








## Spring Term 2026 Bathwick Menu

	WEEK	MEAT FREE Monday 	ROAST ON A Tuesday 	AROUND THE WORLD ON A Wednesday 	FIRM FAVOURITE Thursday 	FISHY Friday 
<b>WEEK 1</b> 5 Jan 26 Jan 23 Feb 16 Mar	<b>Option 1: Main Meal</b>	Family favourite Macaroni cheese (B, G)	Roast chicken in tasty gravy	Greek style chicken in red pepper & tomato sauce & crunchy top (B, G)	Pork sausage in onion gravy (B, N)	Jumbo cod fish finger (B, E, G)
	<b>Option 2: Vegetarian Meal</b>	Vegetable lasagne (B,G)	Vegetable and rice patties (G)	Quorn fillet in red pepper & tomato sauce & crunchy topping (B, G)	Quorn sausage in onion gravy (B, D)	Quorn dippers (B)
	<b>All the above served with</b>	Garlic bread (B) and fresh salad bar	Roast potatoes with carrots and seasonal green vegetables	Wholegrain and white rice and peas	Mashed potato (G), peas and sweetcorn	Oven baked chips, baked beans and sweetcorn
<b>WEEK 2</b> 12 Jan 2 Feb 2 Mar 23 Mar	<b>Option 1: Main Meal</b>	Cheese and tomato pasta bake (B, G)	Roast chicken in tasty gravy	Murgh Makhani (Butter Chicken) Indian Curry (G)	Jacket potato with egg mayonnaise (D, I)	Jumbo cod fish finger (B, E, G)
	<b>Option 2: Vegetarian Meal</b>	Cheese and mushroom parcel (B, G)	Vegetarian sausage toad in the hole (B)	Mild Indian Vegetable Curry (G)	Jacket potato with beans and cheese (G)	Vegetable fingers (B)
	<b>All the above served with</b>	Garlic bread (B) and fresh salad bar	Roast potatoes with carrots and seasonal green vegetables	Wholegrain and white rice and peas	Egg (D), cheese (G), beans and fresh salad bar	Oven baked chips, baked beans and sweetcorn
<b>WEEK 3</b> 19 Jan 9 Feb 9 Mar 30 Mar	<b>Option 1: Main Meal</b>	Cheese and tomato pizza (B, G)	Roast chicken in tasty gravy	Italian style beef bolognese with pasta (B)	Sticky BBQ Pork	Jumbo cod fish finger (B, E, G)
	<b>Option 2: Vegetarian Meal</b>	Home made cheese and leek sausage (B, G)	Cauliflower cheese (G)	Italian style roasted vegetable pasta bake (B)	Vegan balls in a BBQ sauce (M)	Cheese and onion quiche (B, D, G)
	<b>All the above with</b>	Herby diced potatoes and fresh salad bar	Roast potatoes with carrots and seasonal green vegetables	Garlic bread (B) and fresh salad bar	Rice and fresh salad bar	Oven baked chips, beans and sweetcorn
<b>Served Every Week</b>	<b>Option 3: Alternative Meal</b>	Jacket potato with baked beans, cheese (G), or tuna (E)	Jacket potato with baked beans, cheese (G), or tuna (E)	Jacket potato with tuna (E)	Jacket potato with baked beans, cheese (G), or tuna (E)	Farm Assured Ham with Chips
	<b>Dessert</b>	Fresh fruit platter or organic yoghurt (G)	Flapjack (B), fresh fruit or organic yoghurt (G)	Cake of the week (B, D), organic yoghurt (G) or fresh fruit	Apple crumble with custard, fresh fruit or organic yoghurt (G)	Ice-cream (G), fresh fruit or organic yoghurt (G)

Any food allergies or intolerances will be offered an alternative Main Course and Dessert to meet your child's needs.

All meals are served with milk or water. Fresh bread is available daily.

Tinned Mackerel (E) available with Jackets on request (with 3 school days notice).

Celery	Cereals contain gluten	Crustac- -eans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
A	B	C	D	E	F	G	H	I	J	K	L	M	N