

Autumn Winter
2025 2026

WEEK ONE

10/11
01/12
05/01
26/01
23/02
16/03

MONDAY

Option One

Plant Balls in Tomato Sauce with Rice

Option Two

Autumn Vegetable Lasagne

Sandwiches

Vegetables of the Day
Cheese and Crackers

Dessert

NEW Apple Crumb Cake with Custard

TUESDAY

Beef Lasagne with Garlic Bread

Beetroot and Lentil Burger in a Bun with Potato Wedges

Vegetables of the Day

NEW Apple Crumb Cake with Custard

WEDNESDAY

Roast Chicken, Stuffing, Roast Potatoes and Gravy

Vegetarian Wellington with Roast Potatoes and Gravy

Vegetables of the Day

Fruit Medley

THURSDAY

NEW Chicken Biryani

NEW BBQ Sausage Pasta with Garlic Bread

Vegetables of the Day

Jelly with Mandarins

FRIDAY

Fishfingers with Chips & Tomato Sauce

Cheese and Bean Pasty with Chips and Tomato Sauce

Vegetables of the Day

Syrup Sponge with Custard

WEEK TWO

17/11
08/12
12/01
02/02
02/03
23/03

CHICKEN SHACK

Option One

Classic Cheese and Tomato Pizza with Wedges

Option Two

Mild Mexican Chili with Rice

Vegetables

Vegetables of the Day

Dessert

NEW Gingerbread Cookie

Spaghetti Bolognese

Vegan Spaghetti Bolognese

Vegetables of the Day

Chocolate and Beetroot Brownie with Chocolate Sauce

BBQ Chicken or Quorn with Seasoned Potatoes and Sweetcorn Salsa

Vegetables of the Day

Fruit Salad

WEEK THREE

03/11
24/11
15/12
19/01
09/02
09/03
30/03

Option One

Macaroni Cheese



NEW Chefs Special Lentil Curry with Rice

Tomato Pasta

Vegetables

Vegetables of the Day

Dessert

Oaty Cookie

Sausage with Roast Potatoes and Gravy

Vegan Sausage and Roast Potatoes and Gravy

Vegetables of the Day

Fruit Salad

Mild Caribbean Chicken with Golden Rice

Caribbean Stew with Golden Rice

Vegetables of the Day

NEW Jamaican Ginger Cake with Custard

Fishfingers with Chips & Tomato Sauce

Red Pepper Frittata with Chips & Tomato Sauce

Vegetables of the Day

Cornflake Tart

MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection - Fresh Fruit and Yoghurt

ALLERGY INFORMATION:

If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.

