

Yerbury Spring Summer 2025 WEEK ONE

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

W/C 21st April
12th May
9th June
30th June

MAIN MEALS

21st July
1st September
22nd September
13th October

Option One

Homemade Beetroot and Lentil Burger (VE) with Chips (VE)

Creamy Chickpea and Coconut Curry (VE) with 50/50 Wholemeal Rice (VE) and Homemade Flatbread (VE)

Soya Mince Cottage Pie (VE) with Gravy (VE)

Creamy Cheese and Butterbean Macaroni (V) with Garlic and Herb Bread (VE)

Wholemeal Cheese and Tomato Quiche (V) with Chips (VE)

Option Two

BBQ Quorn (VE) with New Potatoes (VE)

Chef James' Chicken Jollof Rice

Roast Chicken with Stuffing, Roasted Potatoes and Gravy

Beef Lasagne with Garlic and Herb Bread

Beaded Fish With Chips and Tomato Sauce

Option Three

Jacket Potato with Tuna Mayonnaise

Jacket Potato (VE) with Cheese (V) or Vegan Cheese (VE)

Jacket Potato (VE) with Five Bean Chilli (VE)

Tomato and Butterbean Pasta (VE) with Wholemeal Penne (VE)

Chef Shilpa's Aubergine and Potato Curry (VE) with 50/50 Wholemeal Rice (VE)

VEGETABLES AND SALAD

Vegetables

Broccoli (VE) Sweetcorn (VE)

Butternut Squash (VE) Green Beans (VE)

Peas (VE) Cabbage (VE)

Cauliflower (VE) Roasted Peppers (VE)

Carrots (VE) Peas (VE)

Salad Bar

Roasted Chickpea Salad (VE)
Carrot Sticks (VE)
Mixed Lettuce (VE)
Diced Peppers (VE)
Coleslaw (V)

Beetroot and Orange Salad (VE)
Tomato Pasta (VE)
Olives (VE)
Lettuce (VE)
Tomatoes (VE)

Roasted Sweet Potato (VE)
Lettuce (VE)
Pepper Sticks (VE)
Cucumber (VE)
Carrot Sticks (VE)

Rainbow Slaw (VE)
Green Beans (VE)
Cucumber (VE)
Tabbouleh Salad (VE)
Beetroot (VE)

Lettuce (VE)
Tomatoes (VE)
BBQ Noodle Salad (V)
Grated Carrot (VE)
Sweetcorn (VE)

DESSERT

Dessert

Yoghurt (V) or Vegan Custard (VE) with Sunflower Seeds and Fresh Fruit – Grapes, Banana and Orange (VE)

Seeded Apple Flapjack (VE)

Wholemeal Peach and Carrot Cake (V) with Custard (VE)

Yoghurt (V) or Vegan Custard (VE) with Sunflower Seeds and Fresh Fruit – Apple, Watermelon and Pineapple (VE)

Strawberry Jelly with Peaches and Mandarins (VE)

MENU KEY

Added Plant Protein (50% of the protein is from a plant-based source)

Contains Flaxseed or Chia Seed (High in Omega-3)

Wholemeal

Planet Friendly, Low Carbon Option



Local Red Tractor Meat

Local, Seasonal Fruit & Veg (V) Vegetarian (VE) Vegan

ALLERGY INFORMATION:

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Available Daily: - Freshly cooked jacket potatoes with a choice of fillings (V/VE) - A choice of flavoured breads freshly baked on site daily (VE) - Daily salad selection (V/VE) - Fresh Fruit (VE) - Natural Yoghurt (V/VE) - Drinking Milk (V/VE)



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**Yerbury Spring Summer 2025
WEEK TWO**

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

**W/C 28th April
19th May
16th June
7th July**

**MAIN
MEALS**

**8th September
29th September
20th October**

Option One

Chef Mariam's
Vegetable Bean
Couscous (VE) with
Sweetcorn Bread (VE)



Chickpea and
Vegetable
Biryani (VE)
with Turmeric
Bread (VE)



Beetroot,
Butternut
Squash and
Lentil
Wellington
(VE)



Quorn and Bean
Fajitas (VE) with
Mexican Rice (VE)

Wholemeal Cheese
and
Tomato Quiche (V)
with Chips (VE)



Option Two

Soya Mince Mexican
Chilli (VE) with 50/50
Wholemeal Rice (VE),
and Sweetcorn
Bread (VE)



Hearty Beef
and
Lentil Bolognese
with Wholemeal
Penne



Caribbean
Spiced
Chicken with
Rice and
Peas



Roast Turkey,
Stuffing, Mashed
Potatoes and
Gravy

Breaded Fish with
Chips and Tomato
Sauce

Option Three

Jacket Potato with
Cheese (V)



Jacket Potato with
Baked Beans (VE)

Jacket Potato with
Tuna and Sweetcorn
Mayonnaise



Lentil and Roasted
Vegetable
Wholemeal
Pasta (VE)

Tomato and
Butterbean Pasta (VE)



