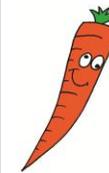


Hot Lunch Menu Spring 2026 (2nd Half Term)

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Chicken Burger with Ridge Fries (G,C)	Beef Pasta Bolognese (G)	Roast Ham with Roast Potatoes	Cheese Wheel with Seasoned Wedges (G,M,Mu)	Cod Fishcake with Herby Diced Potatoes (G,F)
Vegetarian	Vegetable Burger with Ridge Fries (G)	Spinach + Ricotta Cannelloni (G,E,M,Mu,So)	Ratatouille and Mixed Bean Crumble with Roast Potatoes (G,M,So)		Veggie Cake with Herby Diced Potatoes (G)
Baked Potato + Topping	Cheese (M)	Baked Beans	Beef Bolognese	Tuna Mayo (F,E)	Coleslaw (E)
Vegetables	Baked Beans	Green Beans	Broccoli	Mixed Vegetables	Peas
Dessert	Chocolate Brownie or Fresh Fruit (G,E,M)	Butterscotch Delight or Fresh Fruit (M)	Mandarin Jelly or Fresh Fruit	Carrot Cake or Fresh Fruit (G,M)	Sliced Peaches with Custard or Fresh Fruit (M)

Week one
W/C



23rd Feb
16th Mar

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Pork Sausage Roll with Waffle Fries (G,E,M,Mu)	Mild Chilli-Con-Carne with Wholegrain Rice (G)	Cheese Pizza with Seasoned Wedges (G,M)	Creamy Chicken + Bacon Pasta Bake (G,M)	Breaded Pollock + Chips (G,F)
Vegetarian	Glamorgan Sausages with Waffle Fries (G,M,Mu)	Roasted Vegetable Chilli with Wholegrain Rice (G)		Tomato, Basil + Mixed Bean Pasta (G)	Quorn Fishless Fingers + Chips (G)
Baked Potato + Topping	Baked Beans	Cheese (M)	Mild Chilli-Con-Carne (G)	Tuna Mayo (F,E)	Chicken + Bacon Mayo (E)
Vegetables	Baked Beans	Green Beans	Sweetcorn	Mixed Vegetables	Peas
Dessert	Honey + Lemon Flapjack or Fresh Fruit (M,S)	Apple + Raspberry Cake with Custard or Fresh Fruit (G,M)	Mixed Fruit Jelly or Fresh Fruit	Vanilla Cheesecake or Fresh Fruit (G,M)	Natural Yoghurt with Pineapple (M,So)

Week Two
W/C



2nd Mar
23rd Mar

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Cheese Pasta Bake (G,M,Mu)	Mild Homemade Chicken Curry with Wholegrain Rice (G,M,Mu,C)	Roast Beef with Roast Potatoes	Ham + Cheese Crumble with Herby Diced Potatoes (G,M,Mu,So)	Salmon Fish Fingers with Mashed Potato (G,F)
Vegetarian		Homemade Sweet Potato + Chickpea Curry with Wholegrain Rice (G,M,Mu,C)	Quorn Roast with Roast Potatoes (M,E)	Mushroom, Leek + Cheese Crumble with Herby Diced Potatoes (G,M,Mu,So)	Veggie Fingers with Mashed Potato (G)
Baked Potato + Topping	Baked Beans	Baked Beans	Mild Homemade Chicken Curry (G,M,Mu,C)	Tuna Mayo (F,E)	Wholemeal Spaghetti Hoops (G)
Vegetables	Green Beans	Mixed Vegetables	Carrot + Swede	Sweetcorn	Peas
Dessert	Blueberry Muffin or Fresh Fruit (G,E,So,M,Se)	Iced Lemon Sponge or Fresh Fruit (G,M,E,S)	Raspberry Delight or Fresh Fruit (M)	Chocolate Cookie or Fresh Fruit (G,E,So,M)	Natural Yoghurt with Fruit Cocktail or Fresh Fruit (M,So)

Week Three
W/C



9th Mar
30th Mar

G Contains Gluten, **M** Contains Milk, **F** Contains Fish, **E** Contains Egg, **C** Contains Celery, **S** Contains Sulphites, **Mu** Contains Mustard, **So** Contains Soya, **Se** Contains Sesame. None of our products contain Shellfish, Molluscs, Peanuts, Tree Nuts, or Lupin. Any questions or if you require the allergen key to be translated to Polish call: 01935 425447 or email oaklandscatering@educ.somerset.gov.uk Salad bar, Fresh bread and water available with all meals. To ensure quality of dishes it maybe necessary on occasions to offer a suitable alternative to those shown on the menu.