

Autumn Winter 2025/2026	Meat Free	MONDAY	TUESDAY	Roast	WEDNESDAY	THURSDAY	Fish	FRIDAY
WEEK ONE		Option One	Meatballs in Tomato Sauce with Rice		Roast Gammon with Roast Potatoes and Gravy	NEW Curried Chicken and Rice		Fish Fingers with Chips & Tomato Ketchup
		Option Two	Vegan Burger in a Bun with Potato Wedges and Tomato Ketchup		Roast Quorn Fillet with Roast Potatoes and Gravy	Macaroni Cheese		Cheese Whirl with Chips and Tomato Ketchup
		Option Three	Jacket Potato with Baked Beans		Jacket Potato with Tuna Mayonnaise or Salmon Mayonnaise	Jacket Potato with Baked Beans		Jacket Potato with Cheese
		Vegetables	Seasonal Vegetables		Seasonal Vegetables	Seasonal Vegetables		Seasonal Vegetables
		Dessert	NEW Apple Crumble Cake with Custard		Cinnamon Swirl and Fresh Fruit	Syrup Sponge with Custard		Ice Cream and Peaches
WEEK TWO		Option One	Mild Mexican Chilli with Rice		Roast Chicken with Stuffing, Roast Potatoes and Gravy	Spaghetti Bolognese with Garlic Bread		Fish Fingers with Chips & Tomato Ketchup
		Option Two	Vegan Meatballs in Tomato Sauce with Spaghetti	NEW Chef's Special Lentil Curry with Rice	Vegetable Wellington with Roast Potatoes and Gravy	Roasted Vegetable Pizza with New Potatoes		Red Pepper Frittata with Chips & Tomato Ketchup
		Option Three	Jacket Potato with Baked Beans	Jacket Potato with Cheese	Jacket Potato with Tuna Mayonnaise	Jacket Potato with Baked Beans		Jacket Potato with Cheese
		Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables		Seasonal Vegetables
		Dessert	NEW Gingerbread Cookie	Chocolate Brownie with Chocolate Sauce	Strawberry Jelly with Peaches	Autumn Pear Crumble with Custard		Vanilla Shortbread
WEEK THREE		Option One	Cheese and Bean Pasty with New Potatoes	Beef burger with Cheese in a Bun with Wedges and Tomato Ketchup	Roast Chicken with Roast Potatoes and Gravy	NEW Chicken Enchilada Bake with Rice		Battered Fish with Chips & Tomato Ketchup
		Option Two	Tomato Pasta	Creamy Coconut Curry with Rice	Vegan Sausage with Roast Potatoes and Gravy	Jacket with Vegan Bolognese		Mexican Bean Roll with Chips and Tomato Ketchup
		Option Three	Jacket Potato with Baked Beans	Jacket Potato with Cheese	Jacket Potato with Tuna Mayonnaise	Jacket Potato with Baked Beans		Jacket Potato with Cheese
		Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables		Seasonal Vegetables
		Dessert	Oaty Cookie	Eves Pudding with Custard	Ice Cream and Fresh Fruit	Jam and Coconut Sponge and Custard		Melting Moment Biscuit

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.

Autumn Winter
2025/2026

WEEK ONE

3 November
24 November
15 December
19 January
9 February
9 March



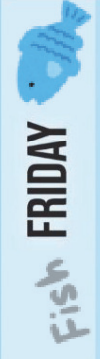
MONDAY

TUESDAY

WEDNESDAY



THURSDAY



FRIDAY

Option One

V231 Classic Cheese and Tomato
Pizza with SD2 New Potatoes

B57 Meatballs in V225 Tomato
Sauce with SD84 Rice

P5 Roast Gammon SD82 Roast
Potatoes and SD118 Gravy

NEW C128 Chicken Biryani
(Chicken and Rice)

