

Lunch Menu

PREP & PREPREP SCHOOL – SPRING 2026: WEEK 1

(v) vegetarian, (vg) vegan

ALLERGENS: If you have an allergy or intolerance, please speak to a member of our catering team before you consume any food or drink. The written allergen information that we provide details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients change.

Enjoy!

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
BREAKFAST	MORNING BOOSTER	Cereal Selection ¹ Toast or Sourdough Crumpets ¹ Fruit Platter Yoghurt & Toppings ^{1,3} Fruit Juice	Cereal Selection ¹ Toast or Sourdough Crumpets ¹ Fruit Platter Yoghurt & Toppings ¹ Fruit Juice Mini pastries ^{1,2,3,6}	Cereal Selection ¹ Toast or Sourdough Crumpets ¹ Fruit Platter Yoghurt & Toppings ³ Fruit Juice	Cereal Selection ¹ Toast or Sourdough Crumpets ¹ Fruit Platter Yoghurt & Toppings ³ Fruit Juice	Cereal Selection ¹ Toast or Sourdough Crumpets ¹ Fruit Platter Yoghurt & Toppings ³ Fruit Juice
LUNCH MENU	SUPER SOUPS	Tomato & Basil ¹⁰	Creamy Chicken ³	Broccoli & Cheddar ^{3, 10}	Tomato & Red Pepper	Cream of Mushroom ¹⁰
	THE ADVENTURER	Roasted Beetroot & Halloumi Gyros ^{1,3}	Cheddar & Chive Pasta Bake ^{1,3,6,11}	Butternut & Lentil Cottage Pie ¹⁰	Refried Bean & Spicy Veg Quesadilla ^{1,3,10}	Spanish Omelette ²
	FAVOURITE FEASTS	Churchando's Lemon & Herb Chicken	Meatballs in Tomato Sauce ^{1,2}	Roast Pork Loin with Crackling, Apple Sauce & Gravy	Cheesy Nacho Beef Chilli ^{3,10}	Ham & Egg ²
	SIDEKICKS	Roasted Herby Dice ¹ Peas & Corn	Spaghetti ^{1,6,11} Garlic Bread ^{1,3,6} Steamed Broccoli	Roast Potatoes Cauliflower Cheese ^{3, 11} Baton Carrots	Steamed Rice Sweetcorn Sautéed Greens	Chips Baked Beans Petit Pois
	FEATURE SALADS	Pineapple Rainbow Slaw	German Potato Salad ^{1,14}	Granny Smith & Beetroot in Balsamic ¹⁴	Moroccan Chickpea & Aubergine ¹⁴	Broccoli & Bacon ¹⁴
	EVERYDAY EATS	Jacket Potato & Filling, Breads ¹ Yoghurts ^{3,6} , Fresh Cut Fruit				
	MARKET FRESH	Tomato, Cucumber, Coleslaw, Peppers, Mixed Leaves, Beetroot, Sweetcorn, Olives, Cheese ³ , Eggs ² , Cold Meat. Pasta, ^{1,6,11} . Rice, Grains or Potato Salad & Feature Salad Croutons ¹ , Toasted Seeds, Pickles and Dressings				
	SOMETHING SWEET	Raspberry & White Chocolate Blondie ^{1,2,3,6}	Apple Crumble with Custard ^{1,3}	Raspberry Jelly	Green Monster Cake ^{1,3}	Raspberry Ripple Ice Cream Roll ^{1,2,3,14}

Weeks commencing:
5 January, 26 January, 9 March 2026

ALLERGEN SYMBOLS:

- | | |
|------------------------------|----------------|
| 1. Cereals containing gluten | 8. Fish |
| 2. Egg | 9. Crustaceans |
| 3. Milk | 10. Celery |
| 4. Nuts | 11. Mustard |
| 5. Peanuts | 12. Lupin |
| 6. Soya | 13. Molluscs |
| 7. Sesame | 14. Sulphites |

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Lunch Menu

PREP & PREPREP SCHOOL – SPRING 2026: WEEK 2

(v) vegetarian, (vg) vegan

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Enjoy!

