

Autumn Winter  
2025 2026

## WEEK ONE

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



## MONDAY

Option One

Cheese and Tomato Pizza with New Potatoes

Option Two

Vegetable Pasta bake

Option Three

Jacket Potato with Baked Beans

Vegetables

Seasonal Vegetables

Dessert

Chocolate Shortbread

## TUESDAY



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

## WEDNESDAY



Roast Gammon with Roast Potatoes and Gravy

Roast Quorn Fillet with Roast Potatoes and Gravy

Jacket Potato with Salmon Mayonnaise

Seasonal Vegetables

Cinnamon Swirl and Fresh Fruit

## THURSDAY

**NEW** Curried Chicken and Rice

Macaroni Cheese

Jacket Potato with Cheese

Seasonal Vegetables

Syrup Sponge with Custard



Fish Fingers with Chips & Tomato Ketchup

Cheese Whirl with Chips and Tomato Ketchup

Jacket Potato with Cheese and Baked Beans

Seasonal Vegetables

Ice Cream and Peaches

## WEEK TWO

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

Option One

Mild Mexican Chilli with Rice

Option Two

Vegan Meatballs in Tomato Sauce with Spaghetti

Option Three

Jacket Potato with Baked Beans

Vegetables

Seasonal Vegetables

Dessert

**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 Cheese

Seasonal Vegetables

Autumn Pear Crumble with Custard

Fish Fingers with Chips & Tomato Ketchup

Red Pepper Frittata with Chips & Tomato Ketchup

Jacket Potato with Cheese and Baked

Seasonal Vegetables

Vanilla Shortbread

## WEEK THREE

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

Option One

Cheese and Bean Pasty with New Potatoes

Option Two

Tomato Pasta

Option Three

Jacket Potato with Baked Beans

Vegetables

Seasonal Vegetables

Dessert

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 Cheese

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 and Baked Beans

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

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MONDAY

TUESDAY

Roast

WEDNESDAY



THURSDAY

Fish

FRIDAY



## WEEK ONE

3 November  
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9 March

Option One	V231 Classic Cheese and Tomato Pizza with <b>SD2</b> New Potatoes	B57 Meatballs in <b>V225</b> Tomato Sauce with <b>SD84</b> Rice	P5 Roast Gammon <b>SD82</b> Roast Potatoes and <b>SD118</b> Gravy	NEW C128 Chicken Biryani (Chicken and Rice)	F6 Fish Fingers with <b>SD5</b> Chips & <b>SD14</b> Tomato Ketchup
Option Two	V334 Vegetable Pasta Bake	V236 Vegan Burger in a <b>SD17</b> Bun with <b>SD6</b> Wedges and <b>SD14</b> Tomato Ketchup	V204 Roast Quorn Fillet <b>SD82</b> Roast Potatoes and <b>SD118</b> Gravy	V318 Macaroni Cheese	GR2 Spinach and Cheese Whirl with <b>SD5</b> Chips and <b>SD14</b> Tomato Ketchup
Option Three	SD55 Jacket Potato with <b>SD22</b> Baked Beans	SD55 Jacket Potato with <b>V85</b> Cheese	SD55 Jacket Potato with <b>F32</b> Salmon Mayonnaise	SD55 Jacket Potato with <b>V85</b> Cheese	SD55 Jacket Potato with <b>V85</b> Cheese and <b>SD22</b> Baked Beans
Vegetables	SD18 Peas and <b>SD28</b> Carrots	SD19 Sweetcorn and <b>SD24</b> Green Beans	SD35 Cabbage <b>SD28</b> Carrots	SD20 Broccoli and <b>SD27</b> Cauliflower	SD18 Peas and <b>SD22</b> Beans
Dessert	D80 Chocolate Shortbread	NEW D268 Apple Crumble Cake with <b>D2</b> Custard	D244 Cinnamon Swirl <b>D225</b> Fresh Fruit	D197 Syrup Sponge with <b>D2</b> Custard	D13 Ice Cream with <b>D166</b> Peaches

