

**NPCAT Spring
Summer 2025**

WEEK ONE

03 March
24 March
28 April
19 May
16 June
7 July

MONDAY



Option One

Chicken Arrabiata with Pasta

Option Two

Macaroni Cheese with Assorted Toppings

Vegetables

Vegetables of the Day

Dessert

Apple Flapjack

TUESDAY

BBQ Chicken Pizza with Salad and Cajun Wedges

Mild Mexican Chilli with Rice

Vegetables of the Day

Summer Lemon Cake

WEDNESDAY

Sausage Toad in the Hole with Roast Potatoes & Gravy

Roasted Quorn Fillet, Roast Potatoes, & Gravy

Vegetables of the Day

Strawberry Jelly with Mandarins

THURSDAY

Spaghetti Bolognese

NEW Chefs Special Chickpea Curry with Rice

Vegetables of the Day

Pear & Ginger Slice

FRIDAY

Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce

Cheese & Bean Pasty with Chips & Tomato Sauce

Vegetables of the Day

Chocolate Brownie

WEEK TWO

10 March
31 March
5 May
2 June
23 June
14 July

Option One



Peri Peri Chicken with Rice

Option Two

Cheese & Tomato Pizza with Salad & Baby Potatoes

Vegetables

Vegetables of the Day

Dessert

Iced Vanilla Sponge

Pork Sausage in a Hot Dog Bun with Wedges & Tomato Sauce

Mediterranean Veg Gratin with Wedges and Garlic Bread

Vegetables of the Day

Apple & Strawberry Crumble with Custard

Roast Chicken, Stuffing, Roast Potatoes, & Gravy

Vegetable Wellington, Stuffing, Roast Potatoes & Gravy

Vegetables of the Day

Peaches and Ice Cream



Chefs Special Chicken Korma with Rice

Spaghetti and Vege Meatballs in Tomato Herb Sauce

Vegetables of the Day

Fruit Cake and Custard

Battered Fish with Chips & Tomato Sauce

Cheese and Tomato Quiche with Chips

Vegetables of the Day

Vanilla Shortbread

WEEK THREE

17 March
7 April
12 May
9 June
30 June

Option One

Butchers Beef Burger in a Bun with Potato Wedges

Option Two

Classic Vegan Bolognese with Pasta

Vegetables

Vegetables of the Day

Dessert

Pear & Cocoa Upside Down Cake

NEW Green Thai Chicken Curry with Rice

Cheese & Tomato Pizza with Salad & Baby Potatoes

Vegetables of the Day

Fruity Shortbread

Roast Gammon, Roast Potatoes & Gravy

Vegan Cottage Pie Topped with Mashed Potatoes & Gravy

Vegetables of the Day

Mixed Fruit Crumble and Custard



NEW Greek Macaroni Pastitsio with Greek Salad and Tzatziki

Tomato and Cheese Whirl with Wedges, Greek Salad and Tzatziki

Vegetables of the Day

Jam and Coconut Sponge

Breaded Fish Fingers and Chips & Tomato Sauce

All Day Vegetarian Breakfast

Vegetables of the Day

Oaty Cookie

MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

ALLERGY INFORMATION:

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.