

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

03.11.25
24.11.25
15.12.25
05.01.26
26.01.26
23.02.26
16.03.26

Option One

Plant Balls in Tomato Sauce with Rice 

Beef Lasagne with Garlic Bread 

Roast Chicken, Stuffing, Roast Potatoes and Gravy

NEW Chicken Biryani

Fishfingers with Chips & Tomato Sauce

Option Two

Autumn Vegetable Lasagne

Plant Burger in a Bun with Potato Wedges 

Vegetarian Wellington with Roast Potatoes and Gravy 

NEW BBQ Sausage Pasta with Garlic Bread 

Cheese and Bean Pasty with Chips and Tomato Sauce

Vegetables

Vegetables of the Day

Dessert

Cheese and Crackers

NEW Apple Crumb Cake

Fruit Medley 

Jelly with Mandarins 

Syrup Sponge

WEEK TWO

10.11.25
01.12.25
12.01.26
02.02.26
02.03.26
23.06.26

Option One

Classic Cheese and Tomato Pizza with Wedges 

Spaghetti Bolognaise 



BBQ Chicken or Quorn with Seasoned Potatoes and Sweetcorn Salsa 

Meatballs in Tomato Sauce with Rice 

Breaded Fish with Chips & Tomato Sauce

Option Two

Mild Mexican Chilli with Rice 

Vegan Spaghetti Bolognaise 

Vegetables of the Day

Creamy Chickpea Curry with Rice 

Cheese Whirl with Chips and Tomato Sauce

Vegetables

Vegetables of the Day

Dessert

NEW Gingerbread Cookie 

Chocolate Brownie with Chocolate Sauce

Fruit Salad 

Sticky Toffee Apple Crumble 

Vanilla Shortbread 

WEEK THREE

17.11.25
08.12.25
19.01.26
09.02.26
09.03.26

Option One

Macaroni Cheese

NEW Chicken 50% Enchilada Bake with Paprika Wedges 

Sausage with Roast Potatoes and Gravy



Mild Caribbean Chicken with Golden Rice

Fishfinger wraps with Chips & Tomato Sauce

Option Two



NEW Chefs Special Lentil Curry with Rice 

Tomato Pasta 

Vegan Sausage and Roast Potatoes with Gravy 

Caribbean Stew with Golden Rice 

Red Pepper Frittata with Chips & Tomato Sauce

Vegetables

Vegetables of the Day

Dessert

Oaty Cookie 

Pear Crumble 

Fruit Salad 

NEW Jamaican Ginger Cake

Cornflake Tart

MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

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.

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