**VEGETABLES
AND SALAD**

Vegetables

Sweetcorn (VE)
Cauliflower (VE)

Carrots (VE)
Courgettes (VE)

Cauliflower (VE)
Green Beans (VE)

Broccoli (VE)
Red Cabbage (VE)

Peas (VE)
Baked Beans (VE)

Salad Bar

Grated Carrot (VE)
Cucumber Sticks (VE)
Sweet Potato Power
Salad (VE)
Tomato Salsa (VE)
Beetroot (VE)

Lettuce (VE)
Tomato Pasta (VE)
Olives (VE)
Carrot Sticks (VE)
Cucumber Slices (VE)

Roasted Vegetable
and Lentil Salad (VE)
Carrot Sticks (VE)
Mixed Lettuce (VE)
Green Beans (VE)
Diced Pepper (VE)

Coleslaw (VE)
Mixed Bean Salad (VE)
Cucumber (VE)
Pepper Sticks (VE)
Sweetcorn (VE)

Beetroot (VE)
Rainbow Slaw (VE)
Iceberg Lettuce (VE)
Tomatoes (VE)
Couscous Salad (VE)

DESSERT

Dessert

Peach and Strawberry
Crumble (VE)

Yoghurt (V) or Vegan
Custard (VE) and Fresh
Fruit - Banana,
Watermelon and
Apple (VE)

Mandarin Sponge
Cake (VE)

Yoghurt (V) or Vegan
Custard (VE) with
Sunflower Seeds and
Fresh Fruit - Pineapple,
Orange and Apple
(VE)

Lemon Shortbread
(VE)

MENU KEY



Added Plant Protein
(50% of the protein
is from a plant-
based source)



Contains
Flaxseed or Chia
Seed (High in
Omega-3)



Wholemeal
Planet Friendly, Low
Carbon Option



Local Red
Tractor Meat

Local, Seasonal
Fruit & Veg
(V) Vegetarian
(VE) Vegan

ALLERGY INFORMATION:





















































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**Yerbury Spring Summer 2025
WEEK THREE**

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
W/C 5th May 2nd June 23rd June MAIN MEALS 14th July 15th September 6th October	Option One	Lentil and Sweet Potato Curry (VE) with 50/50 Wholemeal Rice (VE) and Turmeric Bread (VE)  	Turkish Vegan Soya Kofta (VE) with Lemon and Herb Couscous, Homemade Flatbread and Houmous (VE) 	Rainbow Pizza Slices (V) with Pasta Salad (VE) 	Chinese Vegetable Noodles (V)	Lentil and Basil Whirl (VE) with Chips (VE) 
	Option Two	Tomato, Lentil and Roasted Vegetable Wholemeal Penne Pasta (VE)  	Beef Burger with Sweet Potato Salad 	Chicken Tikka Masala with 50/50 Wholemeal Rice   	Peri-Peri Chicken with wedges, Sweetcorn Salsa and Roasted Veg and Olive Bread 	Pollock Fishfingers with chips and tomato sauce
	Option Three	Creamy Butternut Squash and Cheese Pasta (V) 	Jacket Potato with Baked Beans (VE) 	Jacket Potato with Five Bean Chilli (VE) 	Chickpea Aloo Chat with 50/50 Wholemeal Rice (VE)  	Jacket Potato with Tuna and Sweetcorn Mayonnaise
VEGETABLES AND SALAD	Vegetables	Baked Beans (VE) Broccoli (VE) 	Carrots (VE)  Peppers (VE) 	Peas (VE) Cauliflower (VE) 	Sweetcorn (VE) Carrots (VE) 	Coleslaw (VE)  Green Beans (VE)
	Salad Bar	Tomatoes (VE)  Beetroot (VE)  Grated Carrot (VE)  Butternut Squash (VE)  Mixed Lettuce (VE) 	Rainbow Slaw (VE)  Olives (VE)  Cucumber Sticks (VE)  Green Bean Salad (VE)  Vegetable Pasta Salad (VE) 	Sweet Potato Salad (VE)  Carrot Sticks (VE)  Diced Pepper (VE)  Sweetcorn Salsa (VE)  Tomatoes (VE) 	Apple and Raisin Salad (V)  Cucumber Slices (VE)  Grated Carrot (VE)  Mixed Lettuce (VE)  Pepper Sticks (VE) 	Mixed Bean Salad (VE)  Beetroot (VE)  Iceberg Lettuce (VE)  Tomatoes (VE)  Couscous Salad (VE) 
DESSERT	Dessert	Savoury Cheese and Courgette Scone (V) or Vegan Sheese and Courgette Scone (VE) 	Yoghurt (V) or Vegan Custard (VE) with Sunflower Seeds and Fresh Fruit – Honeydew Melon, Orange and Apple (VE) 	Apple and Pear Crumble (VE) with Custard (V) 	Pineapple Upside Down Cake (V) 	Yoghurt (V) or Vegan Custard (VE) with Sunflower Seeds and Fresh Fruit – Banana, Pineapple and Grapes (VE)

MENU KEY



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