



AUTUMN WINTER 2026/2027

Planet Friendly

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE		Option One		Option Two		Option Three		Sides		Dessert	
02/11/26 23/11/26 14/12/26 18/01/27 08/02/27 08/08/27		Rainbow Vegetable Pasta Bake (V)		Nature Ranger Sausage with Potato Wedges and Tomato Ketchup (VE)		British Roasted Quorn, Roast Potatoes, & Gravy (VE)		Macaroni Cheese (V)		Flaky Cheese Whirl with Chips & Tomato Ketchup (V)	
		Classic Cheese and Tomato Pizza with New Potatoes (V)		Beef Meatballs in Tomato Sauce with Rice		Roast Gammon, Roast Potatoes & Gravy		Chicken and Sweetcorn Pie with New Potatoes		Fish Fingers with Chips & Tomato Ketchup	
		Jacket Potato with Baked Beans		Jacket Potato with Cheese		Jacket Potato with Salmon Mayonnaise		Jacket Potato with Cheese		Jacket Potato with Cheese and Beans	
		Vegetables of the Day		Vegetables of the Day		Vegetables of the Day		Vegetables of the Day		Vegetables of the Day	
		Chocolate Shortbread(VE)		Pineapple Upside Down Cake with Custard (V)		Fresh Fruit (VE)		Syrup Sponge(V)		Ice Cream and Peaches (V)	
WEEK TWO		Option One		Option Two		Option Three		Sides		Dessert	
09/11/26 30/11/26 04/01/27 25/01/27 22/02/27 15/03/27		Lentil & Sweet Potato Curry with Rice (VE)		Mild Mexican Campfire Chili with Rice (VE)		Lentil Wellington, Roast Potatoes & Gravy (VE)		Roasted Vegetable Pizza with New Potatoes (V)		Red Pepper Frittata with Chips & Tomato Ketchup (V)	
		Planet Friendly Balls in Tomato Sauce with Spaghetti (VE)		Sausage and Mash with Gravy		Roasted Chicken, Stuffing, Roast Potatoes & Gravy		Beef Lasagne		Fish Fingers with Chips & Tomato Sauce	
		Jacket Potato with Baked Beans		Jacket Potato with Cheese		Jacket Potato with Tuna Mayonnaise		Jacket Potato with Cheese		Jacket Potato with Cheese and Beans	
		Vegetables of the Day		Vegetables of the Day		Vegetables of the Day		Vegetables of the Day		Vegetables of the Day	
		Gingerbread Cookie(VE)		Chocolate Brownie(V)		Fruit & Yoghurt with Crumble Topping (V)		Strawberry Jelly with Peaches (VE)		Vanilla Shortbread (VE)	
WEEK THREE		Option One		Option Two		Option Three		Sides		Dessert	
17/11/26 08/12/26 12/01/27 02/02/27 02/02/27 23/03/27		Saucy Tomato Pasta (VE)		Creamy Coconut Curry with Rice (VE)		Nature Ranger Sausage, Roast Potatoes & Gravy (VE)		Hearty Bolognaise with Pasta (VE)		Mexican Bean Roll with Chips & Tomato Ketchup (VE)	
		Golden Cheese & Bean Pasty with New Potatoes (V)		Beef Burger with Cheese, Potato Wedges & Tomato Ketchup		Roast Chicken, Roast Potatoes & Gravy		Chef Special Chicken Korma with Rice		Battered Fish with Chips & Tomato Ketchup	
		Jacket Potato with Baked Beans		Jacket Potato with Cheese		Jacket Potato with Tuna Mayonnaise		Jacket Potato with Cheese		Jacket Potato with Cheese and Beans	
		Vegetables of the Day		Vegetables of the Day		Vegetables of the Day		Vegetables of the Day		Vegetables of the Day	
		Oaty Cookie (VE)		Jam and Coconut Sponge(V)		Fresh Fruit (VE)		Eves Pudding with Custard(V)		Melting Moments Biscuit (V)	
AVAILABLE DAILY:		Jacket Potatoes with a choice of fillings (V/VE), Salad Bar (V/VE), Freshly Baked Bread (VE), Fresh Fruit (VE)									
		(V) Vegetarian (VE) Vegan									

