

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 Pasta Bake with
Garlic Bread 

Roast Chicken, Stuffing,
Roast Potatoes and
Gravy

B53 Beef & Red Pepper
Pizza with **SD6** Potato
Wedges

Fishfingers / Salmon
Fishfingers with Chips &
Tomato Sauce


Option Two

Vegetable Tagine with
Lemon & Herb Couscous 

Cheese & Tomato
Pinwheel with Potato
Wedges

Chickpea & Vegetable
Hotpot 

NEW BBQ Sausage
Pasta with Garlic Bread 

Vegan Roll with Chips &
Tomato Sauce 

Vegetables

Sweetcorn
Green Beans

Broccoli
Cauliflower

Sliced Carrots
Green Cabbage

Mediterranean
vegetables

Baked Beans
Garden Peas

Dessert

Cheese/Fresh Fruit with
Crackers

NEW Apple Crumb Cake
with Custard

Fruit Medley
Yoghurt Station


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 &
Tomato Pizza with
Wedges 

Spaghetti
Bolognese 

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

Mild Caribbean Chicken
with **GR5** Golden Rice

Breaded Fish
with Chips & Tomato
Sauce

Option Two

Vegan Spaghetti
Bolognese 

Mild Mexican Chilli
With Rice 

Broccoli
Sliced Carrots

Creamy Chickpea &
Coconut Curry with Rice 


Cheese Whirl with Chips
& Tomato Sauce

Vegetables

Carrots
Peas

Sweetcorn
Baked Beans

Broccoli
Sliced Carrots

Sweetcorn
Green Beans 


Baked Beans
Garden Peas


Dessert

Orange Cookie 

Vanilla Sponge with
Chocolate Sauce

Fruit Salad
Yoghurt Station

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

Golden Macaroni
Cheese

Chicken Tikka Masala
with Rice

Sausage with Roast
Potatoes & Onion Gravy


Chilli Con Carne with
Rice 


Fishfingers with Chips &
Tomato Sauce


Option Two

 **NEW** Chefs Special Lentil
Curry with Rice 

Tomato Pasta with
Cheese

Vegan Sausage & Roast
Potatoes & Gravy 

Caribbean Stew with
Golden Rice 


Vegetable Pasty with
Chips & Tomato Sauce 

Vegetables

Sliced carrots
Garden Peas 

Sweetcorn
Broccoli


Cauliflower
Roasted Carrots

Mixed Seasonal
Vegetables 

Baked beans
Garden Peas

Dessert

Oaty Cookie 

Mixed Fruit Crumble with
Custard 

Fruit Salad
Yoghurt Station

Chocolate Drizzle 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