F6 Fish Fingers with SD5 Chips & SD14
Tomato Ketchup

Option Two

V334 Vegetable Pasta Bake

V236 Vegan Burger in a SD17 Bun
with SD6 Wedges and SD14
Tomato Ketchup

V204 Roast Quorn Fillet SD82
Roast Potatoes and SD118
Gravy

V318 Macaroni
Cheese

GR2 Spinach and Cheese Whirl with
SD5 Chips and SD14 Tomato
Ketchup

Option Three

SD55 Jacket Potato with SD22
Baked Beans

SD55 Jacket Potato with V85
Cheese

SD55 Jacket Potato with F11
Tuna Mayonnaise or F32 Salmon
Mayonnaise

SD55 Jacket Potato with SD22
Baked Beans

SD55 Jacket Potato with V85 Cheese

Vegetables

SD18 Peas and SD28 Carrots

SD19 Sweetcorn and SD24 Green
Beans

SD35 Cabbage SD28 Carrots

SD20 Broccoli and SD27
Cauliflower

SD18 Peas and SD22 Beans

Dessert

D80 Chocolate Shortbread

NEW D248 Apple Crumble Cake
with D2 Custard

D244 Cinnamon Swirl D225 Fresh
Fruit

D197 Syrup Sponge with D2
Custard

D13 Ice Cream with D166 Peaches

Option One

V309 Mild Mexican Chilli with SD84
Rice

P3 Sausage and SD1 Mash with
SD118 Gravy

C4 C5 Roast Chicken, SD40
Stuffing, SD82 Roast Potatoes
and SD118 Gravy

B48 Bolognese with SD50 Garlic
Bread

F6 Fish Fingers with SD5 Chips &
SD14 Tomato Ketchup

Option Two

V237 V225 Vegan Meatballs in
Tomato Sauce with SD8 Spaghetti

NEW V263 Chefs Special Lentil
Curry with SD84 Rice

V232 Vegetarian Wellington
with SD82 Roast Potatoes and
SD118 Gravy

V243 Roasted Vegetable Pizza with
SD2 New Potatoes

V24 Red Pepper Frittata with SD5
Chips & SD14 Tomato Ketchup

Option Three

SD55 Jacket Potato with SD22
Baked Beans

SD55 Jacket Potato with V85
Cheese

SD55 Jacket Potato with F11
Tuna Mayonnaise

SD55 Jacket Potato with SD22
Baked Beans

SD55 Jacket Potato with V85
Cheese

Vegetables

SD19 Sweetcorn and SD24 Green
Beans

SD35 Cabbage and SD28 Carrots

SD20 Broccoli and SD27
Cauliflower

SD19 Sweetcorn and SD28 Carrots

SD18 Peas and SD22 Beans

Dessert

NEW D267 Gingerbread Cookie

D169 Chocolate and Beetroot
Brownie with D3 Chocolate Sauce

D245 Strawberry Jelly with D166
Peaches

D236 Autumn Pear Crumble with
D2 Custard

D57 Vanilla Shortbread

WEEK THREE

17 November
8 December
12 January
2 February
2 March
23 March

Option One

V191 Cheese & Bean Pasty with
SD2 New Potatoes

B5 Burger with B84 Cheese in a
SD17 Bun with SD6 Wedges and
SD14 Tomato Ketchup

C4 C5 Roast Chicken with SD82
Roast Potatoes & SD118 Gravy

NEW C126 Chicken Enchilada Bake
with SD84 Rice

F3 Battered Fish with SD5 Chips &
SD14 Tomato Ketchup

Option Two

V188 Tomato Sauce SD9 Pasta

V303 Creamy Chickpea and
Coconut Curry with SD84 Rice

V238 Vegan Sausage with
SD82 Roast Potatoes & SD118
Gravy

SD55 Jacket with V233 Vegan
Bolognese

V161 Mexican Bean Roll SD5 Chips
& SD14 Tomato Ketchup

Option Three

SD55 Jacket Potato with SD22
Baked Beans

SD55 Jacket Potato with V85
Cheese

SD55 Jacket Potato with F11
Tuna Mayonnaise

SD55 Jacket Potato with SD22
Baked Beans

SD55 Jacket Potato with V85
Cheese

Vegetables

SD28 Carrots and SD24 Green
Beans

SD18 Peas and SD128 Mixed
Salad

SD21 Swede and SD24 Green
Beans

SD19 Sweetcorn and SD20 Broccoli

SD18 Peas and SD22 Beans

Dessert

D85 Oaty Cookie

D189 Eves Pudding with D2
Custard

D13 Ice Cream with D225 Fresh
Fruit

D233 Jam and Coconut Sponge
with D2 Custard

D231 Melting Moment Biscuit

MENU KEY

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