

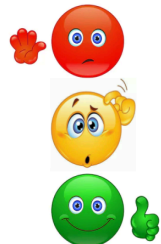


Spring MENU

Speciality Menu



WEEK 1		Week Beginning: 13/03/26 , 04/05/26 , 01/06/26 , 22/06/26 , 13/07/26																													
		MONDAY				TUESDAY				WEDNESDAY				THURSDAY				FRIDAY													
SIDES		Grated Carrots				Sweetcorn Salad Red Onions Carrots Coriander				Cucumber Salad Cucumber Carrots Coriander				Mixed Salad				Grated Carrots													
		D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S
Main		Mixed Vegetables Stir-Fry with Vermicelli Noodles Tomato Carrots Peppers Courgettes Fresh Coriander				Veggie Non-Carne with Aromatic Rice Tomato Carrots Peppers Potatoes Fresh Coriander				Sautéed Potatoes with Homemade Plant-Based Kofta Served with Homemade Ketchup RICE FLOUR CORN OIL Butternut Squash Carrots Basil Mint Beetroot Tomato Banana				Gluten-Free Baked Penne Veggie Booster Peppers Parsley Basil Tomato Aubergine Courgette Carrots				Sweetcorn & Spinach Fritters Rice Flour Potatoes Spinach Sweetcorn Coriander													
		D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S
Dessert		Chocolate Cake				Vegetarian Strawberry Jelly				Strawberry Cake				Sliced Fruits Melon Orange				Banana Cake													
		D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S



If you have any food allergies, please speak with a member of the catering team. Thank you!

D = DAIRY FREE | E = EGG FREE | G = GLUTEN FREE | H = HALAL | S = SOYA

SUITABLE FOR - VG = VEGANS | V = VEGETARIANS

ALL FOOD IS NUT FREE | JPL KITCHENS ARE A NUT FREE ENVIRONMENT

Please note this menu is subject to changes due to unforeseen circumstances.

ANY OTHER ALLERGENS NOT LISTED ABOVE ARE STATED IN CAPITALS WITHIN THE INGREDIENTS, ACCORDING TO THE DISH.



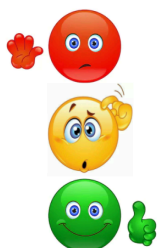


Spring MENU

Speciality Menu



WEEK 2		Week Beginning: 20/03/26 , 18/05/26 , 08/06/26 , 29/06/26																													
		MONDAY				TUESDAY				WEDNESDAY				THURSDAY				FRIDAY													
SIDES		Cucumber salad				Grated Carrots				Sweetcorn Salad Red Onions Carrots Coriander				Mixed Salad				Grated Carrots Salad Carrots Cress Salad Coriander													
		D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S
Main		Butternut Squash Stew With Carrot Rice Butternut Squash Sweet Potato Tomato Parsley Carrots				Vegan Meatballs & Tomato Sauce with Mashed Potato GLUTEN FREE FLOUR RICE FLOUR Potato Carrots Basil Oregano Beetroot				Trini Veggie Fried Rice Tomato Carrots Coriander Sweet Potato Bell Peppers Sweetcorn				Gluten-Free Baked Penne Veggie Booster Peppers Spinach Tomato Aubergine Courgette Carrots				Vegan Spring Vegetable Tacos Tomato Carrots Coriander Sweet Potato Bell Peppers Sweetcorn Courgettes													
		D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S
Dessert		Chocolate Cake				Orange Wedges				Strawberry Cake				Orange Wedges				Banana Cake													
		D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S	D	E	G	H	V	S



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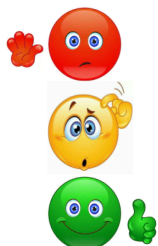


Spring MENU

Speciality Menu



WEEK 3		Week Beginning: 27/04/26, 25/05/26, 15/06/26, 06/07/26				
		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SIDE	Mixed Vegetables Carrots Sweetcorn	Vegan Coleslaw White Cabbage Carrots	Mexican Street Corn Slaw Red Cabbage Carrots Sweetcorn Coriander	Mixed Salad	Grated Carrots	
	D E G H V S	D E G H V S	D E G H V S	D E G H V S	D E G H V S	
Main	Roasted Courgette, Sweet Potato with Carrot Rice Carrots Tomatoes Coriander Sweet Potato Courgettes	VEGETARIAN Cottage Pie Corn Oil Potato Tomatoes Carrots Courgettes Peppers	Carrot Rice with Vegetarian Fajita Carrots Tomatoes Coriander Peppers Courgettes Sweetcorn	Gluten-Free Baked Penne Veggie Booster Peppers Spinach Tomatoes Aubergine Courgette Carrots	Potato Wedges with Sweet Potato, Beetroot & Roasted Red Pepper Burger	
	D E G H V S	D E G H V S	D E G H V S	D E G H V S	D E G H V S	
Dessert	Chocolate Cake	Strawberry Jelly	Strawberry Cake	Sliced Fruits Pineapple Orange	Banana Cake	
	D E G H V S	D E G H V S	D E G H V S	D E G H V S	D E G H V S	



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Spring MENU

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FRUITS

Apple

Orange

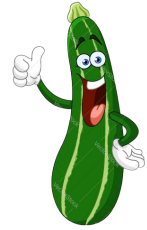
VEGETABLES

Tomato

Aubergine

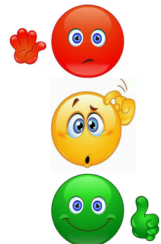
Sweetcorn

Courgette



PRODUCE IN SEASON INCLUDED IN YOUR MENU

JPL SUPPORTS SUSTAINABLE, ETHICAL & ALL INCLUSIVE EATING!



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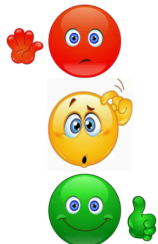
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At JPL, every voice matters — students, parents, carers and school staff.
Scan the QR code and share your feedback.

Together, we can create healthier eating habits that last.



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