



# Spring Term Menu

## Putteridge Primary Pantry



Week 1 Menu <i>WC:</i> Tuesday 6 <sup>th</sup> Jan 2026, 26 <sup>th</sup> Jan, 16 <sup>th</sup> Feb, 16 <sup>th</sup> March	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Red Menu</b>	<b>Fish cakes</b> (gluten/fish)	<b>Pork sausage rolls</b> (gluten/dairy/soya/ sulphur dioxide)	<b>Chicken curry</b>	<b>Beef meatballs in tomato sauce</b>	<b>Fish fingers</b> (gluten/fish)
<b>Green Menu</b>	<b>Veggie fingers</b> (gluten/eggs/dairy)	<b>Vegan sausage roll</b> (gluten)	<b>Quorn curry</b> (eggs)	<b>Vegan Quorn balls in tomato sauce</b> (gluten)	<b>Home-made cheese pizza</b> (gluten/eggs/dairy/ soya)
<b>Yellow Menu</b>	<b>Jacket potato with baked beans</b>	<b>Tuna mayo wrap</b> (fish/gluten)	<b>Jacket potato with cheese</b> (dairy)	<b>Jacket potato with tuna mayo</b> (fish)	<b>Jacket potato with baked beans</b>
<b>Starchy food</b> Also provided - bread choice each day of the week (soya/dairy/gluten)	<b>Baked potato wedges</b>	<b>Herby diced potatoes</b> (celery/dairy/sulphur dioxide)	<b>Garlic Naan</b> (gluten)	<b>Savoury Rice</b>	<b>Chips or Pasta</b> (gluten)
<b>Vegetables</b> Daily Salad bowl	<b>Baked beans</b> <b>Sweetcorn</b>	<b>Carrots</b> <b>Peas</b>	<b>Peas</b> <b>Cauliflower</b>	<b>Sweetcorn</b> <b>Carrots</b>	<b>Sweetcorn</b> <b>Baked beans</b>
<b>Dessert</b>	<b>Strawberry &amp; vanilla mousse pot</b> (dairy)  <b>Organic yoghurt</b> (dairy)  <b>Fresh fruit</b>	<b>Chocolate sponge with chocolate sauce</b> (gluten/dairy /eggs)  <b>Organic yoghurt</b> (dairy)	<b>Chocolate cookie</b> (gluten/dairy/eggs/ soya)  <b>Organic yoghurt</b> (dairy)  <b>Fresh fruit</b>	<b>Iced Bakewell tart</b> (gluten/eggs/dairy)  <b>Organic yoghurt</b> (dairy)  <b>Fresh fruit</b>	<b>KS1 – Rocket lolly</b> <b>KS2 – Double lolly</b>  <b>Organic yoghurt</b> (dairy)  <b>Fresh fruit</b>

Our meals are prepared daily by our dedicated kitchen team. All meat is farm assured and meets welfare standards. We use locally sourced foods products and suppliers where possible, (subject to availability). We use free range eggs on a daily basis. Putteridge Primary Pantry is a 'not for profit' School Company run by the school.



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## Putteridge Primary Pantry

<b>Week 2 Menu</b> <i>WC: 12 Jan 2026, 2<sup>nd</sup> Feb, 23<sup>rd</sup> Feb, 23<sup>rd</sup> March</i>	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Red Menu</b>	Bubble crumb fish bites (fish)	Beef bolognaise	Chicken pie with gravy (gluten/dairy/eggs)	Slow cooked pulled pork in a bun (gluten)	Fish fingers (gluten/fish)
<b>Green Menu</b>	Veggie nuggets (gluten)	Veggie bolognaise (gluten/eggs)	Vegan sausage roll (gluten)	Meat free burger in a bun (gluten)	Home-made cheese pizza (gluten/eggs/dairy/soya)
<b>Yellow Menu</b>	Jacket potato with baked beans	Jacket potato with tuna mayo (fish)	Jacket potato with cheese (dairy)	Tuna mayo wrap (fish/gluten)	Jacket potato with baked beans
<b>Starchy food</b> Also provided - bread choice each day of the week (soya/dairy/gluten)	Potato croquettes (gluten/dairy/sulphur dioxide)	Pasta (gluten)	Roast potatoes	Baked potato wedges	Chips or Pasta (gluten)
<b>Vegetables</b> Daily Salad bowl	Baked beans Sweetcorn	Mixed vegetables Peas	Broccoli Cauliflower	Peas Mixed vegetables	Sweetcorn Baked beans
<b>Dessert</b>	Waffles with chocolate sauce (gluten/dairy/eggs/soya)  Organic yoghurt (dairy)  Fresh fruit	Ice-cream pot (dairy)  Organic yoghurt (dairy)  Fresh fruit	Oatmeal cookies (gluten/dairy)  Organic yoghurt (dairy)  Fresh fruit	Jam tart with custard (dairy/gluten)  Organic yoghurt (dairy)  Fresh fruit	KS1 – Rocket lolly KS2 – Double lolly  Organic yoghurt (dairy)  Fresh fruit

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## Putteridge Primary Pantry

<b>Week 3 Menu</b> <i>WC:</i> 19 <sup>th</sup> Jan 2026, 9 <sup>th</sup> Feb, 9 <sup>th</sup> March,	<b>Monday</b>	<b>Tuesday</b>	<b>Wednesday</b>	<b>Thursday</b>	<b>Friday</b>
<b>Red Menu</b>	Chicken goujons	Pork sausages with gravy <b>(gluten/sulphur dioxide)</b>	Roast chicken with gravy and a Yorkshire pudding <b>(dairy/eggs/gluten)</b>	BBQ chicken <b>(gluten/soya)</b>	Fish fingers <b>(gluten/fish)</b>
<b>Green Menu</b>	Veggie goujons <b>(gluten)</b>	Meat free sausages with gravy	Roast Quorn with gravy and a Yorkshire pudding <b>(dairy/eggs/gluten)</b>	BBQ Quorn <b>(gluten/soya/ eggs)</b>	Home-made cheese pizza <b>(gluten/eggs/dairy/ soya)</b>
<b>Yellow Menu</b>	Jacket potato with baked beans	Cheese wrap <b>(dairy/gluten)</b>	Jacket potato with tuna mayo <b>(fish)</b>	Jacket potato with cheese <b>(dairy)</b>	Jacket potato with baked beans
<b>Starchy food</b> Also provided - bread choice each day of the week <b>(soya/dairy/gluten)</b>	Baked potato wedges	Mashed potato <b>(dairy)</b>	Roast potatoes	Savoury rice	Chips or Pasta <b>(gluten)</b>
<b>Vegetables</b> Daily Salad bowl	Corn on the cob Baked beans	Peas Carrots	Broccoli Cauliflower	Peas Mixed vegetables	Sweetcorn Baked beans
<b>Dessert</b>	Ice-cream pot <b>(dairy)</b>  Organic yoghurt <b>(dairy)</b>  Fresh fruit	Chocolate fudge pudding with chocolate sauce <b>(gluten/dairy/eggs)</b>  Organic yoghurt <b>(dairy)</b>  Fresh fruit	Ice-cream sponge roll <b>(dairy/gluten/soya/ eggs)</b>  Organic yoghurt <b>(dairy)</b>  Fresh fruit	Jam tart with custard <b>(dairy/gluten)</b>  Organic yoghurt <b>(dairy)</b>  Fresh fruit	KS1 – Rocket lolly KS2 – Double lolly  Organic yoghurt <b>(dairy)</b>  Fresh fruit

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