

## MONDAY

## TUESDAY

## WEDNESDAY


## THURSDAY


## FRIDAY

### WEEK ONE


27.10.2025  
17.11.2025  
08.12.2025  
12.01.2026  
02.02.2026  
02.03.2026  
23.03.2026

#### Option One

**NEW** BBQ Sausage  
Pasta with Garlic  
Bread 

**NEW** Curried Chicken  
With Rice (Chicken  
Biryani) 

Roast Chicken, Stuffing,  
Roast Potatoes and  
Gravy 

Beef Lasagne with  
Garlic Bread 

Fishfingers or Salmon  
Fishfingers with Chips &  
Tomato Sauce

#### Option Two

Autumn Vegetable  
Lasagne With Garlic  
Bread

Veggie Burger in a Bun  
with Potato Wedges

Vegetarian Wellington  
with Roast Potatoes and  
Gravy

Potato & Courgette  
Layer Bake

Cheese and Bean Pasty  
with Chips and Tomato  
Sauce

#### Vegetables

Green Beans &  
Sweetcorn

Vegetable Medley

Carrots & Swede

Sweetcorn & Pepper Mix

Baked Beans & Peas 

#### Dessert

Cheese and Crackers

**NEW** Apple Crumb Cake  
with Custard

Fruit Medley 

Syrup Sponge With  
Custard

Jelly With Mandarins

### WEEK TWO


03.11.2025  
24.11.2025  
15.12.2025  
19.01.2026  
09.02.2026  
09.03.2026  
30.03.2026

#### Option One

Classic Cheese and  
Tomato Pizza  
With Tomato Pasta 

Spaghetti  
Bolognaise 

 **CHICKEN  
SHACK**  
BBQ Chicken or Quorn  
with Seasoned  
Potatoes and  
Sweetcorn Salsa 


Meatballs in Tomato  
Sauce with Rice 

Fishfingers with Chips &  
Tomato Sauce

#### Option Two

Mild Mexican Chilli with  
Rice 

Veggie Spaghetti  
Bolognaise 

BBQ Chicken or Quorn  
with Seasoned  
Potatoes and  
Sweetcorn Salsa 

Creamy Chickpea and  
Coconut Curry with Rice 

Cheese Whirl with Chips  
and Tomato Sauce

#### Vegetables

Sweetcorn & Peas

Carrots & Broccoli

Sweetcorn & Peas

Vegetable Medley

Baked Beans & Peas 

#### Dessert

**NEW** Gingerbread  
Cookie 

Chocolate and Beetroot  
Brownie with Chocolate  
Sauce

Fruit Salad 

Sticky Toffee Apple  
Crumble with Custard 


Vanilla Shortbread

### WEEK THREE

10.11.2025  
01.12.2025  
05.01.2026  
26.01.2026  
23.02.2026  
16.03.2026

#### Option One

Macaroni  
Cheese 


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

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 

Veggie Sausage and  
Roast Potatoes and  
Gravy 

Caribbean Stew with  
Golden Rice 

Red Pepper Frittata with  
Chips & Tomato Sauce

#### Vegetables

Peas & Green Beans

Vegetable Medley


Carrots & Cabbage

Sweetcorn & Green  
Beans

Baked Beans & Peas

#### Dessert

Oaty Cookie 

Fruit 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 – Freshly Baked Bread- Daily salad selection – Fresh Fruit and Yoghurt