

Autumn Winter  
2025 2026

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

03/11/2025  
24/11/2025  
15/12/2025  
19/01/2026  
09/02/2026  
16/03/2026

Option One

Plant Balls in Tomato Sauce with Rice 

Beef Lasagne with Garlic Bread 

Roast Chicken, Stuffing, Roast Potatoes and Gravy

**NEW** Chicken Biryani

Fishfingers with Chips & Tomato Sauce

Option Two

Autumn Vegetable Lasagne

Beetroot and Lentil Burger in a Bun with Potato Wedges 

Vegetarian Wellington with Roast Potatoes and Gravy 

**NEW** BBQ Sausage Pasta with Garlic Bread 

Cheese and Bean Pasty with Chips and Tomato Sauce

Vegetables

Vegetables of the Day

Dessert

Cheese and Crackers

**NEW** Apple Crumb Cake with Custard

Fruit Medley 

Jelly with Mandarins 

Syrup Sponge with Custard

WEEK TWO

10/11/2025  
01/12/2025  
05/01/2026  
26/01/2026  
23/02/2026  
23/03/2026

Option One

Classic Cheese and Tomato Pizza with Wedges 

Spaghetti Bolognaise 



BBQ Chicken or Quorn with Seasoned Potatoes and Sweetcorn Salsa 

Meatballs in Tomato Sauce with Rice 

Breaded Fish with Chips & Tomato Sauce

Option Two

Mild Mexican Chilli with Rice 

Vegan Spaghetti Bolognaise 

Vegetables of the Day

Creamy Chickpea and Coconut Curry with Rice 

Cheese Whirl with Chips and Tomato Sauce

Vegetables

Vegetables of the Day

Dessert

**NEW** Gingerbread Cookie 

Chocolate and Beetroot Brownie with Chocolate Sauce

Fruit Salad 

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

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 

Vegan Sausage and Roast Potatoes and Gravy 

Caribbean Stew with Golden Rice 

Vegetable Sausage with Chips & Tomato Sauce

Vegetables

Vegetables of the Day

Dessert

Oaty Cookie 

Pear 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 - Bread freshly baked on site daily- Daily salad selection – Fresh Fruit and Yoghurt

## MONDAY

## TUESDAY

## WEDNESDAY

## THURSDAY

## FRIDAY

### WEEK ONE

03/11/2025  
24/11/2025  
15/12/2025  
19/01/2026  
09/01/2026  
16/03/2026

#### Option One

**V237 V225** Plant Balls in Tomato Sauce with **SD84** Rice

**B52** Beef Lasagne with **SD50** Garlic Bread

**C4 C5** Roast Chicken, **SD40** Stuffing, **SD82** Roast Potatoes and **SD118** Gravy

**NEW C124** Chicken Biryani

**F6** Fishfingers with **SD5** Chips & **SD14** Tomato Sauce

#### Option Two

**V44** Autumn Vegetable Lasagne

**BB3** Beetroot and Lentil Burger in a **SD17** Bun with **SD6** Potato Wedges

**V232** Vegetarian Wellington with **SD82** Roast Potatoes and **SD118** Gravy

**NEW V270** BBQ Sausage Pasta with **SD50** Garlic Bread

**V191** Cheese & Bean Pasty with **SD5** Chips & **SD14** Tomato Sauce

#### Vegetables

Vegetables of the Day

#### Dessert

**D56** Cheese and Crackers

**NEW D268** Apple Crumb Cake with **D2** Custard

**D224** Fruit Medley

**D235** Jelly with Mandarins

**D197** Syrup Sponge with **D2** Custard

### WEEK TWO

10/11/2025  
01/12/2025  
05/01/2026  
26/01/2026  
23/02/2026  
23/03/2026

#### Option One

**V231** Classic Cheese and Tomato Pizza with **SD6** Wedges

**SD8** Spaghetti  
**B48** Bolognaise

**B57** Meatballs in **V225** Tomato Sauce with **SD84** Rice

**F7** Breaded Fish with **SD5** Chips & **SD14** Tomato Sauce

#### Option Two

**V309** Mild Mexican Chilli with **SD84** Rice

**V233** Vegan **SD8** Spaghetti Bolognaise

**QB14** BBQ Chicken or **QB19** Quorn with **QB16** Seasoned Potatoes and **QB3** Sweetcorn Salsa

**V303** Creamy Chickpea and Coconut Curry with **SD84** Rice

**V27** Cheese Whirl with **SD5** Chips and **SD14** Tomato Sauce

#### Vegetables

Vegetables of the Day

#### Dessert

**NEW D267** Gingerbread Cookie

**D169** Chocolate and Beetroot Brownie with **D3** Chocolate Sauce

**D223** Fruit Salad

**D243** Sticky Toffee Apple Crumble with **D2** Custard

**D57** Vanilla Shortbread

### WEEK THREE

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

#### Option One

**V318** Macaroni Cheese

**NEW C125** Chicken 50% Enchilada Bake with **SD81** Paprika Wedges

**P3/ C6** Sausage with **SD82** Roast Potatoes & **SD118** Gravy

**C102** Mild Caribbean Chicken with **GR5** Golden Rice

**F6** Fishfingers with **SD5** Chips & **SD14** Tomato Sauce

#### Option Two

**NEW V263** Chefs Special Lentil Curry with **SD84** Rice

**V225** Tomato **SD9** Pasta

**V244** Vegan Sausage with **SD82** Roast Potatoes & **SD118** Gravy

**V306** Caribbean Stew with **GR5** Golden Rice

**V24** Vegetable Sausage **SD5** Chips & **SD14** Tomato Sauce

#### Vegetables

Vegetables of the Day

#### Dessert

**D85** Oaty Cookie

**D236** Pear Crumble with **D2** Custard

**D225** Fruit Salad

**NEW D265** Jamaican Ginger Cake with **D2** Custard

**D221** Cornflake Tart

### MENU KEY

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