

Autumn Winter
2025 2026

WEEK ONE

3 November
24 November
15 December
19 January
9 February
9 March

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Meat Free

Option One

Option Two

Option Three

Vegetables

Dessert

Cheese and Tomato Pizza
with New Potatoes

Vegetable Pasta bake

Jacket Potato with Baked
Beans

Seasonal Vegetables

Chocolate
Shortbread

Meatballs in Tomato Sauce
with Rice

Vegan Burger in a Bun with
Potato Wedges and Tomato
Ketchup

Jacket Potato with Cheese

Seasonal Vegetables

NEW Apple Crumble Cake
with Custard

Roast Gammon with
Roast Potatoes and Gravy

Roast Quorn Fillet with
Roast Potatoes and Gravy

Jacket Potato with Tuna
Mayonnaise or Salmon
Mayonnaise

Seasonal Vegetables

Cinnamon Swirl and Fresh
Fruit

NEW Curried Chicken and
Rice

Macaroni Cheese

Jacket Potato with Baked
Beans

Seasonal Vegetables

Syrup Sponge with Custard

Fish Fingers with Chips &
Tomato Ketchup

Cheese Whirl with Chips and
Tomato Ketchup

Jacket Potato with Cheese

Seasonal Vegetables

Ice Cream and Peaches

WEEK TWO

10 November
1 December
5 January
26 January
23 February
16 March

Option One

Option Two

Option Three

Vegetables

Dessert

Mild Mexican Chili
with Rice

Vegan Meatballs in Tomato
Sauce with Spaghetti

Jacket Potato with Baked
Beans

Seasonal Vegetables

NEW Gingerbread Cookie

Sausage and Mash with
Gravy

NEW Chefs Special
Lentil Curry with Rice

Jacket Potato with Cheese

Seasonal Vegetables

Chocolate Brownie with
Chocolate Sauce

Roast Chicken with
Stuffing, Roast Potatoes
and Gravy

Vegetable Wellington
with Roast Potatoes and
Gravy

Jacket Potato with Tuna
Mayonnaise

Seasonal Vegetables

Strawberry Jelly with
Peaches

Spaghetti Bolognese
with Garlic Bread

Roasted Vegetable Pizza
with New Potatoes

Jacket Potato with Baked
Beans

Seasonal Vegetables

Autumn Pear Crumble
with Custard

Fish Fingers with Chips &
Tomato Ketchup

Red Pepper Frittata with
Chips & Tomato Ketchup

Jacket Potato with Cheese

Seasonal Vegetables

Vanilla Shortbread

WEEK THREE

17 November
8 December
12 January
2 February
2 March
23 March

Option One

Option Two

Option Three

Vegetables

Dessert

Cheese and Bean Pasty
with New Potatoes

Tomato Pasta

Jacket Potato with Baked
Beans

Seasonal Vegetables

Oaty Cookie

Beef burger with Cheese in a
Bun with Wedges and
Tomato Ketchup

Creamy Coconut Curry
with Rice

Jacket Potato with Cheese

Seasonal Vegetables

Eves Pudding with Custard

Roast Chicken with Roast
Potatoes and Gravy

Vegan Sausage with
Roast Potatoes and Gravy

Jacket Potato with Tuna
Mayonnaise

Seasonal Vegetables

Ice Cream and Fresh Fruit

NEW Chicken Enchilada
Bake with Rice

Jacket with Vegan Bolognese

Jacket Potato with Baked
Beans

Seasonal Vegetables

Jam and Coconut Sponge
and Custard

Battered Fish with Chips &
Tomato Ketchup

Mexican Bean Roll with Chips
and Tomato Ketchup

Jacket Potato with Cheese

Seasonal Vegetables

Melting Moment Biscuit

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