

# MIGHTY MEALS MENU 2026

Great school lunches designed to **help young people grow and thrive** in everything they do!  
Seasonal vegetables are provided with all meals or children can opt out for our 'Pick Your Own' salad bar.

Ormston School

**N4 Week ONE**

W/C 23/02, 16/03, 27/04, 18/05, 08/06, 29/06, 20/07.



**YUM!**

**In addition to hot meals your child can choose:**



Filled fresh Soft Bap or Tortilla Wrap with side.



Oven baked Jacket Potato with side.



## MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## FRIDAY

### Mains

Margherita Pizza (V)(H)  
Homemade Jacket Wedges

Ham and Pepper Quiche  
Baby New Potatoes

Breaded Chicken with Katsu Curry Sauce  
Sunshine Rice

Roast Chicken with Stuffing  
Yorkshire Pudding  
Mashed Potatoes  
Roast Potatoes  
Gravy

Battered Fish (H)  
Chips

### Meat Free

Vegetarian Super Five Pasta (V)(H)

Cheesy Bean Wrap (V)(H)  
Baby New Potatoes

Vegetarian Brunch Muffin (V)(H)  
Herby Diced Potatoes

Vegetarian Sausage with Stuffing (VE)(H)  
Yorkshire Pudding  
Mashed Potatoes  
Roast Potatoes  
Gravy

Vegetable Samosa with Yoghurt and Mint Sauce (V)(H)  
Masala Potato Salad

### Deli

Tuna Mayonnaise Bap (H)  
Homemade Jacket Wedges

Egg Mayonnaise Bap (V)(H)  
Baby New Potatoes (H)

Cheddar Cheese Wrap (V)(H)  
Herby Diced Potatoes

Soft Filled Roll with either Roast Chicken or Vegetarian Sausage (V)(H)  
Roast Potatoes

Tuna Mayonnaise Wrap (H)  
Chips

### Spud Station

Jacket Potato with Coleslaw (V)(H)

Jacket Potato with Baked Beans (VE)(H)

Jacket Potato with Tuna Crunch (H)

Jacket Potato with Cheddar Cheese (V)(H)

### Desserts

Ice Cream with Homemade Berry Sauce

Apple and Yoghurt Sponge with Creamy Custard

Lemon Drizzle Cookies with Fresh Fruit Wedges

Cheese and Crackers with Apple Wedges

Fudgy Chocolate Brownie with Fresh Fruit

Fresh Fruit & Yoghurt available daily.

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Seasonal vegetables are provided with all meals or children can opt out for our 'Pick Your Own' salad bar.

Ormston School

**N4 Week TWO**

W/C 02/03, 23/03, 04/05, 15/06, 06/07.



**YUM!**

**In addition to hot meals your child can choose:**



Filled fresh Soft Bap or Tortilla Wrap with side.



Oven baked Jacket Potato with side.



## MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## FRIDAY

### Mains

Savoury Cheese Roll (V)(H)  
Herby Diced Potatoes

Spaghetti Bolognese  
Crusty Bread

Hawaiian Pizza  
Seasoned Potato Wedges

Roast Chicken  
Yorkshire Pudding  
Mashed Potatoes  
Roast Potatoes  
Gravy

Crunchy Salmon Bites  
with Tomato Ketchup (H)  
Sauté Potatoes

### Meat Free

Quorn Biryani (V)(H)

Veggie Meatballs in Tomato Sauce (V)(H)  
Spaghetti  
Crusty Bread

Margherita Pizza (V)(H)  
Seasoned Potato Wedges

Vegetarian Sausage (VE)(H)  
Yorkshire Pudding  
Mashed Potatoes  
Roast Potatoes  
Gravy

Vegetarian Sweet Chilli Chicken  
Style Wrap (V)(H)  
Sauté Potatoes

### Deli

Tuna Mayonnaise Bap (H)  
Herby Diced Potatoes

Ham Bap  
Homemade Jacket Wedges

Egg Mayonnaise Bap (V) (H)  
Seasoned Potato Wedges

Soft Filled Roll with either Roast Chicken or Vegetarian Sausage (V)(H)  
Roast Potatoes