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BREAKFAST	MORNING BOOSTER	Cereal Selection Toast or Sourdough Crumpets ¹ Fruit Platter Yoghurt & Toppings ^{1,3} Fruit Juice	Cereal Selection ¹ Toast or Sourdough Crumpets ¹ Fruit Platter Yoghurt & Toppings ^{1,3} Fruit Juice	Cereal Selection ¹ Toast or Sourdough Crumpets ¹ Fruit Platter Yoghurt & Toppings ^{1,3} Fruit Juice Mini Pastries ^{1,2,3,6}	Cereal Selection ¹ Toast or Sourdough Crumpets ¹ Fruit Platter Yoghurt & Toppings ^{1,3} Fruit Juice	Cereal Selection ¹ Toast or Sourdough Crumpets ¹ Fruit Platter Yoghurt & Toppings ^{1,3} Fruit Juice
LUNCH MENU	SUPER SOUPS	Creamy Watercress & Potato ³	Vegetable Noodle ¹	Pea & Ham	Leek & Potato ¹⁰	Cream of Tomato ¹⁰
	THE ADVENTURER	Med Veg & Feta Risotto ³	Gnocchi with Lentil Ragu ^{1,10}	Battered Halloumi Caesar ¹	Quorn Toad in the Hole ^{1,2,3}	Broccoli & Stilton Quiche ^{1,2,3}
	FAVOURITE FEASTS	Chicken Tikka Naan Pizza ^{1,3}	Ham Tagliatelle Carbonara ^{1,3,6,11}	Build your own Chicken Caesar Cos Lettuce Crispy Bacon Garlic Croutons ¹	Sausage Ragu ^{1,10,14}	Jumbo Fish Fingers ^{1,8} Tartare Sauce ^{2,11}
	SIDEKICKS	Potato Wedges ¹ Carrots & Peas	Focaccia ¹ Steamed Broccoli	Herby Diced Potatoes Parmesan	Pesto Pasta ^{1,6,11} . Mixed Greens	Chips Peas Sweetcorn
	FEATURE SALADS	Tuna Pasta ^{1,6,11}	Tabbouleh ¹	Greek Salad	Apple & Celery with Seeds ^{10,11}	Edamame, Pea & Mint ⁶ .
	EVERYDAY EATS	Jacket Potato & Filling, Breads ¹ , Yoghurts ³ , Fresh Cut Fruit				
	MARKET FRESH	Tomato, Cucumber, Coleslaw, Peppers, Mixed Leaves, Beetroot, Sweetcorn, Olives, Cheese ³ , Eggs ² , Cold Meat. Pasta ^{1,6,11} , Rice, Grains or Potato Salad & Feature Salad Croutons ¹ , Toasted Seeds, Pickles and Dressings				
	SOMETHING SWEET	Ayrshire Shortbread ¹	Pain Au Chocolat Pudding with Custard	Lemon Love Cake ^{1,2}	Churcher's Mess ^{2,3}	Chocolate Chip Cookie ^{1,2,3,6}

Weeks commencing:
12 January, 2 February, 23 February, 16 March

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|------------------------------|----------------|
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| 3. Milk | 10. Celery |
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| 5. Peanuts | 12. Lupin |
| 6. Soya | 13. Molluscs |
| 7. Sesame | 14. Sulphites |

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Lunch Menu

PREP & PREPREP SCHOOL – SPRING 2026: WEEK 3

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LUNCH MENU	SUPER SOUPS	Sweetcorn	Mexican Bean ¹⁰ .	Tomato & Vegetable ¹⁰ .	Chicken & Leek ¹⁰ .	Mulligatawny ¹⁰
	THE ADVENTURER	Halloumi & Egg Fried Rice ^{1,2,3}	Leek & Vegetable Sausage Hot Pot ^{1,3}	Ratatouille topped with a Parmesan Crumble ^{1,3,10} .	Roasted Vegetable Lasagne ^{1,3,6,10,11}	Sweet Potato & Onion Bhaji with Cucumber & Mint Riata ¹ .
	FAVOURITE FEASTS	Sweet & Sour Chicken Balls ^{1,14}	Cottage Pie Filled Jacket Potato Skins ^{3,10}	BBQ Chicken with Crispy Bacon ^{1,3}	Beef Lasagne ^{1,3,6,10,11} .	Battered Cod with Lemon & Lime Mayo ^{1,8} .
	SIDEKICKS	Stir Fried Vegetables Noodles ¹ Prawn Crackers ⁹	Mixed Greens	Garlic Roasted Potatoes Steamed Broccoli Baton Carrots	Garlic bread ^{1,3,6} . Sweetcorn Petit Pois	Chips Baked Beans Minted Peas
	FEATURE SALADS	Celeriac Remoulade ^{10,11}	Tomato & Mozzarella Caprese ^{3,14} .	Curried Coleslaw with Granny Smiths	Shaved Courgette & Carrot	Greek Salad ^{3,14} .
	EVERYDAY EATS	Jacket Potato & Filling, Breads ¹ , Yoghurts ³ , Fresh Cut Fruit				
	MARKET FRESH	Basic component salad bar – Tomato, Cucumber, Coleslaw, Peppers, Mixed Leaves, Beetroot, Sweetcorn, Olives, Cheese ³ Eggs ² , Cold Meat. Pasta ^{1,6,11} , Rice, Grains or Potato Salad & Feature Salad Croutons ¹ , Toasted Seeds, Pickles and Dressings				
	SOMETHING SWEET	Chocolate Flapjack ¹	Bakewell Tart ^{1,2,3}	Banoffee Pie ^{1,3}	Mixed Berry Muffin ^{1,2}	Strawberry Mousse ³

Weeks commencing:
19 January, 9 February, 2 March, 23 March

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|------------------------------|----------------|
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