

Hot Lunch Menu Summer 2026 (1st Half Term)

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Pork Sausage Roll with Herby Diced Potatoes (G,E,M,Mu)	Cheese Pizza with Chips (G,M)	Roast Beef with Roast Potatoes	Chicken & Bacon Lasagne with Garlic Bread (G,M,Mu,E)	Salmon Fishcake with New Potatoes (G,F)
Vegetarian	Veggie Sausages with Herby Diced Potatoes (G)		Quorn, Leek & Cheese Crumble with Roast Potatoes (G,E,M,Mu,So)	Spinach & Ricotta Cannelloni with Garlic Bread (G,E,M,Mu,So)	Veggie Cake with New Potatoes (G)
Baked Potato & Topping	Cheese (M)	Baked Beans	Coleslaw (E)	Tuna Mayo (F,E)	Chicken & Sweetcorn Mayo (E)
Vegetables	Baked Beans	Sweetcorn	Broccoli	Mixed Vegetables	Peas
Dessert	Chocolate Brownie or Fresh Fruit (G,E,M)	Raspberry Jelly or Fresh Fruit	Banana Delight or Fresh Fruit (M)	Jam & Coconut Sponge or Fresh Fruit (G,M)	Natural Yoghurt with Pineapple or Fresh Fruit (M,So)

Week one
W/C



20th Apr
11th May

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Chicken Burger with Seasoned Wedges (G,C)	Mild Beef Chilli-Con-Carne with Wholegrain Rice (G)	Pepperoni & Mozzarella Pasta Bake (G,M)	Cheese Wheel with Ridge Cut Fries (G,M,Mu)	Breaded Haddock with Chips (G,F)
Vegetarian	Veggie Burger with Seasoned Wedges (G)	Roasted Vegetable Chilli with Wholegrain Rice (G)	Tomato, Basil & Mixed Bean Pasta (G)		Sweet Potato & Cheese Pie (M)
Baked Potato & Topping	Cheese (M)	Baked Beans	Mild Chilli-Con-Carne (G)	Tuna Mayo (F,E)	BBQ Baked Beans
Vegetables	Baked Beans	Sweetcorn	Green Beans	Mixed Vegetables	Peas
Dessert	Blueberry Muffin or Fresh Fruit (G,E,So,M,Se)	Apricot Flapjack or Fresh Fruit (G)	Chocolate & Cherry Cake or Fresh Fruit (G,M,S)	Mixed Fruit Jelly or Fresh Fruit	Sliced Peaches and Custard or Fresh Fruit (M)

Week Two
W/C



27th Apr
18th May

Weeks	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	X	Macaroni Cheese (G,M,Mu)	Roast Ham with Roast Potatoes	Mild Homemade Chicken Curry with Wholegrain Rice (G,M,Mu,C)	Cod Fish Fingers with Mashed Potato (G,F)
Vegetarian			Roasted Vegetable & Lentil Bake with Roast Potatoes (G,M)	Homemade Roasted Vegetable & Chickpea Curry with Wholegrain Rice (G,M,Mu,C)	Vegetable Fingers with Mashed Potato (G)
Baked Potato & Topping		Baked Beans	Wholemeal Spaghetti Hoops (G)	Tuna Mayo (F,E)	Mild Homemade Chicken Curry (G,M,Mu,C)
Vegetables		Mixed Vegetables	Baby Carrots	Green Beans	Peas
Dessert		Coconut Flapjack or Fresh Fruit (G)	Chocolate Delight or Fresh Fruit (M)	Sultana Cookie or Fresh Fruit (G,E,So,M,S)	Natural Yoghurt with Fruit Cocktail or Fresh Fruit (M,So)

Week Three
W/C



4th May

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.