

JOSEPH HOOD 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	Vegan Spaghetti Bolognaise	Fishfingers/Salmon Fishfingers with Chips & Tomato Sauce	Whole grain Plant based Added plant protein Chef's Special	
	Option Two	Vegan Meatballs in Tomato Sauce 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	Beef Chilli with Rice & Sweetcorn & Cucumber Salsa		Battered Fish with Chips & Tomato Sauce
		Option Two	Tomato Lentil and Cheese Pasta with Summer Mixed Salad	Spaghetti & Meatballs in a Tomato Sauce	Veg Wellington, New Potatoes & Gravy	Creamy Vegetable Pie with New Potatoes		Vegan Sausages with Chips & Tomato Sauce
		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
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	Cheese & Pepper Whirl with Chips & Tomato Sauce		
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.

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	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:	
WEEK ONE	Option One	V318 Macaroni Cheese	B44 Meatballs In A Moroccan Tagine Sauce SD84 Rice	C4/ C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes & SD118 Gravy	SD8 Spaghetti V233 Vegan Bolognaise	F6 Fishfingers/ F1 Salmon Fishfingers with SD5 Chips & SD14 Tomato Sauce	 Whole grain
	Option Two	V237 Vegan Meatballs in V225 Tomato Sauce with SD84 Rice	V309 Mild Mexican Chilli with SD84 Rice	V238 Vegan Sausage, SD82 Roast Potatoes, & SD118 Gravy	V323 SD17 Smokey Bean Burger with SD6 Wedges & SD14 Tomato Sauce	V191 Cheese & Bean Pasty with SD5 Chips & SD14 Tomato Sauce	
	Sides	SD19 Sweetcorn & SD24 Green Beans	SD18 Peas & SD20 Cauliflower	SD28 Roasted Carrots & SD35 Green Cabbage	SD49 Mediterranean Vegetables	SD22 Baked Beans & SD18 Green Peas	
	Dessert	D269 Banana Mousse	D182 Orange Drizzle Cake	D225 Fruit Platter & D103 Yoghurt	D171 Apple Flapjack	D235 Strawberry Jelly with Mandarins	
WEEK TWO	Option One	V231 Cheese & Tomato Pizza with SD126 Summer Mixed Salad	GR1 Greek Chicken Pitta with SD195 Herby Rice, GR3 Tzatziki & GR4 Salad	C137 Roasted Chicken Sausage SD2 , New Potatoes & SD118 Gravy	B49 Beef Chilli with SD84 Rice & SB37 Sweetcorn & Cucumber Salsa	F3 Battered Fish with SD5 Chips & SD14 Tomato Sauce	 Plant based
	Option Two	V208 Tomato Lentil and Cheese Pasta with SD126 Summer Mixed Salad	SD8 Spaghetti & V237 Meatballs in a V225 Tomato Sauce	V232 Veg Wellington, SD82 Roast Potatoes & SD118 Gravy	V19 Creamy Vegetable Pie SD2 New Potatoes	V238 Vegan Sausages with SD5 Chips & SD14 Tomato Sauce	
	Sides	SD28 Carrots & SD18 Peas	SD19 Sweetcorn & SD20 Cauliflower	SD21 Broccoli & SD28 Sliced Carrots	SD12 Fresh Seasonal Vegetables	SD22 Baked Beans & SD18 Green Peas	
	Dessert	D177 Iced Vanilla Sponge	D166 Peaches & D13 Ice Cream	D223 Freshly Chopped Fruit Salad & D103 Yoghurt	D233 Jam & Coconut Sponge with D2 Custard	D80 Chocolate Shortbread	
WEEK THREE	Option One	V160 SD11 Tomato Pasta	B63 SD17 Beef Burger with SD6 Potato Wedges & SD92 Rainbow Slaw	T1 Roast Turkey, SD82 Roast Potatoes & SD118 Gravy	V247 Chefs Special Vegan Quorn Korma with SD84 Rice	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce	 Added plant protein
	Option Two	V337 Chinese Vegetable Noodles	V15 Bean and Lentil Burger SD17 with SD6 Potato Wedges and SD92 Rainbow Coleslaw	V13 Vegetable Loaf with SD1 Mashed Potatoes & SD118 Gravy	V249 All Day Vegetarian Breakfast	V27 Cheese & Pepper Whirl with SD5 Chips & SD14 Tomato Sauce	
	Sides	SD24 Green Beans & SD28 Carrots	SD19 Sweetcorn & SD126 Mixed Salad	SD21 Broccoli & SD28 Sliced Carrots	SD102 Vegetable Medley	SD22 Baked Beans & SD18 Green Peas	
	Dessert	D262 Pineapple Upside Down Cake	D56 Cheese & Crackers & PL18 Apple	D224 Fruit Medley & D103 Yoghurt	D259 Strawberry and Apple Crumble with D2 Custard	D57 Vanilla Shortbread	
AVAILABLE DAILY:	Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt						

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