

# FOOD FESTIVAL

By Aspens

WEEK 1

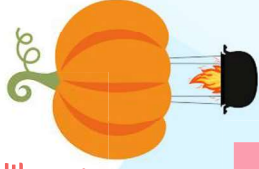
Spring/Summer 2026

13/04/26, 04/05/26, 25/05/26,  
15/06/26, 06/07/26, 27/07/26,  
17/08/26, 07/09/26, 28/09/26,  
19/10/26

# LUNCHTIME

## Allergy Free Traditional Menu Spring/Summer 2026

ALLERGY FREE  
PRIMARY  
TRADITIONAL



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 <b>THE MAIN EVENT</b>	Tomato and Basil Chicken with Rice and Vegetable Sticks	BBQ Meatballs Wholegrain Rice Salad with Mixed Salad	Roast Chicken, Skin on Roasties, Gravy with Carrots and Peas	Cottage Pie with Mixed Greens	Southern Fried Chicken Fillet with Chips, Baked Beans and Peas
 <b>MEAT-FREE MAGIC</b> Veggie Dish	Mixed Bean Chilli with Wedges and Vegetable Sticks	BBQ Roasted Veggie Bean Traybake with Wholegrain Rice Salad and Mixed Salad	Roast Vegetable Hot Pot, Skin on Roasties, Gravy, Carrots and Peas	Shepherdless Pie with Mixed Greens	Veggie Bean Patty with Chips, Baked Beans and Peas
 <b>BIG TOPPING</b> Filled Jackets	<b>Crispy Skin Jacket Potato</b> with a choice of Mild Chicken Korma or Veggie Bolognese or Baked Beans				
 <b>DESSERT TROLLEY</b>	Chocolate Orange Cookie	Strawberry Jelly	Peach Muffin	Chocolate Shortbread	Banana Bread
 <b>DAILY SALAD BOWL</b> AVAILABLE DAILY	 <b>PASTA TWIRLER</b> AVAILABLE EVERY DAY TOPPED SPAGHETTI WITH HOMEMADE TOMATO SAUCE				



# LUNCHTIME

## Allergy Free Traditional Menu Spring/Summer 2026

ALLERGY FREE  
PRIMARY  
TRADITIONAL



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
 <b>THE MAIN EVENT</b>	Loaded Cajun Beef & Corn Potato Wedges and Vegetable Sticks	Chilli Con carne with Rice, Green Beans and Sweetcorn	Roast Gammon, Skin on Roasties, Gravy with Carrots and Cabbage	Beef Spaghetti Bolognese with Mixed Salad	Southern Fried Chicken Fillet with Chips, Peas and Baked Beans
 <b>MEAT-FREE MAGIC</b> Veggie Dish	Green Veg & Butter Bean Stew with Wedges and Vegetable Sticks	Veggie Bean Chilli with Rice, Green Beans and Sweetcorn	Tomato & Bean Layer Bake, Skin on Roasties, Gravy, Carrots and Cabbage	Veggie Spaghetti Bolognese with Mixed Salad	Veggie Bean Patty with Chips, Peas and Baked Beans
 <b>BIG TOPPING</b> Filled Jackets	<b>Crispy Skin Jacket Potato</b> with a choice of Mild Chicken Korma or Veggie Bolognese or Baked Beans				
 <b>DESSERT TROLLEY</b>	Lemon Cookie	Orange Jelly	Apple Muffins	Peach Crumble	Brownie
 <b>DAILY SALAD BOWL</b> AVAILABLE DAILY	<b>PASTA TWIRLER</b> AVAILABLE EVERY DAY TOPPED SPAGHETTI WITH HOMEMADE TOMATO SAUCE				

DAILY  
SALAD BOWL

AVAILABLE DAILY

PASTA  
TWIRLER  
AVAILABLE  
EVERY DAY

TOPPED SPAGHETTI  
WITH HOMEMADE  
TOMATO SAUCE



# FOOD FESTIVAL

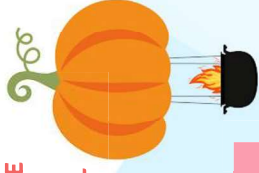
By Aspens

WEEK 3  
 Spring/Summer 2026  
 27/04/26, 18/05/26, 08/06/26,  
 29/06/26, 20/07/26, 10/08/26,  
 31/08/26, 21/09/26, 12/10/26

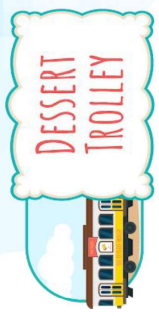
# LUNCHTIME

## Allergy Free Traditional Menu Spring/Summer 2026

ALLERGY FREE  
 PRIMARY  
 TRADITIONAL



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	Loaded Cajun Beef & Corn Potato Wedges with Vegetable Sticks	Swedish Chicken Meatballs and Rice with Sweetcorn and Cabbage	Roast Pork, Skin on Roasties with Gravy, Carrots and Green Beans	Minced Beef & Onion Stew with Mash and Mixed Greens	Southern Fried Chicken Fillet with Chips, Peas and Baked Beans
	Sweet Potato Wedges with Sweet Chilli Roasted Veggies and Vegetable Sticks	Vegetable Ratatouille with Rice, Sweetcorn and Cabbage	Roast Vegetable Hot Pot, Skin on Roasties, Gravy and Roasted Roots	Root Vegetable and Bean Stew with Mash and Mixed Greens	Veggie Bean Patty with Chips, Peas and Baked Beans
	Crispy Skin Jacket Potato with a choice of Mild Chicken Korma or Veggie Bolognese or Baked Beans				
	Shortbread	Raspberry Jelly	Pear Spiced Muffin	Fruit Salad	Coco Cookies



TOPPED SPAGHETTI  
 WITH HOMEMADE  
 TOMATO SAUCE

AVAILABLE EVERY DAY