


# MENU



## Ranelagh School Spring /Summer 2026

# WEEK 1

### HOW WE DO LUNCH

Week Commencing:  
13/4/26, 4/5/26, 1/6/26,  
22/6/26, 13/7/26, 31/8/26,  
21/9/26, 12/10/26



### Monday

### Allergen Friendly Tuesday

### Allergen Friendly Wednesday

### Thursday

### Friday

Choice  
1

Sweet Chilli Meatballs  
with  
Golden Wedges

Greek Style Chicken  
with Fluffy Rice

Garlic & Thyme  
Chicken with  
Roast Potatoes

BBQ Kicken' Chicken  
& Sweetcorn Wrap

Crispy Fish Fingers  
with Chips

Choice  
2

Tasty Noodle  
Stir Fry

Golden Garden  
Bake

Hearty Pasta (GF)  
& Mixed Bean Bake

Cheesy Tomato  
Calzone Slice

Golden Dippers  
with Chips

Vegetables



Green Beans  
Sweetcorn



Steamed Greens  
Roasted Carrots



Fresh Seasonal  
Vegetables



Mixed Vegetables  
Broccoli



Garden Peas  
Baked Beans



Dessert

Strawberry Frozen  
Yoghurt with Fruit \*



Apple & Pear  
Compote \*



Summer Fruit  
Jelly Pot\*



Zingy Lemon Cake  
with Custard\*



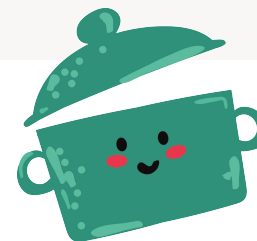
Cheese & Biscuits \*



Available every day: Salad Bar Freshly Baked Bread Fresh Fruit Fruit Yoghurt

- Plant Based
- Vegetarian
- Sugar Smart

Halal /non Halal meat  
is served at this school.  
\*Egg free dessert recipe




Juniper

# CLUB



# MENU







## Ranelagh School Spring / Summer 2026

## WEEK 2

### HOW WE DO LUNCH

Week Commencing:  
20/4/26, 11/5/26, 8/6/26,  
29/6/26, 20/7/26, 7/9/26,  
28/9/26, 19/10/26

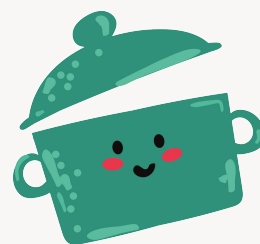
	 Monday	Allergen Friendly Tuesday	Allergen Friendly Wednesday	Thursday	Friday
<b>Choice 1</b>	Chicken Sausages with Creamy Mash	Cheesy Lamb Lasagne with Garlic Slice	Lemon & Thyme Chicken with Roast Potatoes	Chicken Tikka Masala with Basmati Rice	Fish in Crispy Batter with Golden Wedges
<b>Choice 2</b>	Golden Sausages with Creamy Mash	Mild Sweet Potato Curry with Fluffy Rice	Crispy Cauliflower Bites with Savoury Rice	Sunny Spanish Rice (Paella)	Cheese & Red Pepper Flan with Golden Wedges
<b>Vegetables</b>	 <b>V</b> Green Beans Sweetcorn	<b>PB</b> Steamed Greens Roasted Carrots	<b>PB</b> Fresh Seasonal Vegetables	 <b>PB</b> Mixed Vegetables Broccoli	<b>V</b> Garden Peas Baked Beans
<b>Dessert</b>	<b>PB</b> <b>SS</b> Rich Chocolate Brownie*	<b>PB</b> Fruit Smoothie*	 <b>PB</b> Pineapple Jelly Pot*	<b>V</b> <b>SS</b> Banana, Date & Cinnamon Bake*	<b>V</b> Cheese & Biscuits*



Available every day: Salad Bar **PB** Freshly Baked Bread **V** Fresh Fruit **PB** Fruit Yoghurt **V**

- PB** Plant Based
- V** Vegetarian
- SS** Sugar Smart

Halal / non Halal meat is served at this school.  
\*Egg free dessert recipe



Juniper



# MENU



## Ranelagh School Spring / Summer 2026

# WEEK 3

HOW WE DO LUNCH

Week Commencing:

27/4/26, 18/5/26,  
15/6/26, 6/7/26,  
14/9/26, 5/10/26



### Monday

### Allergen Friendly Tuesday

### Allergen Friendly Wednesday

### Thursday

### Friday

Choice 1

Crispy Samosa with Mild Curry & Rice



Fruity Caribbean Chicken & Herby New Potatoes

Herby Lemon Chicken with Roast Potatoes

Lamb & Tomato Rice (Jollof Rice)

Salmon & Sweet Potato Fishwich with Golden Wedges

Choice 2

Cheesy Tomato Pasta Bake



Jacket Potatoes with Baked Beans



Rich Tomato Bolognese Pasta Bake (GF)



'Toad in the Hole' with Creamy Mash



Spinach & Feta Whirl with Jacket Wedges



Vegetables

Green Beans Sweetcorn

Steamed Greens Roasted Carrots

Fresh Seasonal Vegetables

Mixed Vegetables Broccoli

Garden Peas Baked Beans



Dessert

Frozen Yoghurt with Summer Fruit Compote\*



Mandarin Jelly Pot\*



Fruit Smoothie \*



Apple & Raspberry Crumble with Custard\*



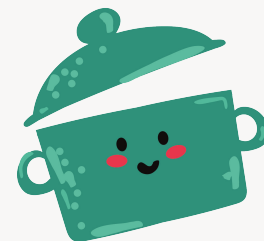
Jelly & Ice Cream\*



Available every day: Salad Bar Freshly Baked Bread Fresh Fruit Fruit Yoghurt

- Plant Based
- Vegetarian
- Sugar Smart

Halal / non Halal meat is served at this school.  
\*Egg free dessert recipe



Juniper

# CLUB