



MADE WITHOUT DAIRY MENU

We use Fairtrade, organic and handmade coconut blossom sugar in our sweet treats!

1

Mon 28th April

NON DAIRY CHEESE AND TOMATO PUFF PASTRY WHEELS AND NEW POTATOES (V)(G)

PESTO WHOLEWHEAT PASTA (V)(G)

NON DAIRY CHEESE FILLED ROLL WITH TORTILLA CHIPS AND VEGGIE STICKS (G)

Tues 29th April

SAUSAGE ROLL AND MASH POTATO (G)

VEGGIE SAUSAGE ROLL AND MASH POTATO (V)

JACKET POTATO WITH BEANS, NON DAIRY CHEESE (V) OR TUNA(F)

Wed 30th April

ROAST PORK WITH ROAST POTATOES

VEGGIE QUORN ROAST AND ROAST POTATOES (V)

CREAMY LENTIL AND SQUASH CURRY WITH RICE (V)

Thurs 1st May

BEEF COBBLER (G)

OR

JACKET POTATO WITH BEANS /NON DAIRY CHEESE (V)

Fri 2nd May

BATTERED FISH AND CHIPS (G)

VEGAN NUGGETS AND CHIPS (V)(G)

PIZZA MUFFIN (NON DAIRY CHEESE) WITH CHIPS (V)(G)

2

Mon 5th May

BANK HOLIDAY

Tues 6th May

TGP SAUCE WITH VEGGIE BALLS ON WHOLEWHEAT PASTA (G)

JACKET POTATO WITH BEANS/NON DAIRY CHEESE (V)

Wed 7th May

ROAST CHICKEN AND ROAST POTATOES

VEGGIE LOAF AND ROAST POTATOES (V)

NON DAIRY CHEESE FILLED ROLL WITH TORTILLA CHIPS AND VEGGIE STICKS (G)

Thurs 8th May

HOMEMADE NON DAIRY CHEESE AND HAM PIZZA WITH WEDGES(G)

HOMEMADE NON DAIRYCHESE AND TOMATO PIZZA WITH WEDGES (V)

JACKET POTATO WITH BEANS/CHEESE (V)(D) OR TUNA MAYO (F)

Fri 9th May

FISH FINGERS AND CHIPS (G)

VEGAN NUGGETS AND CHIPS (V)(G)

BAKED BEAN SLICE AND CHIPS (V)(G)

3

Mon 12th May

NON DAIRY CHEESE AND TOMATO MUFFIN PIZZA WITH NEW POTATOES (V)(G)

TGP TOMATO WHOLEWHEAT PASTA BAKE (V)(G)

NON DAIRYCHEESE FILLED ROLL WITH TORTILLA CHIPS AND VEGGIE STICKS (G)

Tues 13th May

CHICKEN KATSU CURRY & RICE

SWEET POTATO KATSU CURRY & RICE (V)(G)

JACKET POTATO WITH BEANS AND NON DAIRY CHEESE (V)

Wed 14th May

ROAST PORK AND ROAST POTATOES

VEGGIE WELLINGTON AND ROAST POTATOES (V)(G)

PESTO WHOLEWHEAT PASTA (G)(V)

Thurs 15th May

GREEK CHICKEN STEW WITH ORZO PASTA (G)

GREEK VEGGIE STEW WITH ORZO PASTA (G)(V)

JACKET POTATO WITH BEANS/NON DAIRY CHEESE (V)

Fri 16th May

BATTERED FISH AND CHIPS (G)

VEGAN NUGGETS AND CHIPS (V)(G)

PIZZA PUFF PASTRY WHEELS NON DAIRY CHEESE WITH CHIPS (V)(G)

4

Mon 19th May

JACKET POTATO DAY WITH EITHER...

CHICKEN CHILLI OR VEGGIE BALLS AND TGP TOMATO SAUCE (V)

NON DAIRY CHEESE FILLED ROLL WITH TORTILLA CHIPS AND VEGGIE STICKS(G)(V)

Tues 20th May

TERIYAKI CHICKEN AND RICE

QUORN AND VEGGIE TERIYAKI AND RICE (G)

TGP TOMATO AND VEGGIE PASTA (V)(G)

Wed 21st May

ROAST PORK WITH ROAST POTATOES

VEGGIE QUORN ROAST AND ROAST POTATOES (V)

NON DAIRY CHEESE (V)OR HAM ROLL WITH VEGGIE STICKS AND POPCORN (G)

Thurs 22nd May

SAUSAGE AND CREAMY MASH

VEGGIE SAUSAGE AND CREAMY MASH (V)

JACKET POTATO WITH BEANS /NON DAIRY CHEESE (V)

Fri 23rd May

FISH FINGERS AND CHIPS (G)

VEGAN NUGGETS AND CHIPS (V)(G)

VEGGIE SAUSAGE ROLL WITH CHIPS (V)(G)

Did you know that all our cakes and cookies are made with regeneratively grown flour?



Hobbs House Bakery

Our sandwich rolls are locally handmade by Hobbs House Bakery

The Great Plate pasta and pizza sauce is made from scratch and contains 9 different vegetables!

V= Vegetarian, D= Contains dairy, G = contains wheat/gluten, S=contains soy



The Great Plate

SPRING MENU

April to May 2025



Welcome to The New Menu!

At The Great Plate, we believe school lunches should be as exciting as they are nourishing!

Our mission has always been to serve up fresh, wholesome meals, lovingly cooked from scratch using locally sourced ingredients wherever possible.

This term, we're trying something a little different! You'll notice that our menu changes slightly from week to week. Why? We want to experiment with new dishes and see what YOU love the most! Think of it as a delicious adventure—if a dish becomes a big hit, you'll see it pop up more often in the future. And if it's not your favorite, no worries; we'll keep finding new things to try!

By listening to your feedback, we can build a menu that's not only fun and varied but also packed with all the goodness your growing body needs. Our goal is simple: to make every lunchtime tasty, nourishing, and something to look forward to!

So grab your forks, get ready to explore, and let's dig in together!



IF YOU'VE GOT ANY QUESTIONS ABOUT SPECIFIC ALLERGENS IN OUR DISHES, FEEL FREE TO ASK ANY MEMBER OF OUR KITCHEN TEAM —THEY'LL BE MORE THAN HAPPY TO HELP YOU OUT. FOR PARENTS WHOSE KIDS HAVE FOOD ALLERGIES WE KINDLY ASK YOU TO FILL OUT A FORM. THIS WAY, WE'LL HAVE ALL THE INFO WE NEED TO MAKE SURE YOUR CHILD'S NEEDS ARE MET. WHILE WE MAINTAIN VERY HIGH STANDARDS OF HYIGENE IN OUR KITCHENS, IT'S IMPORTANT TO KNOW WE MIGHT NOT ALWAYS BE ABLE TO COMPLETELY ELIMINATE THE RISK OF CROSS-CONTAMINATION DUE TO HOW WE COOK. YOUR UNDERSTANDING ON THIS IS GREATLY APPRECIATED!



Proud to
work
with...