Cheddar Cheese Bap (V)(H)  
Sauté Potatoes

### Spud Station

Jacket Potato with Cheesy Coleslaw (V)(H)

Jacket Potato with Beef Bolognese

Jacket Potato with Baked Beans (VE)(H)

Jacket Potato with Tuna Mayonnaise (H)

### Desserts

Pancakes with Ice Cream and Toffee Sauce

Butterscotch Cookie with Fresh Fruit Wedges

Raspberry Jelly with Peach Slices

Sprinkle Sponge with Creamy Custard

Chocolate Crispy Slice with Fresh Fruit

Fresh Fruit & Yoghurt available daily.



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Ormston School

**N4 Week THREE**

W/C 09/03, 30/03, 20/04, 11/05, 01/06, 22/06, 13/07



**YUM!**

**In addition to hot meals your child can choose:**



Filled fresh Soft Bap or Tortilla Wrap with side.



Oven baked Jacket Potato with side.



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Mains	Margherita Tortilla Pizza (V)(H) Pasta Salad	Chicken Tikka Masala Rice and Naan Bread	Minced Beef Tacos Rice	Pork Sausage Yorkshire Pudding Mashed Potatoes Roast Potatoes Gravy	Fish Finger Butty (H) Tomato Ketchup Chips
Meat Free	Veggie Meatball Sub (V)(H) Homemade Jacket Wedges	Crispy Topped Macaroni Cheese (V)(H)	Vegetarian Enchiladas (V)(H) Rice	Vegetarian Sausage (VE)(H) Yorkshire Pudding Mashed Potatoes Roast Potatoes Gravy	Crispy Vegetable Nuggets (VE)(H) Tomato Ketchup Chips
Deli	Tuna Mayonnaise Wrap (H) Homemade Jacket Wedges	Ham Bap Baby Baked Potatoes	Egg Mayonnaise Bap (V)(H) Herby Diced Potatoes	Soft Filled Roll with either Pork Sausage or Vegetarian Sausage (V)(H) Roast Potatoes	Cheddar Cheese Salad Wrap (V)(H) Chips
Spud Station	Jacket Potato with Baked Beans (VE)(H)	Jacket Potato with Tuna Mayonnaise (H)	Jacket Potato with Ham and Cheddar Cheese		Jacket Potato with Tuna Mayonnaise (H)
Desserts	Carrot Cake with Creamy Custard	Banoffee Mousse	Chocolate-Orange Flapjack with Fresh Fruit	Strawberry Crunch Sundae	Raspberry Bun with Fresh Fruit Wedges

Fresh Fruit & Yoghurt  
**Desserts**  
available daily.

# TRANSPORT KITCHEN

## SPECIAL DIET MENU



**Week 1**

W/C- 23/02, 16/03, 27/04, 18/05,  
08/06, 29/06, 20/07

- JJ's = JJ Foodservice

Establishment Copy

**MONDAY**

**TUESDAY**

**WEDNESDAY**

**THURSDAY**

**FRIDAY**

Margherita Pizza Homemade Jacket Wedges	Veggie Balls in Gravy Baby Baked New Potatoes	Plain Chicken Breast with Homemade Curry Sauce Sunshine Rice	Roast Chicken Mashed & Roast Potatoes Gravy	Gluten Free Fish Fingers Chips
Super Five Pasta Bake	Jacket Potato Baked Beans	Vegetarian Grill Herby Diced potatoes. Gravy	Vegetarian Sausage Mashed & Roast Potatoes Gravy	Jacket Potato Violife Cheese
Ind. Iced Mango Smoothie Homemade Berry Sauce	Apple Cookie	Lemon Drizzle Cookie	Jelly Fresh Fruit Wedges	Chocolate Shortbread Cookie Fresh Fruit Wedges



