasonal Salads. Alternate Offer Baked Potato Bar or Packed Lunch. Fruit platter or yoghurt.



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