

Autumn Winter
2025 2026

WEEK ONE

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

Main
Vegetarian
Dessert

MONDAY

Plant Balls in Tomato Sauce with Rice
Autumn Vegetable Lasagne
Vegetables of the Day
Cheese and Crackers

TUESDAY

Beef Lasagne with Garlic Bread
Beetroot and Lentil Burger in a Bun with Potato Wedges
Vegetables of the Day
NEW Apple Crumb Cake with Custard

WEDNESDAY

Roast Chicken, Stuffing, Roast Potatoes and Gravy
Vegetarian Wellington with Roast Potatoes and Gravy
Vegetables of the Day
Fruit Medley

THURSDAY

NEW Chicken Biryani
NEW BBQ Sausage Pasta with Garlic Bread
Vegetables of the Day
Jelly with Mandarins

FRIDAY

Fishfingers with Chips & Tomato Sauce
Cheese and Bean Pasty with Chips and Tomato Sauce
Vegetables of the Day
Syrup Sponge with Custard

WEEK TWO

10/11/2025
01/12/2025
05/01/2026
26/01/2026
23/02/2026
16/03/2026

Main
Vegetarian
Dessert

Classic Cheese and Tomato Pizza with Wedges
Mild Mexican Chilli with Rice
Vegetables of the Day
NEW Gingerbread Cookie

Beef Spaghetti Bolognese
Vegan Spaghetti Bolognese
Vegetables of the Day
Chocolate and Beetroot Brownie with Chocolate Sauce

CHICKEN SHACK
BBQ Chicken or Quorn with Seasoned Potatoes and Sweetcorn Salsa
Vegetables of the Day
Fruit Salad

Beef Meatballs in Tomato Sauce with Rice
Creamy Chickpea and Coconut Curry with Rice
Vegetables of the Day
Sticky Toffee Apple Crumble with Custard

Breaded Fish or Fishfingers with Chips & Tomato Sauce
Cheese Whirl with Chips and Tomato Sauce
Vegetables of the Day
Vanilla Shortbread

WEEK THREE

17/11/2025
08/12/2025
12/01/2026
02/02/2026
02/03/2026
23/03/2026

Main
Vegetarian
Dessert

Macaroni Cheese
NEW Chefs Special Lentil Curry with Rice
Vegetables of the Day
Oaty Cookie

NEW Chicken 50% Enchilada Bake with Paprika Wedges
Tomato Pasta
Vegetables of the Day
Pear Crumble with Custard

Pork Sausage with Roast Potatoes and Gravy
Vegan Sausage and Roast Potatoes and Gravy
Vegetables of the Day
Fruit Salad

caribbean CARNIVAL
Mild Caribbean Chicken with Golden Rice
Caribbean Stew with Golden Rice
Vegetables of the Day
NEW Jamaican Ginger Cake with Custard

Fishfingers with Chips & Tomato Sauce
Red Pepper Frittata with Chips & Tomato Sauce
Vegetables of the Day
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.

J Option: **Jacket potatoes** with a choice of fillings on Monday, Tuesday & Thursday. **Pasta** option on Wednesday & Friday
Available Daily for everyone: Fresh Bread – Salad Selection – Fresh Fruit and Yoghurt

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

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09/03/2026

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

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

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
16/03/2026

Option One

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

SD8 Spaghetti **B48** Bolognaise

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

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

F7 Breaded Fish or **F6** Fishfingers with **SD5** Chips & **SD14** Tomato Sauce

Option Two

V309 Mild Mexican Chilli with **SD84** Rice

V233 Vegan **SD8** Spaghetti Bolognaise

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

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

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

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
23/03/2026

Option One

V318 Macaroni Cheese

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

P3/ C6 Pork 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 Red Pepper Frittata with **SD5** Chips & **SD14** Tomato Sauce

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

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

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