

Autumn Winter
2025 2026

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

03/11/2025
24/11/2025
15/12/2025
19/01/2026
09/02/2026
09/03/2026

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

Beetroot and Lentil 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

Vegetables of the Day

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Vegetables of the Day

Dessert

Cheese and Crackers

NEW Apple Crumb Cake with Custard

Fruit Medley

Jelly with Mandarins

Syrup Sponge with Custard

WEEK TWO

10/11/2025
01/12/2025
05/01/2026
26/01/2026
23/02/2026
16/03/2026

Option One

Classic Cheese and Tomato Pizza with Wedges



Beef Spaghetti Bolognaise



BBQ Chicken or Quorn with Seasoned Potatoes and Sweetcorn Salsa

Beef Meatballs in Tomato Sauce with Rice

Breaded Fish or Fishfingers with Chips & Tomato Sauce

Option Two

Mild Mexican Chilli with Rice



Vegan Spaghetti Bolognaise



Creamy Chickpea and Coconut Curry with Rice

Cheese Whirl with Chips and Tomato Sauce

Vegetables

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Dessert

NEW Gingerbread Cookie

Chocolate and Beetroot Brownie with Chocolate Sauce

Fruit Salad

Sticky Toffee Apple Crumble with Custard

Vanilla Shortbread

WEEK THREE

17/11/2025
08/12/2025
12/01/2026
02/02/2026
02/03/2026
23/03/2026

Option One

Macaroni Cheese



NEW Chicken 50% Enchilada Bake with Paprika Wedges



Pork Sausage with Roast Potatoes and Gravy



Mild Caribbean Chicken with Golden Rice

Fishfingers with Chips & Tomato Sauce

Option Two

NEW Chefs Special Lentil Curry with Rice



Tomato Pasta



Vegan Sausage and Roast Potatoes and Gravy



Caribbean Stew with Golden Rice

Red Pepper Frittata with Chips & Tomato Sauce

Vegetables

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Dessert

Oaty Cookie

Pear Crumble with Custard

Fruit Salad

NEW Jamaican Ginger Cake with Custard

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

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09/03/2026

Option One

V237 V225 Plant Balls in Tomato Sauce with **SD84** Rice

B52 Beef Lasagne with **SD50** Garlic Bread

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

NEW C124 Chicken Biryani

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

Option Two

V44 Autumn Vegetable Lasagne

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

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

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

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

Vegetables

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Dessert

D56 Cheese and Crackers

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

D224 Fruit Medley

D235 Jelly with Mandarins

D197 Syrup Sponge with **D2** Custard

WEEK TWO

10/11/2025
01/12/2025
05/01/2026
26/01/2026
23/02/2026
16/03/2026

Option One

V231 Classic Cheese and Tomato Pizza with **SD6** Wedges

SD8 Spaghetti
B48 Bolognaise

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

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

F7 Breaded Fish or **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

Vegetables of the Day

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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

WEEK THREE

17/11/2025
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02/03/2026
23/03/2026

Option One

V318 Macaroni Cheese

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

P3/ C6 Pork 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

V225 Tomato **SD9** Pasta

V244 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

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Vegetables of the Day

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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