

WEEK ONE

27.10.2025
17.11.2025
08.12.2025
12.01.2026
02.02.2026
02.03.2026
23.03.2026

Option One

NEW BBQ Sausage
Pasta with Garlic
Bread



Option Two

Autumn Vegetable
Lasagne With Garlic
Bread

Vegetables

Green Beans &
Sweetcorn

Dessert

Cheese and Crackers

MONDAY

TUESDAY

NEW Curried Chicken
With Rice (Chicken
Biryani)



Veggie Burger in a Bun
with Potato Wedges

Vegetable Medley

NEW Apple Crumb Cake
with Custard

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

FRIDAY

Fishfingers or Salmon
Fishfingers with Chips &
Tomato Sauce

Cheese and Bean Pasty
with Chips and Tomato
Sauce

Baked Beans & Peas

Jelly With Mandarins



WEEK TWO

03.11.2025
24.11.2025
15.12.2025
19.01.2026
09.02.2026
09.03.2026
30.03.2026

Option One

Classic Cheese and
Tomato Pizza
With Tomato Pasta



Option Two

Mild Mexican Chilli with
Rice



Vegetables

Sweetcorn & Peas

Dessert

NEW Gingerbread
Cookie



Spaghetti
Bolognaise



Veggie Spaghetti
Bolognaise



Carrots & Broccoli

Chocolate and Beetroot
Brownie with Chocolate
Sauce



BBQ Chicken or Quorn
with Seasoned
Potatoes and
Sweetcorn Salsa



Sweetcorn & Peas

Fruit Salad



Meatballs in Tomato
Sauce with Rice



Creamy Chickpea and
Coconut Curry with Rice



Vegetable Medley

Sticky Toffee Apple
Crumble with Custard



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



NEW Chefs Special Lentil
Curry with Rice



Option Two

Peas & Green Beans

Vegetables

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.

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

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Option One

NEW V270 BBQ Sausage
Pasta with **SD50** Garlic
Bread

NEW C124 Chicken Biryani

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

B52 Beef Lasagne with **SD50**
Garlic Bread

F6 Fishfingers or **F1** Salmon
Fishfingers with **SD5** Chips &
SD14 Tomato Sauce

Option Two

V44 Autumn Vegetable
Lasagne with **SD50** Garlic
Bread

BB3 Beetroot and Lentil
Burger in a **SD17** Bun with
SD6 Potato Wedges

V232 Vegetarian Wellington
with **SD82** Roast Potatoes
and **SD118** Gravy

V10 Potato & Courgette
Layer Bake

V191 Cheese & Bean Pasty
with **SD5** Chips & **SD14**
Tomato Sauce

Vegetables

SD12 Green Beans & **SD19**
Sweetcorn

SD102 Vegetable Medley

SD28 Carrots & **SD21** Swede

SD19 Sweetcorn & **SD26**
Peppers

SD22 Baked Bean & **SD18**
Peas

Dessert

D56 Cheese and Crackers

NEW D268 Apple
Crumb Cake with **D2**
Custard

D224 Fruit Medley

D197 Syrup Sponge with **D2**
Custard

D235 Jelly with Mandarins

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Option One

V231 Classic Cheese and
Tomato Pizza with **SB9**
Tomato Pasta Salad

SD8 Spaghetti
B48 Bolognaise

QB14 BBQ Chicken or
QB19 Quorn with **QB16**
Seasoned Potatoes and
QB3 Sweetcorn Salsa

B57 Meatballs in **V225** Tomato
Sauce with **SD84** Rice

F6 Fishfingers with **SD5** Chips
& **SD14** Tomato Sauce

Option Two

V309 Mild Mexican Chilli with
SD84 Rice

V233 Vegan **SD8** Spaghetti
Bolognaise

V303 Creamy Chickpea and
Coconut Curry with **SD84** Rice

V27 Cheese Whirl with **SD5**
Chips and **SD14** Tomato
Sauce

Vegetables

SD19 Sweetcorn **SD18** Peas

SD28 Carrots & **SD20**
Broccoli

SD19 Sweetcorn & **SD18**
Peas

SD102 Vegetable Medley

SD22 Baked Beans & **SD18**
Peas

Dessert

NEW 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

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16.03.2026

Option One

V318 Macaroni
Cheese

NEW C125 Chicken 50%
Enchilada Bake with **SD81**
Paprika Wedges

P3/ C6 Sausage with **SD82**
Roast Potatoes & **SD118**
Gravy

C102 Mild Caribbean
Chicken with **GR5** Golden
Rice

F6 Fishfingers with **SD5** Chips
& **SD14** Tomato Sauce

Option Two

NEW V263 Chefs Special
Lentil Curry with **SD84** Rice

V302 Tomato Pasta

V167 Vegan Sausage with
SD82 Roast Potatoes &
SD118 Gravy

V306 Caribbean Stew with
GR5 Golden Rice

V24 Red Pepper Frittata
with **SD5** Chips & **SD14**
Tomato Sauce

Vegetables

SD18 Peas & **SD12** Green
Beans

SD102 Vegetable Medley

SD28 Carrots & **SD35**
Cabbage

SD19 Sweetcorn & **SD12**
Green Beans

SD22 Baked Beans & **SD18**
Peas

Dessert

D85 Oaty Cookie

D236 Pear Crumble with **D2**
Custard

D225 Fruit Salad

NEW D265 Jamaican Ginger
Cake with **D2** Custard

D221 Cornflake Tart

MENU KEY

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