

AUTUMN WINTER MENU 2026 / 2027

WEEK ONE		MONDAY					MENU KEY:  Whole grain  Plant based  Added plant protein (VE) Vegan (V) Veggie
Option One	 Beetroot and Lentil Burger in a Bun with Potato Wedges (VE)	 Beef Lasagne with Garlic Bread	Roast Chicken, Stuffing, Roast Potatoes and Gravy	 Chicken 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)		
WEEK TWO		TUESDAY					MENU KEY:  Whole grain  Plant based  Added plant protein (VE) Vegan (V) Veggie
Option One	Classic Cheese and Tomato Pizza with Wedges (V)	Spaghetti Bolognaise 	BBQ Chicken, Seasoned Potatoes and Sweetcorn Salsa	 Chicken and Sweetcorn 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)		
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)		
WEEK THREE		WEDNESDAY					MENU KEY:  Whole grain  Plant based  Added plant protein (VE) Vegan (V) Veggie
Option One	Macaroni Cheese (V)	Chicken Enchilada Bake with Paprika Wedges 	Sausage with Roast Potatoes and Gravy	Mild Caribbean Chicken with Golden Rice	Fishfingers with Chips and Tomato Sauce		
Option Two	 Mexican Bean Roll with New Potatoes (VE)	 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)		
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)		
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.