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		MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		MENU KEY:  Whole grain  Plant based  Added plant protein
Option One		V334 Vegetable Pasta Bake	V342 Vegan Sausage with SD6 Wedges and SD14 Tomato Ketchup	B57 Meatballs in V225 Tomato Sauce with SD84 Rice	V204 Roast Quorn Filler: SD82 Roast Potatoes and SD118 Gravy	V318 Macaroni Cheese	GR2 Spinach and Cheese Whirl with SD5 Chips and SD14 Tomato Ketchup					
Option Two		V231 Classic Cheese and Tomato Pizza with SD2 New Potatoes	B57 Meatballs in V225 Tomato Sauce with SD84 Rice	B57 Meatballs in V225 Tomato Sauce with SD84 Rice	P5 Roast Gammon SD82 Roast Potatoes and SD118 Gravy	C21 Chicken and Sweetcorn Pie with SD2 New Potatoes	F6 Fish Fingers with SD5 Chips & SD14 Tomato Ketchup					
Option Three		SD55 Jacket Potato with SD22 Baked Beans	SD55 Jacket Potato with V85 Cheese	SD55 Jacket Potato with V85 Cheese	SD55 Jacket Potato with F32 Salmon Mayonnaise	SD55 Jacket Potato with V85 Cheese	SD55 Jacket Potato with V85 Cheese and SD22 Baked Beans					
Sides		SD18 Peas and SD28 Carrots	SD19 Sweetcorn and SD24 Green Beans	SD19 Sweetcorn and SD24 Green Beans	SD35 Cabbage SD28 Carrots	SD20 Broccoli and SD27 Cauliflower	SD18 Peas and SD22 Beans					
Dessert		D80 Chocolate Shortbread	D262 Pineapple Upside Down Cake with D2 Custard	D262 Pineapple Upside Down Cake with D2 Custard	D270 Fruit Medley	D197 Syrup Sponge	D13 Ice Cream and D166 Peaches					
WEEK TWO		MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		
Option One		V108 Lentil & Sweet Potato Curry with SB84 Rice	V309 Mild Mexican Chilli with SD84 Rice	V309 Mild Mexican Chilli with SD84 Rice	V232 Vegetarian Wellington with SD82 Roast Potatoes and SD118 Gravy	V243 Roasted Vegetable Pizza with SD2 New Potatoes	V24 Red Pepper Frittata with SD5 Chips & SD14 Tomato Ketchup					
Option Two		V348 V225 Vegan Meatballs in Tomato Sauce with SD8 Spaghnethi	P3 Sausage and SD1 Mash with SD118 Gravy	P3 Sausage and SD1 Mash with SD118 Gravy	C4 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes and SD118 Gravy	B52 Beef Lasagne	F6 Fish Fingers with SD5 Chips & SD14 Tomato Ketchup					
Option Three		SD55 Jacket Potato with SD22 Baked Beans	SD55 Jacket Potato with V85 Cheese	SD55 Jacket Potato with V85 Cheese	SD55 Jacket Potato with F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese	SD55 Jacket Potato with V85 Cheese and SD22 Baked Beans					
Sides		SD19 Sweetcorn and SD24 Green Beans	SD35 Cabbage and SD28 Carrots	SD35 Cabbage and SD28 Carrots	SD20 Broccoli and SD27 Cauliflower	SD19 Sweetcorn and SD28 Carrots	SD18 Peas and SD22 Beans					
Dessert		D267 Gingerbread Cookie	D169 Chocolate and Beetroot Brownie	D169 Chocolate and Beetroot Brownie	D270 Fruit and D103 Yoghurt with D237 Crumble Topping	D245 Strawberry Jelly with D166 Peaches	D57 Vanilla Shortbread					
WEEK THREE		MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY		
Option One		V188 Tomato Sauce with SD9 Pasta	V303 Chickpea and Coconut Curry with SD84 Rice	V303 Chickpea and Coconut Curry with SD84 Rice	V342 Vegan Sausage with SD82 Roast Potatoes & SD118 Gravy	V233 Vegan Bolognaise with SD9 Pasta	V161 Mexican Bean Roll SD5 Chips & SD14 Tomato Ketchup					
Option Two		V191 Cheese & Bean Pasty with SD2 New Potatoes	B5 Burger with B84 Cheese in a SD17 Bun with SD6 Wedges and SD14 Tomato Ketchup	B5 Burger with B84 Cheese in a SD17 Bun with SD6 Wedges and SD14 Tomato Ketchup	C4 Roast Chicken with SD82 Roast Potatoes & SD118 Gravy	C111 Chefs Special Chicken and Chickpea Karma with SD84 Rice	F3 Battered Fish with SD5 Chips & SD14 Tomato Ketchup					
Option Three		SD55 Jacket Potato with SD22 Baked Beans	SD55 Jacket Potato with V85 Cheese	SD55 Jacket Potato with V85 Cheese	SD55 Jacket Potato with F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese	SD55 Jacket Potato with V85 Cheese and SD22 Baked Beans					
Sides		SD28 Carrots and SD24 Green Beans	SD18 Peas and SD128 Mixed Salad	SD18 Peas and SD128 Mixed Salad	SD21 Swede and SD24 Green Beans	SD19 Sweetcorn and SD20 Broccoli	SD18 Peas and SD22 Beans					
Dessert		D85 Oaty Cookie	D233 Jam and Coconut Sponge	D233 Jam and Coconut Sponge	D270 Fresh Fruit	D189 Eves Pudding with D2 Custard	D231 Melting Moment Biscuit					
AVAILABLE DAILY:												
Jacket Potatoes with a choice of fillings (V/VE), Salad Bar (V/VE), Freshly Baked Bread (VE), Fresh Fruit (VE)												
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