



School Menu Rotation: Spring Term 2026

Tues 6 th Jan – Fri 9 th Jan	1
Mon 12 th Jan – Fri 16 th Jan	2
Mon 19 th Jan – Fri 23 rd Jan	3
Mon 26 th Jan – Fri 30 th Jan	4
Mon 2 nd Feb – Fri 6 th Feb	5
Mon 9 th Feb – Fri 13 th Feb	6
HALF TERM	
Mon 23 rd Feb – Fri 27 th Feb	1
Mon 2 nd Mar – Fri 6 th Mar	2
Mon 9 th Mar – Fri 13 th Mar	3
Mon 16 th Mar – Fri 20 th Mar	4
Mon 23 rd Mar – Fri 27 th Mar	5

Please note that fresh fruit and crudites are available every day.

*Specific dietary versions are available for both main courses and desserts marked with an Asterix **

BLUE WEEK

	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1 (Vegetarian)	* Cheesy Pasta, bread roll (Gluten, Dairy)	* Priory Pizza, potato wedges (Gluten, Dairy)	Roasted Pepper & Cheese Puff (Gluten, Dairy, Egg)	Quorn Sausages (Gluten)	Veggie bean cake (Gluten, Dairy, Egg)
Option 2 (Meat/Fish)	* Fish Fingers, diced potatoes (Gluten)	* Chicken Curry and rice (Dairy)	* Roast Chicken, sage & onion stuffing (Gluten, Dairy)	* Sherfield Sausages (Gluten)	* Breaded Fish and chips (Gluten)
Option 3	-	-	-	-	Tuna & Broccoli Pasta bake (Gluten, Dairy)
<i>Served with</i>	Sweetcorn Peas	Green beans Sweetcorn	* Roast potatoes (Gluten) Carrots Roast parsnips	Broccoli Baked beans *Homemade bread roll (Gluten, Dairy) or * Mash (Dairy)	Chips Sweetcorn Peas
Desserts	* Priory Sponge (Dairy, Gluten, Egg) * Ice cream (Dairy) Fruit	Jelly Grapes Fruit	* Apple Crumble and custard (Dairy, Gluten) * Ice cream (Dairy) Fruit	* Apple sponge and custard (Dairy, Gluten, Egg) * Ice Cream (Dairy) Fruit	* Homemade Cookies (Dairy, Gluten, Egg) Fruit

YELLOW WEEK

	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1 (Vegetarian)	* Vegetable Pasta (Gluten)	* Priory Pizza and potato wedges (Gluten and Dairy)	Cheese & Chive Swirls (Gluten, Dairy, Egg)	Quorn Sausages (Gluten)	Creamy Butternut Squash Pasta (Gluten and Dairy)
Option 2 (Meat/Fish)	* Beef Bolognaise Pasta (Gluten)	* Sweet & Sour Chicken thighs (Gluten, Dairy, Egg)	* Roast Chicken, sage & onion stuffing (Gluten, Dairy)	* Sherfield Sausages (Gluten)	* Breaded Fish and chips (Gluten)
Option 3	Jacket Potato with tuna sweetcorn mayo (Egg, mustard)	-	-	-	* Chicken goujons and chips (Gluten)
Served with	Sweetcorn Peas	Coleslaw Sweetcorn Peas	* Roast potatoes (Gluten) Carrots, Roast parsnips	Broccoli Baked beans *Homemade bread roll (Gluten, Dairy) or * Mash (Dairy)	Sweetcorn Peas
Desserts	* Chocolate Cake & chocolate sauce (Gluten, Dairy, Egg) Fruit	Jelly Grapes Fruit	* Apple Crumble and custard (Gluten, dairy) Fruit	* Cherry & Sultana sponge (Gluten, Egg) Ice cream (Dairy) Fruit	* Iced Sponge (Gluten, Egg) Fruit

GREEN WEEK

	Monday	Tuesday	Wednesday	Thursday	Friday
Option 1 (Vegetarian)	* Tomato & Basil Pasta (Gluten)	* Jacket Potato Cheese & Beans (Dairy)	Cheese & Broccoli Slice (Gluten, Dairy, Egg)	Quorn Sausages (Gluten)	* Mexican Bean Wrap (Gluten, Dairy)
Option 2 (Meat/Fish)	* Fish Cakes & sauteed potatoes (Gluten)	* Beef Lasagne & garlic bread (Gluten, Dairy)	* Roast Chicken, sage & onion stuffing (Gluten, Dairy)	* Sherfield Sausages (Gluten)	* Breaded Fish and chips (Gluten)
Option 3	-	-	-	-	* Cottage Pie (Dairy)
Served with	Sweetcorn Peas	Green Beans Sweetcorn	* Roast Potatoes (Gluten) Carrots Roast Parsnips	Broccoli Baked beans *Homemade bread roll (Gluten, Dairy) or * Mash (Dairy)	Chips Peas Sweetcorn
Desserts	* Flap Jack (Gluten) * Ice Cream (Dairy) Fruit	Jelly Grapes Fruit	* Apple Crumble & custard (Gluten, dairy) * Ice cream (Dairy) Fruit	* Syrup Sponge & custard (Gluten, Dairy, Egg) * Ice Cream (Dairy) Fruit	* Homemade Shortbread Biscuits (Gluten, Dairy) Fruit