

Autumn Winter
2025 2026

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

Option One	Veggie Balls in Tomato Sauce with Rice	Beef Burger in a Bun with Potato Wedges	Roast Sausage, Roast Potatoes and Gravy	NEW Chicken Biryani	Fishfingers with Chips & Tomato Sauce
Option Two	Autumn Vegetable Lasagne	Veggie Bean Burger in a Bun with Potato Wedges	Vegetarian Wellington with Roast Potatoes and Gravy	NEW BBQ Vegan Sausage Pasta with Garlic Bread	Cheese and Bean Pasta with Chips and Tomato Sauce
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	Syrup Sponge	NEW Apple Crumb Cake with Custard	Fruit Medley	Jelly with Mandarins	Chocolate Shortbread

WEEK TWO

Option One	Classic Cheese and Tomato Pizza with Wedges	Spaghetti Bolognese	Roast Chicken, Stuffing, Roast Potatoes and Gravy	Meatballs in Tomato Sauce with Rice	Fishfingers with Chips & Tomato Sauce
Option Two	Mild Mexican Chili with Rice	Vegan Spaghetti Bolognese	Vegan Sausage Roast	Broccoli Cheese Pasta Bake	Cheese Whirl with Chips and Tomato Sauce
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	NEW Gingerbread Cookie	Chocolate and Beetroot Brownie with Chocolate Sauce	Fruit Salad	Sticky Toffee Apple Crumble with Custard	Vanilla Shortbread

WEEK THREE

Option One	Macaroni Cheese	NEW Chicken 50% Enchilada Bake with Golden Rice	Roast Gammon, Roast Potatoes and Gravy	Hot Dog with Potato Wedges	Fishfingers with Chips & Tomato Sauce
Option Two	Rainbow Veggie Pizza	Tomato Pasta	Quorn Roast with Roast Potatoes and Gravy	Vegan Hot Dog with Potato Wedges	Red Pepper Frittata with Chips & Tomato Sauce
Vegetables	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	Ice Cream	Pear Crumble with Custard	Fruit Salad	NEW Jamaican Ginger Cake with Custard	Oaty Cookie

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.