

WEEK 1



Hollygirt School
NOTTINGHAM

**JACKET POTATOES
WITH VARIOUS FILLINGS
AVAILABLE EVERY DAY**

Senior School Menu

Spring Term 2026 First Half

	MON	TUE	WED	THU	FRI
MAIN OPTION 1	CHEESY GARLIC CHICKEN BAKE with SWEETCORN & SAUTE POTATOES	CURRIED LAMB, POTATO AND TOMATO with CUT GREEN BEANS & WHOLEGRAIN RICE	ROAST BEEF IN GRAVY with MIXED VEGETABLES & GOLDEN ROAST POTATOES	SWEET & SOUR CHICKEN with CAULIFLOWER & VEGETABLE RICE	FISH GOUJONS with PEAS & OVEN CHIPS
MAIN OPTION 2	TOMATO & CHICKPEA GRATIN with SWEETCORN & SAUTE POTATOES	MACARONI CHEESE with CUT GREEN BEANS & CROQUETTE POTATOES	BAKED VEGETABLE PIE with MIXED VEGETABLES & GOLDEN ROAST POTATOES	PLANT-BASED SHEPHERD'S PIE with CAULIFLOWER & BOILED POTATOES	BEAN CHILLI with SWEETCORN & WHITE RICE
DESSERT	BAKEWELL TART	SOMERSET APPLE CAKE	APRICOT CRUMBLE	GLUTEN FREE CHOCOLATE SPONGE	STRAWBERRY MOUSSE

WEEK 1



Hollygirt School
NOTTINGHAM

ALLERGENS

Senior School Menu

Spring Term 2026 First Half

	MON	TUE	WED	THU	FRI
MAIN OPTION 1	CHEESY GARLIC CHICKEN BAKE MILK SWEETCORN SAUTE POTATOES	CURRIED LAMB, POTATO AND TOMATO MUSTARD CUT GREEN BEANS WHOLEGRAIN RICE	ROAST BEEF IN GRAVY MIXED VEGETABLES GOLDEN ROAST POTATOES	SWEET & SOUR CHICKEN CAULIFLOWER VEGETABLE RICE	FISH GOUJONS FISH, WHEAT PEAS OVEN CHIPS
MAIN OPTION 2	TOMATO & CHICKPEA GRATIN OATS SWEETCORN SAUTE POTATOES	MACARONI CHEESE WHEAT, MILK, MUSTARD CUT GREEN BEANS CROQUETTE POTATOES	BAKED VEGETABLE PIE WHEAT, MILK, MUSTARD MIXED VEGETABLES GOLDEN ROAST POTATOES	PLANT BASED SHEPHERDS PIE WHEAT CAULIFLOWER BOILED POTATOES	BEAN CHILLI SWEETCORN WHITE RICE
DESSERT	BAKEWELL TART WHEAT, EGG	SOMERSET APPLE CAKE WHEAT, EGG	APRICOT CRUMBLE WHEAT, MILK	GLUTEN FREE CHOCOLATE SPONGE EGG	STRAWBERRY MOUSSE MILK

WEEK 2



Hollygirt School
NOTTINGHAM

Senior School Menu

Spring Term 2026 First Half

**JACKET POTATOES
WITH VARIOUS FILLINGS
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	MON	TUE	WED	THU	FRI
MAIN OPTION 1	CHICKEN CURRY with BROCCOLI & BASMATI YELLOW RICE	BEEF BOLOGNAISE with CARROT TIPS & PENNE PASTA	ROAST CHICKEN BREAST IN GRAVY with MIXED VEGETABLES & GOLDEN ROAST POTATOES	SAUSAGES IN ONION GRAVY with CUT GREEN BEANS & CHEDDAR MASH	BREADED COD with MUSHY PEAS & BAKED POTATO WEDGES
MAIN OPTION 2	VEGETABLE GRATIN with BROCCOLI & BABY POTATOES	LENTIL BOLOGNAISE with CARROT TIPS & PENNE PASTA	VEGETABLE LASAGNE with MIXED VEGETABLES & GOLDEN ROAST POTATOES	VEGAN SAUSAGES with CUT GREEN BEANS & MASHED POTATOES	MOROCCAN BEAN CASSEROLE with PEAS & WHOLEGRAIN RICE
DESSERT	CHOC CHIP PUDDING with SALTED CARAMEL SAUCE	GLUTEN FREE LEMON AND ORANGE SPONGE	APPLE PIE	JAMAICAN GINGER PUDDING with ORANGE SAUCE	VANILLA ICE CREAM

