


SACRED HEART SPRING SUMMER MENU 2026

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 13/04/2026 04/05/2026 01/06/2026 22/06/2026 13/07/2026 07/09/2026 28/09/2026 19/10/2026	Option One	Macaroni Cheese	Meatballs In a Moroccan Tagine Sauce with Rice/Cous Cous	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Beef Bolognaise with Spaghetti	Fishfingers/Salmon Fishfingers with Chips & Tomato Sauce	 Whole grain
	Option Two	 Chickpea Curry with Rice 	 Mild Mexican Chilli with Rice 	 Vegan Sausages, Roast Potatoes, & Gravy	 Smokey Bean Burger with Wedges & Tomato Sauce	Cheese & Bean Pasty with Chips & Tomato Sauce	
	Sides	Sweetcorn & Green Beans	Peas / Cauliflower	Roasted Carrots & Green Cabbage	Mediterranean Vegetables	Baked Beans/Garden Peas	
	Dessert	NEW Banana Mousse	Orange Drizzle Cake	 Fruit Platter & Yoghurt	 Apple Flapjack 	 Strawberry Jelly with Mandarins	
WEEK TWO 20/04/2026 11/05/2026 08/06/2026 29/06/2026 20/07/2026 14/09/2026 05/10/2026	Option One	Cheese & Tomato Pizza with Summer Mixed Salad 	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Roasted Chicken Sausage, New Potatoes & Gravy	 Vegan Mediterranean Gratin with Herby Rice, Tzatziki & Salad	Battered Fish with Chips & Tomato Sauce	 Plant based
	Option Two	 Lentil & Sweet Potato Curry with Rice 	Spaghetti & Meatballs in a Tomato Sauce	 Veg Wellington, New Potatoes & Gravy	Loaded Jackets with Tzatziki & Salad	NEW Cheesy Broccoli Frittata with Chips	
	Sides	Carrots/Peas	Sweetcorn/ Cauliflower	Broccoli/Sliced Carrots	Fresh Seasonal Vegetables	Baked Beans/Garden Peas	
	Dessert	Iced Vanilla Sponge	Peaches & Ice Cream	 Freshly Chopped Fruit Salad & Yoghurt	Jam & Coconut Sponge with Custard	Chocolate Shortbread	
WEEK THREE 27/04/2026 18/05/2026 15/06/2026 06/07/2026 31/08/2026 21/09/2026 12/10/2026	Option One	 Tomato Pasta	 Beef Burger with Potato Wedges & Rainbow Slaw	Roast Turkey, Roast Potatoes & Gravy	 Chefs Special Vegan Quorn Korma with Rice 	Fishfingers with Chips & Tomato Sauce	 Added plant protein
	Option Two	NEW Chinese Vegetable Noodles	 Bean and Lentil Burger with Potato Wedges and Rainbow Coleslaw	 Vegetable Loaf with stuffing, Roast Potatoes & Gravy	All Day Vegetarian Breakfast	Cowboy Sausage and Bean Hotpot 	
	Sides	Green beans/ Sliced Carrots	Sweetcorn / Mixed Salad	Roasted Carrots/ Broccoli	Vegetable Medley	Baked Beans/Garden Peas	
	Dessert	Pineapple Upside Down Cake	Apple, Cheese & Crackers	 Fruit Medley & Yoghurt	Strawberry and Apple Crumble with Custard 	 Vanilla Shortbread	

AVAILABLE DAILY:

Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

If you would like to know about particular allergens in foods, please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.