**Yoghurt and fresh fruit available daily**

**Red Tractor  
Standards**



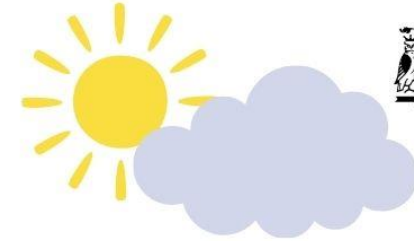
Seasonal local  
produce used  
wherever possible



WE PRODUCE OUR FOOD, FRESH EVERY DAY IN KITCHENS WHERE ALLERGENS ARE HANDLES BY OUR STAFF. WHILE WE TAKE EXTREME CAUTION TO MINIMISE THE RISK OF CROSS CONTAMINATION AND MEALS ARE PRODUCED WITH THE UTMOST CARE AND ATTENTION, WE CANNOT LEGALLY GUARANTEE MEALS WILL BE ALLERGEN-FREE EVEN AFTER ALLERGEN-INGREDIENTS HAVE BEEN REMOVED FROM OUR RECIPES. CATERING LEEDS WILL NOT INTENTIONALLY USE ANY TREE-NUTS, PEANUTS OR SESAME, OR ANY PRODUCT CONTAINING NUTS/SESAME AS AN INGREDIENT WITHIN OUR FOOD OFFER. INGREDIENTS OR ITEMS DECLARED AS "MAY CONTAIN NUTS" ARE ALSO EXCLUDED FROM OUR MENUS.

TRANSPORT KITCHEN

# SPECIAL DIET MENU



**Week 2** W/C- 02/03, 23/03, 04/05, 15/06,  
04/07.

Establishment Copy

**MONDAY**

**TUESDAY**

**WEDNESDAY**

**THURSDAY**

**FRIDAY**

Spanish Rice with Vegetarian Sausage	Spaghetti Bolognaise	Hawaiian Pizza Seasoned Jacket Wedges	Roast Chicken Mashed & Roast Potatoes Gravy	Gluten Free Fish Fingers Chips
Jacket Potato with Cheese	Veggie Meatballs in Homemade Tomato Sauce with Spaghetti	Jacket Potato Baked Beans	Vegetarian Sausage Mashed & Roast Potatoes Gravy	Jacket Potato Violife Cheese
Ind. Iced Strawberry Smoothie Fresh Fruit Wedges	Butterscotch Cookie	Raspberry Jelly with Peach Slices	Homemade Vegan Sponge Fresh Fruit Wedges	Chocolate Shortbread Cookie Fresh Fruit Wedges



**Yoghurt and fresh fruit available daily**

**Red Tractor  
Standards**



Seasonal local  
produce used  
wherever possible



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# SPECIAL DIET MENU

**Week 3** W/C – 09/03, 30/03, 20/04,  
11/05, 01/06, 22/06, 13/07.

Establishment Copy

## MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## FRIDAY

Margherita Pizza Pasta Salad	Chicken Breast Homemade Tomato Sauce Rice	Beef Chilli Con Carne Rice	Roast Chicken Mashed & Roast Potatoes Gravy	Gluten Free Fish Fingers Chips
Jacket Potato Baked Beans	Jacket Potato Violife Cheese	Veggie Balls in Gravy Herby Diced Potatoes	Vegetarian Sausage Mashed & Roast Potatoes Gravy	Jacket Potato Violife Cheese
Ind. Iced Mango Smoothie Fresh Fruit Wedges	Jelly Fresh Fruit Wedges	Chocolate & Orange Shortbread Cookie Fresh Fruit Wedges	Ind. Iced Strawberry Smoothie Fresh Fruit Wedges	Raspberry Bun Fresh Fruit Wedges



**Yoghurt and fresh fruit available daily**

**Red Tractor  
Standards**



Seasonal local  
produce used  
wherever possible



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