WEEK 2



Hollygirt School
NOTTINGHAM

ALLERGENS

Senior School Menu

Spring Term 2026 First Half

	MON	TUE	WED	THU	FRI
MAIN OPTION 1	CHICKEN CURRY MUSTARD BROCCOLI BASMATI YELLOW RICE	BEEF BOLOGNAISE CARROT TIPS PENNE PASTA WHEAT	ROAST CHICKEN BREAST IN GRAVY CELERIAC MIXED VEGETABLES GOLDEN ROAST POTATOES	SAUSAGES IN ONION GRAVY WHEAT CUT GREEN BEANS CHEDDAR MASH MILK	BREADED COD FISH, WHEAT MUSHY PEAS BAKED POTATO WEDGES
MAIN OPTION 2	VEGETABLE GRATIN SOYA, BARLEY, OATS, WHEAT BROCCOLI BABY POTATOES	LENTIL BOLOGNAISE MUSTARD, SOYA CARROT TIPS PENNE PASTA WHEAT	VEGETABLE LASAGNE WHEAT, MILK MIXED VEGETABLES GOLDEN ROAST POTATOES	VEGAN SAUSAGES WHEAT CUT GREEN BEANS MASHED POTATOES MILK	MOROCCAN BEAN CASSEROLE SULPHITES PEAS WHOLEGRAIN RICE
DESSERT	CHOC CHIP PUDDING with SALTED CARAMEL SAUCE MILK, SOYA, WHEAT, EGG	GLUTEN FREE LEMON AND ORANGE SPONGE MILK, EGG	APPLE PIE WHEAT, MILK	JAMAICAN GINGER PUDDING WITH ORANGE SAUCE WHEAT, MILK, EGG	VANILLA ICE CREAM MILK

WEEK 3



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Senior School Menu

Spring Term 2026 First Half

	MON	TUE	WED	THU	FRI
MAIN OPTION 1	SLICED GAMMON AND PINEAPPLE with VEGETABLE MEDLEY & BAKED POTATO WEDGES	SALMON CRUMBLE with SLICED CARROTS & BOILED POTATOES	ROAST LAMB IN GRAVY with MINTED SUMMER VEG & GOLDEN ROAST POTATOES	CHICKEN BREAST IN TOMATO & HERB SAUCE with PEAS & BABY POTATOES	BREADED CHICKEN FILLETS with BAKED BEANS & CROQUETTE POTATOES
MAIN OPTION 2	PENNE PASTA IN TOMATO & BASIL SAUCE with VEGETABLE MEDLEY & BAKED POTATO WEDGES	CHICKPEA CURRY with SLICED CARROTS & WHOLEGRAIN RICE	CHEESE & ONION PIE with MINTED SUMMER VEG & GOLDEN ROAST POTATOES	LENTIL BOLOGNAISE with PEAS & PENNE PASTA	THAI RED CURRY WITH CHICKEN STYLE PIECES with SWEETCORN & WHOLEGRAIN RICE
DESSERT	APPLE CRUMBLE	STICKY TOFFEE PUDDING	SUMMER FRUIT SPONGE	JAM SPONGE	CHOCOLATE MOUSSE

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Spring Term 2026 First Half

	MON	TUE	WED	THU	FRI
MAIN OPTION 1	SLICED GAMMON AND PINEAPPLE VEGETABLE MEDLEY BAKED POTATO WEDGES	SALMON CRUMBLE FISH, WHEAT, MILK SLICED CARROTS BABY POTATOES	ROAST LAMB IN GRAVY MINTED SUMMER VEG GOLDEN ROAST POTATOES	CHICKEN BREAST IN TOMATO & HERB SAUCE PEAS BABY POTATOES	BREADED CHICKEN FILLETS WHEAT BAKED BEANS CROQUETTE POTATOES
MAIN OPTION 2	PENNE PASTA IN TOMATO & BASIL SAUCE WHEAT VEGETABLE MEDLEY BAKED POTATO WEDGES	CHICKPEA CURRY MUSTARD SLICED CARROTS WHOLEGRAIN RICE	CHEESE & ONION PIE WHEAT, MILK MINTED SUMMER VEG GOLDEN ROAST POTATOES	LENTIL BOLOGNAISE MUSTARD, SOYA PEAS PENNE PASTA WHEAT	THAI RED CURRY WITH CHICKEN STYLE PIECES SOYA, WHEAT SWEETCORN WHOLEGRAIN RICE
DESSERT	APPLE CRUMBLE WHEAT, OATS	STICKY TOFFEE PUDDING MILK, WHEAT, EGG	SUMMER FRUIT SPONGE WHEAT, EGG	JAM SPONGE WHEAT, EGG	CHOCOLATE MOUSSE MILK