

AUTUMN WINTER MENU 2026 / 2027

WEEK ONE		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)								
Option One	Classic Cheese and Tomato Pizza with Wedges (V)	Spaghetti Bolognese	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 Bolognese 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)								
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)								
Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt													
AVAILABLE DAILY:													

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.

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	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE	B83 Beetroot and Lentil Burger in a SD17 Bun with SD6 Potato Wedges V242 Soya Mince Lasagne Vegetables of the Day D56 Cheese and Crackers	B52 Beef Lasagne with SD50 Garlic Bread V237 V225 Plant Balls in Tomato Sauce with SD84 Rice Vegetables of the Day D189 Apple Cake with D2 Custard	C4 C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes and SD118 Gravy V232 Vegetarian Wellington with SD82 Roast Potatoes and SD118 Gravy Vegetables of the Day D224 Fruit Medley	C35 Chicken Tikka Masala with Rice V347 Quorn and Lentil Tikka Masala with Rice Vegetables of the Day D235 Jelly with Mandarins	F6 Fishfingers or F1 Salmon Fishfingers with SD5 Chips and SD14 Tomato Sauce V191 Cheese and Bean Pasty with SD5 Chips and SD14 Tomato Sauce Vegetables of the Day D197 Syrup Sponge with D2 Custard	Whole grain
WEEK TWO	V346 Classic Cheese and Tomato Pizza with SD6 Wedges V239 Five Bean Chilli with SD84 Rice Vegetables of the Day D267 Gingerbread Cookie	SD8 Spaghetti B48 Bolognese V233 Vegan SD8 Spaghetti Bolognese Vegetables of the Day D169 Chocolate and Beetroot Brownie with D3 Chocolate Sauce	QB14 BBQ Chicken with QB16 Seasoned Potatoes and QB83 Sweetcorn Salsa QB19 Lemon and Herb Quorn with QB16 Seasoned Potatoes and QB83 Sweetcorn Salsa Vegetables of the Day D223 Fruit Salad	C103 Chicken Meatballs in V225 Tomato Sauce with SD84 Rice V303 Creamy Chickpea and Coconut Curry with SD84 Rice Vegetables of the Day D243 Sticky Toffee Apple Crumble with D2 Custard	F7 Breaded Fish or F6 Fishfingers with SD5 Chips and SD14 Tomato Sauce V27 Cheese Whirl with SD5 Chips and SD14 Tomato Sauce Vegetables of the Day D57 Vanilla Shortbread	Plant based
WEEK THREE	V318 Macaroni Cheese V161 Phat Mexican Bean Roll with SD2 New Potatoes Vegetables of the Day D85 Oaty Cookie	C125 Chicken Enchilada with SD81 Paprika Wedges V302 Tomato Pasta Vegetables of the Day D236 Pear Crumble with D2 Custard	P3/ C6 Sausage with SD82 Roast Potatoes and SD118 Gravy V238 Vegan Sausage with SD82 Roast Potatoes and SD118 Gravy Vegetables of the Day D225 Fruit Salad	C102 Mild Caribbean Chicken with GR5 Golden Rice V306 Caribbean Stew with GR5 Golden Rice Vegetables of the Day D265 Jamaican Ginger Cake with D2 Custard	F6 Fishfingers with SD5 Chips and SD14 Tomato Sauce V24 Red Pepper Frittata with SD5 Chips and SD14 Tomato Sauce Vegetables of the Day D177 Iced Sponge	Added plant protein (VE) Vegan (V) Veggie
AVAILABLE DAILY:	Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					

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