

SPRING/SUMMER '25 THEME DAYS

DATE

THEME

MENU

APRIL
w/c 21st or
28th



ST GEORGE'S DAY

GENUINE BRITISH CLASSICS TO SAVOUR

Shepherd's Pie or Vegetarian Shepherd's Pie served with Peas, Carrots, Mini Yorkie and Gravy
Victoria Sponge Traybake

MAY
Thurs 15th



FIESTA FUN

A MEXICAN FOOD CELEBRATION FOR CINCO DE MAYO!

Beef Chilli Nachos or Veggie Chilli Nachos served with Wholegrain Rice and Sweetcorn Mixed Salad
Vanilla Crispy Square

MAY
Tues 20th



WORLD BEE DAY

BE THANKFUL FOR BEES

Buzzy Chicken Curry or Buzzy Veggie Curry served with Rainbow Rice (rice with carrots, sweetcorn and peas)
Honey and Orange Cupcake

*Our menus are subject to change

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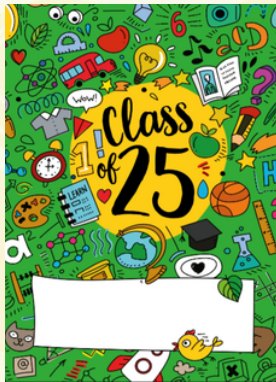
JUNE
w/c 2nd, 9th
or 16th



PICNIC PARTY TRULY TRADITIONAL TREATS

Sandwiches - Ham, Chicken Mayonnaise, Tuna, and Cream Cheese and Cucumber served with
Mini Quorn Sausage Roll, Potato Wedges and Crudités
Scone with Jam or Raspberry Jelly Pot

JULY
w/c 30th
June, 7th or
14th July



CLASS OF '25 A FOODIE FEAST TO END THE YEAR

Crispy Chicken Wrap or Veggie Finger Wrap served with
Chips and Crudités
Chocolate Marble Bun with Vanilla Ice Cream