

AUTUMN WINTER MENU 2026 / 2027

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE	Option One	Classic Cheese and Tomato Pizza with Wedges (V)	Lasagne with Garlic Bread	Roast Dinner, Stuffing, Roast Potatoes and Gravy	Tikka Masala with Rice	Fishfingers or Salmon Fishfingers with Chips and Tomato Sauce	
	Option Two	Soya Mince Lasagne (V)	Plant Balls in Tomato Sauce with Rice (VE)	Vegetarian Wellington with Roast Potatoes and Gravy (VE)	Quorn and Lentil Tikka Masala with Rice (VE)	Cheese and Bean Pasty with Chips and Tomato Sauce (V)	
	Sides	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	
	Dessert	Cheese and Crackers (V)	Apple Cake with Custard (V)	Fruit Medley (VE)	Jelly with Mandarins (VE)	Syrup Sponge with Custard (V)	Whole grain
WEEK TWO	Option One	Classic Cheese and Tomato Pizza with Wedges (V)	Spaghetti Bolognaise	BBQ Meat dish, Seasoned Potatoes and Sweetcorn Salsa	Meatballs in Tomato Sauce with Rice	Breaded Fish or Fishfingers with Chips and Tomato Sauce	
	Option Two	Five Bean Chilli with Rice (VE)	Vegan Bolognaise with Spaghetti (VE)	Lemon and Herb Quorn, Seasoned Potatoes and Sweetcorn Salsa (VE)	Creamy Chickpea and Coconut Curry with Rice (VE)	Cheese Whirl with Chips and Tomato Sauce (V)	Plant based
	Sides	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	
	Dessert	Gingerbread Cookie (VE)	Chocolate and Beetroot Brownie with Chocolate Sauce (V)	Fruit Salad (VE)	Sticky Toffee Apple Crumble with Custard (V)	Vanilla Shortbread (VE)	Added plant protein
WEEK THREE	Option One	Classic Cheese and Tomato Pizza with Wedges (V)	Enchilada Bake with Paprika Wedges	Sausage with Roast Potatoes and Gravy	Mild Caribbean Curry with Golden Rice	Fishfingers with Chips and Tomato Sauce	
	Option Two	Macaroni Cheese (V)	Tomato Pasta (VE)	Vegan Sausage and Roast Potatoes with Gravy (VE)	Caribbean Stew with Golden Rice (VE)	Red Pepper Frittata with Chips and Tomato Sauce (V)	(VE) Vegan
	Sides	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	
	Dessert	Oaty Cookie (VE)	Pear Crumble with Custard (V)	Fruit Salad (VE)	Jamaican Ginger Cake with Custard (V)	Iced Sponge (V)	(V) Veggie
AVAILABLE DAILY:		Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					

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.

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		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE	Option One	BB3 Beetroot and Lentil Burger in a SD17 Bun with SD6 Potato Wedges	B52 Beef Lasagne with SD50 Garlic Bread	C4 C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes and SD118 Gravy	C35 Chicken Tikka Masala with Rice	F6 Fishfingers or F1 Salmon Fishfingers with SD5 Chips and SD14 Tomato Sauce	
	Option Two	V242 Soya Mince Lasagne	V237 V225 Plant Balls in Tomato Sauce with SD84 Rice	V232 Vegetarian Wellington with SD82 Roast Potatoes and SD118 Gravy	V347 Quorn and Lentil Tikka Masala with Rice	V191 Cheese and Bean Pasty with SD5 Chips and SD14 Tomato Sauce	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	D56 Cheese and Crackers	D189 Apple Cake with D2 Custard	D224 Fruit Medley	D235 Jelly with Mandarins	D197 Syrup Sponge with D2 Custard	Whole grain
WEEK TWO	Option One	V346 Classic Cheese and Tomato Pizza with SD6 Wedges	SD8 Spaghetti B48 Bolognaise	QB14 BBQ Chicken with QB16 Seasoned Potatoes and QB3 Sweetcorn Salsa	C103 Chicken Meatballs in V225 Tomato Sauce with SD84 Rice	F7 Breaded Fish or F6 Fishfingers with SD5 Chips and SD14 Tomato Sauce	
	Option Two	V239 Five Bean Chilli with SD84 Rice	V233 Vegan SD8 Spaghetti Bolognaise	QB19 Lemon and Herb Quorn with QB16 Seasoned Potatoes and QB3 Sweetcorn Salsa	V303 Creamy Chickpea and Coconut Curry with SD84 Rice	V27 Cheese Whirl with SD5 Chips and SD14 Tomato Sauce	Plant based
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	D267 Gingerbread Cookie	D169 Chocolate and Beetroot Brownie with D3 Chocolate Sauce	D223 Fruit Salad	D243 Sticky Toffee Apple Crumble with D2 Custard	D57 Vanilla Shortbread	Added plant protein
WEEK THREE	Option One	V318 Macaroni Cheese	C125 Chicken Enchilada with SD81 Paprika Wedges	P3/ C6 Sausage with SD82 Roast Potatoes and SD118 Gravy	C102 Mild Caribbean Chicken with GR5 Golden Rice	F6 Fishfingers with SD5 Chips and SD14 Tomato Sauce	
	Option Two	V161 Phat Mexican Bean Roll with SD2 New Potatoes	V302 Tomato Pasta	V238 Vegan Sausage with SD82 Roast Potatoes and SD118 Gravy	V306 Caribbean Stew with GR5 Golden Rice	V24 Red Pepper Frittata with SD5 Chips and SD14 Tomato Sauce	(VE) Vegan
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	D85 Oaty Cookie	D236 Pear Crumble with D2 Custard	D225 Fruit Salad	D265 Jamaican Ginger Cake with D2 Custard	D177 Iced Sponge	(V) Veggie
AVAILABLE DAILY:		Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					

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