

WINTER MENU 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
WEEK ONE						MENU KEY:
Option One	Wholemeal French Bread Cheese & Tomato Pizza with Wedges 	Beef Lasagne with Garlic Bread 	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Chicken Korma with Rice 	Fishfingers with Chips & Tomato Sauce	 Whole grain
Option Two	 Tomato Pasta	 Vegan Cottage Pie	 Roasted Quorn, Stuffing, Roast Potatoes, & Gravy	 NEW BBQ Sausage Pasta with Garlic Bread 	Cheese & Bean Pasty with Chips & Tomato Sauce	 Plant based
Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
Dessert	Cheese and Crackers	NEW Apple Crumb Cake with Custard 	 Fruit Medley	 Jelly with Mandarins	Syrup Sponge with Custard	 Chef's Special
WEEK TWO						
Option One	Wholemeal French Bread Cheese & Tomato Pizza with Wedges 	Spaghetti Bolognais 	Roast of the Day, Roast Potatoes & Gravy	Meatballs in Tomato Sauce with Rice 	Fish Fingers with Chips & Tomato Sauce	
Option Two	Macaroni Cheese	 Vegan Spaghetti Bolognais	 Vegan Sausages, Roast Potatoes & Gravy	 Mild Mexican Chilli with Rice 	Cheese Whirl with Chips and Tomato Sauce	
Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	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						
AVAILABLE DAILY:	Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					

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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WEEK ONE						MENU KEY:
Option One	V115 Wholemeal French Bread Cheese & Tomato Pizza with SD6 Wedges	B52 Beef Lasagne with SD50 Garlic Bread	C4 C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes and SD118 Gravy	C86 Chicken Korma with SD84 Rice	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce	 Whole grain
Option Two	V302 Tomato Pasta	V241 Vegan Cottage Pie	V204 Roasted Quorn, SD40 Stuffing, 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	 Plant based
Sides	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	 Added plant protein
Option One	V115 Wholemeal French Bread Cheese & Tomato Pizza with SD6 Wedges	SD8 Spaghetti B48 Bolognese	C4 C5 P10 P5 T1 B4 Roast of the Day Roast Potatoes and SD118 Gravy	B57 Meatballs in V225 Tomato Sauce with SD84 Rice	F6 Fishfingers with SD5 Chips & SD14 Tomato Sauce	 Chef's Special
Option Two	V318 Macaroni Cheese	V233 Vegan SD8 Spaghetti Bolognese	V238 Vegan Sausages, SD82 Roast Potatoes and SD118 Gravy	V309 Mild Mexican Chilli with SD84 Rice	V27 Cheese Whirl with SD5 Chips & SD14 Tomato Sauce	
Sides	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						

AVAILABLE DAILY:

Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

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