

FOOD FESTIVAL

BY ASPENUS

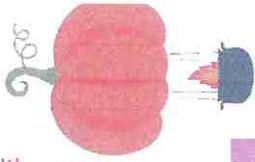
WEEK 1
 Spring/Summer 2026
 13/06/26, 04/05/26, 25/05/26,
 15/06/26, 06/07/26, 27/07/26,
 17/08/26, 07/09/26, 28/09/26,
 19/10/26



LUNCHTIME

Allergy Free Traditional Menu Spring/Summer 2026

ALLERGY FREE
 PRIMARY
 TRADITIONAL



MONDAY

Tomato and Basil
 Chicken with Rice
 and
 Vegetable Sticks

Mixed Bean Chilli
 with Wedges
 and Vegetable Sticks

TUESDAY

BBQ Meatballs
 Wholegrain Rice Salad
 with
 Mixed Salad

BBQ Roasted Veggie
 Bean Traybake with
 Wholegrain Rice Salad
 and Mixed Salad

WEDNESDAY

Roast Chicken,
 Skin on Roasties,
 Gravy with Carrots
 and Peas

Roast Vegetable Hot Pot,
 Skin on Roasties, Gravy,
 Carrots and Peas

THURSDAY

Cottage Pie
 with
 Mixed Greens

Shepherdless Pie
 with
 Mixed Greens

FRIDAY

Southern Fried
 Chicken Fillet with
 Chips, Baked Beans
 and Peas

Veggie Bean Patty
 with Chips,
 Baked Beans and Peas

Crispy Skin Jacket Potato

with a choice of Mild Chicken Korma or Veggie Bolognese or Baked Beans

MONDAY

Chocolate
 Orange Cookie

TUESDAY

Strawberry Jelly

WEDNESDAY

Peach Muffin

THURSDAY

Chocolate
 Shortbread

FRIDAY

Banana Bread



PASTA
 TOPPED SPAGHETTI
 WITH HOMEMADE
 TOMATO SAUCE
 AVAILABLE EVERY DAY
 PASTA
 TWIRLER

FOOD FESTIVAL

By Aspines

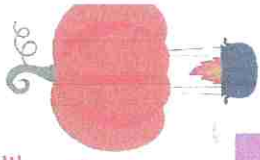
WEEK 2
Spring/Summer 2026
20/04/26, 11/05/26, 01/06/26,
22/06/26, 13/07/26, 03/08/26,
24/08/26, 14/09/26, 05/10/26



LUNCHTIME

Allergy Free Traditional Menu Spring/Summer 2026

ALLERGY FREE
PRIMARY
TRADITIONAL



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Loaded Cajun Beef & Corn Potato Wedges 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
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

Crispy Skin Jacket Potato

with a choice of Mild Chicken Korma or Veggie Bolognese or Baked Beans

Lemon Cookie	Orange Jelly	Apple Muffins	Peach Crumble	Brownie

PASTA TOPPED SPAGHETTI
WITH HOMEMADE
TOMATO SAUCE

AVAILABLE EVERY DAY



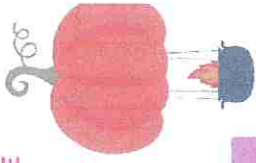
FOOD FESTIVAL
by Aspen

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

Loaded Cajun Beef & Corn Potato Wedges with Vegetable Sticks

TUESDAY

Swedish Chicken Meatballs and Rice with Sweetcorn and Cabbage

WEDNESDAY

Roast Pork, Skin on Roasties with Gravy, Carrots and Green Beans

THURSDAY

Minced Beef & Onion Stew with Mash and Mixed Greens

FRIDAY

Southern Fried Chicken Fillet with Chips, Peas and Baked Beans

Roast Vegetable Hot Pot, Skin on Roasties, Gravy and Roasted Roots

Sweet Potato Wedges with Sweet Chilli Roasted Veggies and Vegetable Sticks

Vegetable Ratatouille with Rice, Sweetcorn and Cabbage

Roast Vegetable and Bean Stew with Mash and Mixed Greens

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

PASTA
TWIRLER
AVAILABLE EVERY DAY
TOPPED SPAGHETTI
WITH HOMEMADE
TOMATO SAUCE

