GORRINGE PARK SPRING SUMMER MENU 2026

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		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	Vegan Spaghetti Bolognaise	Fishfingers/Salmon Fishfingers with Chips & Tomato Sauce
	Option Two	Chickpea Curry with Rice	Mild Mexican Chilli with Rice	Roasted Quorn with Stuffing, Roast Potatoes and 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	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	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

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

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		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
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
	Option Two	**V321** Chickpea Curry with **SD84** Rice	**V309** Mild Mexican Chilli with **SD84** Rice	**V204** Roasted Quorn with **SD40** Stuffing, **SD82** Roast Potatoes and **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	**C39** Herby Chicken with **SD82** Roasted Potatoes with **SD118** Gravy	**V193** Mediterranean Gratin with **SD195** Herby Rice, **GR3** Tzatziki & **GR4** Salad	**F3** Battered Fish with **SD5** Chips & **SD14** Tomato Sauce
	Option Two	**V108** Lentil & Sweet Potato Curry With **SD84** Rice	**SD8** Spaghetti & **V237** Meatballs in a **V225** Tomato Sauce	**V232** Veg Wellington, **SD82** Roast Potatoes & **SD118** Gravy	**V19** Creamy Vegetable Pie **SD2** New Potatoes	**V336** Cheesy Broccoli Frittata with **SD5** Chips
	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
	Option Two	**V337** Chinese Vegetable Noodles	**V161** Mexican Bean Roll with **SD6** Potato Wedges & **SD92** Rainbow Slaw	**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

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