GARFIELD SPRING SUMMER MENU 2026

caterlink
feeding the imagination

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
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	Beef Bolognaise with Spaghetti	Fishfingers/Salmon Fishfingers with Chips & Tomato Sauce
	Option Two	Chickpea Curry with Rice	Mild Mexican Chilli with Rice	Vegan Sausages, Roast Potatoes, & Gravy	Five Bean Chilli with Wedges	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**	Tomato Lentil and Cheese Pasta with Summer Mixed Salad	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Herby Chicken with Roasted Potatoes with Gravy	Vegan Mediterranean Gratin with Herby Rice, Tzatziki & Salad	Battered Fish with Chips & Tomato Sauce
	Option Two	Lentil & Sweet Potato Curry with Rice	Spaghetti & Meatballs in a Tomato Sauce	Veg Wellington, New Potatoes & Gravy	Creamy Vegetable Pie with New Potatoes	**NEW** Cheesy Broccoli Frittata with Chips
	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	Mexican Bean Roll with New Potatoes & Rainbow Slaw	Vegetable Loaf with Stuffing, Roast Potatoes & Gravy	Jollof Rice with Quorn and Mixed Beans	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

MENU KEY:

- Whole grain
- Plant based
- Added plant protein
- Chef's Special

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.