

## 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



### Option Two

Vegetable Tagine with  
Lemon & Herb Couscous



### Vegetables

Sweetcorn  
Green Beans

### Dessert

Cheese/Fresh Fruit with  
Crackers

## MONDAY

## TUESDAY

Beef Pasta Bake with  
Garlic Bread



Cheese & Tomato  
Pinwheel with Potato  
Wedges

Broccoli  
Cauliflower

**NEW** Apple Crumb Cake  
with Custard

## WEDNESDAY

Roast Chicken, Stuffing,  
Roast Potatoes and  
Gravy

Chickpea & Vegetable  
Hotpot

Sliced Carrots  
Green Cabbage

Fruit Medley  
Yoghurt Station

## THURSDAY

Vegetable Fajitas with  
Potato Wedges

**NEW** BBQ Sausage  
Pasta with Garlic Bread

Mediterranean  
vegetables

Jelly with Mandarins

## FRIDAY

Fishfingers / Salmon  
Fishfingers with Chips &  
Tomato Sauce

Vegan Roll with Chips &  
Tomato Sauce

Baked Beans  
Garden Peas

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 &  
Tomato Pizza  
with Wedges



### Option Two

Vegan Spaghetti  
Bolognese



### Vegetables

Carrots  
Peas

### Dessert

Orange Cookie

Spaghetti  
Bolognese



Mild Mexican Chilli  
With Rice



Sweetcorn  
Baked Beans

Vanilla Sponge with  
Chocolate Sauce

Roast Turkey, Stuffing  
or  
Creamy Vegetable Pie  
Roast Potatoes and  
Gravy

Broccoli  
Sliced Carrots

Fruit Salad  
Yoghurt Station

Courgette & Potato  
Layer Bake

Creamy Chickpea &  
Coconut Curry with Rice

Sweetcorn  
Green Beans

Sticky Toffee Apple  
Crumble with Custard

Breaded Fish  
with Chips & Tomato  
Sauce

Cheese Whirl with Chips  
& Tomato Sauce

Baked Beans  
Garden Peas

Vanilla Shortbread

## WEEK THREE

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

### Option One

Golden Macaroni  
Cheese



### Option Two

**NEW** Chefs Special Lentil  
Curry with Rice

### Vegetables

Sliced carrots  
Garden Peas

### Dessert

Oaty Cookie

**NEW** Chicken Enchilada  
Bake with Paprika  
Wedges

Tomato Pasta with  
Cheese

Sweetcorn  
Broccoli

Mixed Fruit Crumble with  
Custard

Sausage with Roast  
Potatoes & Onion Gravy

Vegan Sausage & Roast  
Potatoes & Gravy

Cauliflower  
Roasted Carrots

Fruit Salad  
Yoghurt Station

Vegetarian Pasta Bake

Caribbean Stew with  
Golden Rice

Mixed Seasonal  
Vegetables

Chocolate Drizzle Cake  
with Custard

Fishfingers with Chips &  
Tomato Sauce

Vegetable Pasty with  
Chips & Tomato Sauce

Baked beans  
Garden Peas

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