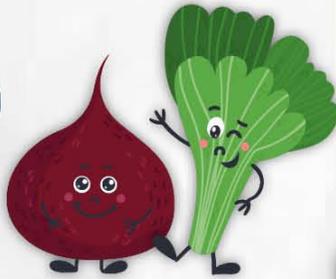


Your Spring/Summer Menu

Week One

February – July 2026

- Vegetarian Option
- Vegan Option



February					March					April					May					June					July				
Mo	Tu	We	Th	Fr	Mo	Tu	We	Th	Fr	Mo	Tu	We	Th	Fr	Mo	Tu	We	Th	Fr	Mo	Tu	We	Th	Fr	Mo	Tu	We	Th	Fr
2	3	4	5	6	2	3	4	5	6			1	2	3					1	1	2	3	4	5					
9	10	11	12	13	9	10	11	12	13	6	7	8	9	10	4	5	6	7	8	8	9	10	11	12	6	7	8	9	10
16	17	18	19	20	16	17	18	19	20	13	14	15	16	17	11	12	13	14	15	15	16	17	18	19	13	14	15	16	17
23	24	25	26	27	23	24	25	26	27	20	21	22	23	24	18	19	20	21	22	22	23	24	25	26	20	21	22	23	24
					30	31				27	28	29	30		25	26	27	28	29	29	30				27	28	29	30	31

Good to know...

We're committed to our Farm to Fork ethos, all our meat is Red Tractor certified and we use locally sourced produce where possible.



All our meals are served with potatoes of the day and vegetables or salad.

Don't forget to check our daily specials for your jacket potato and sandwich of the day!



Additional options may be available at your school. Please speak to your school for further information

"The meals are very good – they have a variety of different things to choose from"
- Student

Our meals adhere to the Government's mandatory school food standards, which ensure children get the energy and nutrition they need across the whole school day.

Please be aware that we are unable to guarantee a completely food allergen-free environment, as foods containing allergens are used in the kitchen. For more information and to view our allergen matrix please visit: northyorks.gov.uk/education-and-learning/school-meals or scan the QR code.



Week starting:

23 Feb, 16 Mar, 20 Apr, 11 May, 8 Jun, 29 Jun, 20 Jul

Fruit and yoghurt served daily



Monday	Tuesday	Wednesday
	V Pizza Diced Potatoes Seasonal Vegetables Victoria Sponge	Roast Gammon Seasonal Vegetables Mashed Potatoes & Gravy Jelly & Ice-cream
Thursday	Friday	
Spaghetti Bolognese Seasonal Vegetables Crumble Sponge & Custard		

At least **75%** of our meals are prepared from scratch



Catering

For more information speak to your on-site catering team or email us at NYESCatering@northyorks.gov.uk

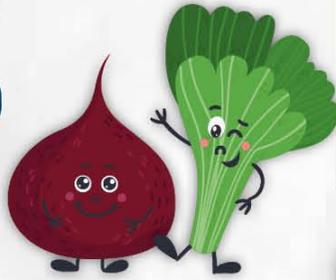


Your Spring/Summer Menu

Week Two

February – July 2026

- Vegetarian Option
- Vegan Option



February					March					April					May					June					July					
Mo	Tu	We	Th	Fr	Mo	Tu	We	Th	Fr	Mo	Tu	We	Th	Fr	Mo	Tu	We	Th	Fr	Mo	Tu	We	Th	Fr	Mo	Tu	We	Th	Fr	
2	3	4	5	6	2	3	4	5	6				1	2	3					1	1	2	3	4	5					
9	10	11	12	13	9	10	11	12	13	6	7	8	9	10	4	5	6	7	8	8	9	10	11	12	6	7	8	9	10	
16	17	18	19	20	16	17	18	19	20	13	14	15	16	17	11	12	13	14	15	15	16	17	18	19	13	14	15	16	17	
23	24	25	26	27	23	24	25	26	27	20	21	22	23	24	18	19	20	21	22	22	23	24	25	26	20	21	22	23	24	
					30	31				27	28	29	30	25	26	27	28	29	29	30				27	28	29	30	31		

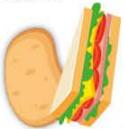
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All our meals are served with potatoes of the day and vegetables or salad.

Don't forget to check our daily specials for your jacket potato and sandwich of the day!



Additional options may be available at your school. Please speak to your school for further information

"I can see why my child loves the korma so much! I have tried to recreate the recipe at home using many different products from the supermarket but none of them taste as nice as this."

- Parent

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Week starting:

- 2 Mar
- 23 Mar
- 27 Apr
- 18 May
- 15 Jun
- 6 Jul

Fruit and yoghurt served daily



Monday	Tuesday	Wednesday
	V Pizza Seasonal Vegetables Baked Potato Wedges Lemon Drizzle Bun	Roast Beef & Yorkshire Pudding Roast Potatoes & Gravy Seasonal Vegetables Fruit & Ice-cream
Thursday	Friday	
Chicken Korma with Rice Seasonal Vegetables Fruity Flapjack		

Bread freshly made in your school



Catering

For more information speak to your on-site catering team or email us at NYESCatering@northyorks.gov.uk

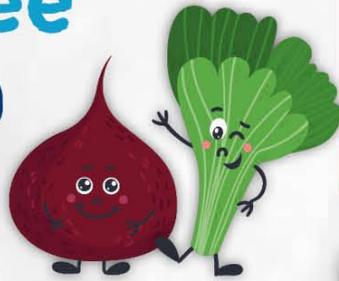


Your Spring/Summer Menu

Week Three

February – July 2026

- Vegetarian Option
- Vegan Option



February					March					April					May					June					July				
Mo	Tu	We	Th	Fr	Mo	Tu	We	Th	Fr	Mo	Tu	We	Th	Fr	Mo	Tu	We	Th	Fr	Mo	Tu	We	Th	Fr	Mo	Tu	We	Th	Fr
2	3	4	5	6	2	3	4	5	6			1	2	3					1	1	2	3	4	5			1	2	3
9	10	11	12	13	9	10	11	12	13	6	7	8	9	10	4	5	6	7	8	8	9	10	11	12	6	7	8	9	10
16	17	18	19	20	16	17	18	19	20	13	14	15	16	17	11	12	13	14	15	15	16	17	18	19	13	14	15	16	17
23	24	25	26	27	23	24	25	26	27	20	21	22	23	24	18	19	20	21	22	22	23	24	25	26	20	21	22	23	24
					30	31				27	28	29	30	25	26	27	28	29	29	30				27	28	29	30	31	

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"To have healthier foods, and a range of different foods is much better than we had before."

- Student

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Week starting:

- 9 Mar
- 13 Apr
- 4 May
- 1 Jun
- 22 Jun
- 13 Jul

Fruit and yoghurt served daily



Monday	Tuesday	Wednesday
	V Pizza Potato Wedges Seasonal Vegetables Summer Mousse Pot	Chicken, Yorkshire Pudding Roast Potatoes Seasonal Vegetables Jelly & Ice-cream
Thursday	Friday	
Lasagne Seasonal Vegetables Fruit Muffin		

We serve fish from well-managed and sustainable sources, and contains Omega 3



Catering

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