## WEEK TWO

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

Option One	V309 Mild Mexican Chilli with <b>SD84</b> Rice	P3 Sausage and <b>SD1</b> Mash with <b>SD118</b> Gravy	C4 C5 Roast Chicken, <b>SD40</b> Stuffing, <b>SD82</b> Roast Potatoes and <b>SD118</b> Gravy	SD8 Spaghetti B48 Bolognaise with <b>SD50</b> Garlic Bread	F6 Fish Fingers with <b>SD5</b> Chips & <b>SD14</b> Tomato Ketchup
Option Two	V237 V225 Vegan Meatballs in Tomato Sauce with <b>SD8</b> Spaghetti	NEW V263 Chefs Special Lentil Curry with <b>SD84</b> Rice	V232 Vegetarian Wellington with <b>SD82</b> Roast Potatoes and <b>SD118</b> Gravy	V243 Roasted Vegetable Pizza with <b>SD2</b> New Potatoes	V24 Red Pepper Frittata with <b>SD5</b> Chips & <b>SD14</b> Tomato Ketchup
Option Three	SD55 Jacket Potato with <b>SD22</b> Baked Beans	SD55 Jacket Potato with <b>V85</b> Cheese	SD55 Jacket Potato with <b>F11</b> Tuna Mayonnaise	SD55 Jacket Potato with <b>V85</b> Cheese	SD55 Jacket Potato with <b>V85</b> Cheese and <b>SD22</b> Baked Beans
Vegetables	SD19 Sweetcorn and <b>SD24</b> Green Beans	SD35 Cabbage and <b>SD28</b> Carrots	SD20 Broccoli and <b>SD27</b> Cauliflower	SD19 Sweetcorn and <b>SD28</b> Carrots	SD18 Peas and <b>SD22</b> Beans
Dessert	NEW D267 Gingerbread Cookie	D169 Chocolate and Beetroot Brownie with <b>D3</b> Chocolate Sauce	D245 Strawberry Jelly with <b>D166</b> Peaches	D236 Autumn Pear Crumble with <b>D2</b> Custard	D57 Vanilla Shortbread

## WEEK THREE

17 November  
8 December  
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23 March

Option One	V191 Cheese & Bean Pasty with <b>SD2</b> New Potatoes	B5 Burger with <b>B84</b> Cheese in a <b>SD17</b> Bun with <b>SD6</b> Wedges and <b>SD14</b> Tomato Ketchup	C4 C5 Roast Chicken with <b>SD82</b> Roast Potatoes & <b>SD118</b> Gravy	NEW C126 Chicken Enchilada Bake with <b>SD84</b> Rice	F3 Battered Fish with <b>SD5</b> Chips & <b>SD14</b> Tomato Ketchup
Option Two	V188 Tomato Sauce <b>SD9</b> Pasta	V303 Creamy Chickpea and Coconut Curry with <b>SD84</b> Rice	V238 Vegan Sausage with <b>SD82</b> Roast Potatoes & <b>SD118</b> Gravy	SD55 Jacket with <b>V233</b> Vegan Bolognaise	V161 Mexican Bean Roll <b>SD5</b> Chips & <b>SD14</b> Tomato Ketchup
Option Three	SD55 Jacket Potato with <b>SD22</b> Baked Beans	SD55 Jacket Potato with <b>V85</b> Cheese	SD55 Jacket Potato with <b>F11</b> Tuna Mayonnaise	SD55 Jacket Potato with <b>V85</b> Cheese	SD55 Jacket Potato with <b>V85</b> Cheese and <b>SD22</b> Baked Beans
Vegetables	SD28 Carrots and <b>SD24</b> Green Beans	SD18 Peas and <b>SD128</b> Mixed Salad	SD21 Swede and <b>SD24</b> Green Beans	SD19 Sweetcorn and <b>SD20</b> Broccoli	SD18 Peas and <b>SD22</b> Beans
Dessert	D85 Oaty Cookie	D189 Eves Pudding with <b>D2</b> Custard	D13 Ice Cream with <b>D225</b> Fresh Fruit	D233 Jam and Coconut Sponge with <b>D2</b> Custard	D231 Melting Moment Biscuit

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