



# SPSP Lunch Menu

Summer/Autumn 26 ~ Week 1

Commencing 13 April - 23rd November

	Main Option	Vegetarian Option	Served with	Dessert
MONDAY	Fusilli Pasta in Tomato Sauce	Fusilli Pasta in Tomato Sauce	Mixed Seasonal Salad and Crusty Bread	Raspberry Muffins
TUESDAY	Homemade Chicken Kiev	Vegetable Burger	Fluffy Rice, Peas & Sweetcorn	Fresh Fruit Salad
WEDNESDAY	Lean Beef Lasagne	Vegetable Lasagne	Garlic Bread and Crunchy Salad	Summer Fruit Crumble and Creamy Custard
THURSDAY	Sweet & Sour Chicken	Sweet & Sour Quorn	Ramen Noodles & Fresh Vegetables	Homemade Fruity Rocky Road
FRIDAY	Fish Finger Wrap	Cheese, Lettuce & Tomato Wrap	Salad Crudites & Cubed Potatoes	Greek Yoghurt served with Seasonal Berries

In addition to the above, a selection of salads, bread and butter, yoghurt & seasonal fresh fruit is available daily.

Every effort is made to ensure children receive a nutritious and well-balanced meal each day, bearing in mind the season and the timetable.

As all fresh produce is sourced locally, items may be changed without prior notice due to availability.

Water is available for all.

At mid-morning break a selection of fruit or savoury snacks will be available, which are designed to fill the gap between breakfast and lunch, whilst complimenting the daily menu.



# SPSP Lunch Menu

Summer/Autumn 26 ~ Week 2

Commencing 20<sup>th</sup> April - 30<sup>th</sup> November

	Main Option	Vegetarian Option	Served with	Dessert
MONDAY	Oven- Baked Jacket Potatoes	Oven-Baked Jacket Potatoes	Baked Beans & Cheese & Side Salad	Carrot Cake
TUESDAY	Picnic Style Cold Cuts	Pulses and Pasta Salads	Salad and Fresh French Bread	Selection of Cheese and Crackers
WEDNESDAY	Fresh Butchers Sausage Hot Dogs	Veggie Hot Dog	Potato Wedges, Corn on the Cob	Duo of Melon
THURSDAY	Spaghetti Bolognese	Quorn Spaghetti Bolognese	Garlic Bread & Seasonal Salad	Homemade Raspberry Flapjack
FRIDAY	Selection of Pizzas	Selection of Pizzas	Assorted Seasonal Salad	Scones with Fruit, Jam and Cream

In addition to the above, a selection of salads, bread and butter, yoghurt & seasonal fresh fruit is available daily.

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As all fresh produce is sourced locally, items may be changed without prior notice due to availability.

Water is available for all.

At mid-morning break a selection of fruit or savoury snacks will be available, which are designed to fill the gap between breakfast and lunch, whilst complimenting the daily menu.



# SPSP Lunch Menu

Summer/Autumn 26 ~ Week 3

Commencing 27<sup>th</sup> April - 7<sup>th</sup> December

	Main Option	Vegetarian Option	Served with	Dessert
MONDAY	Penne Pasta in Cheese Sauce	Penne Pasta in Cheese Sauce	French Stick & Salad	Cornflake Buns
TUESDAY	Butter Chicken Curry	Creamy Vegetable Curry	Fluffy Rice & Naan Bread	Homemade Fruit Shortbread
WEDNESDAY	Slow Baked Pork Meatballs	Vegetarian Meatballs	Linguine & Crusty Bread	Homemade Cheesecake
THURSDAY	Oven-baked Jacket Potatoes	Oven-baked Jacket Potatoes	Various Fillings including Tuna, Baked Beans and Coleslaw	Selection of Cheese and Crackers
FRIDAY	Fish Goujons	Vegetable Nuggets	Skin On Fries & Garden Peas	Creamy Fruit Yoghurt

In addition to the above, a selection of salads, bread and butter, yoghurt & seasonal fresh fruit is available daily.

Every effort is made to ensure children receive a nutritious and well-balanced meal each day, bearing in mind the season and the timetable.

As all fresh produce is sourced locally, items may be changed without prior notice due to availability.

Water is available for all.

At mid-morning break a selection of fruit or savoury snacks will be available, which are designed to fill the gap between breakfast and lunch, whilst complimenting the daily menu.