

WEEK ONE

27.10.2025
17.11.2025
08.12.2025
12.01.2026
02.02.2026
02.03.2026
23.03.2026

MONDAY

Option One

NEW BBQ Veggie Sausage Pasta with Garlic Bread

Option Two

Autumn Vegetable Lasagne With Garlic Bread

Vegetables

Green Beans & Sweetcorn

Dessert

Cheese and Crackers

TUESDAY

NEW Curried Chicken With Rice (Chicken Biryani)

Veggie Burger in a Bun with Potato Wedges

Vegetable Medley

NEW Apple Crumb Cake with Custard

Spaghetti Bolognese

Veggie Spaghetti Bolognese

Carrots & Broccoli

NEW Chocolate and Beetroot Brownie with Chocolate Sauce

WEDNESDAY

Roast Chicken, Stuffing, Roast Potatoes and Gravy

Vegetarian Wellington with Roast Potatoes and Gravy

Carrots & Swede

Fruit Medley

THURSDAY

Beef Lasagne with Garlic Bread

Potato & Courgette Layer Bake

Sweetcorn & Pepper Mix

Syrup Sponge With Custard

Meatballs in Tomato Sauce with Rice

Creamy Chickpea and Coconut Curry with Rice

Vegetable Medley

Sticky Toffee Apple Crumble with Custard

FRIDAY

Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce

Cheese and Bean Pasty with Chips and Tomato Sauce

Baked Beans & Peas

Jelly With Mandarins

Fishfingers with Chips & Tomato Sauce

Cheese Whirl with Chips and Tomato Sauce

Baked Beans & Peas

Vanilla Shortbread

WEEK THREE

10.11.2025
01.12.2025
05.01.2026
26.01.2026
23.02.2026
16.03.2026

Option One

Macaroni Cheese

Option Two

NEW Chefs Special Lentil Curry with Rice

Peas & Green Beans

Dessert

Oaty Cookie

NEW Chicken 50% Enchilada Bake with Paprika Wedges

Tomato Pasta

Vegetable Medley

Fruit Crumble with Custard

Sausage with Roast Potatoes and Gravy

Veggie Sausage and Roast Potatoes and Gravy

Carrots & Cabbage

Fruit Salad

Mild Caribbean Chicken with Golden Rice

Caribbean Stew with Golden Rice

Sweetcorn & Green Beans

NEW Jamaican Ginger Cake with Custard

Fishfingers with Chips & Tomato Sauce

Red Pepper Frittata with Chips & Tomato Sauce

Baked Beans & Peas

Cornflake Tart

MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Freshly Baked Bread- 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.