

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 a Choice of Fillings

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 a Choice of Fillings

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 a Choice of Fillings

Seasonal Vegetables

Cinnamon Swirl and Fresh Fruit

THURSDAY

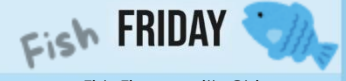
NEW Curried Chicken and Rice

Macaroni Cheese

Jacket Potato with a Choice of Fillings

Seasonal Vegetables

Syrup Sponge with Custard



Fish Fingers with Chips & Tomato Ketchup

Cheese Whirl with Chips and Tomato Ketchup

Jacket Potato with a Choice of Fillings Including Salmon Mayonnaise

Seasonal Vegetables

Ice Cream and Peaches

WEEK TWO

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

Option One Mild Mexican Chili with Rice

Option Two Vegan Meatballs in Tomato Sauce with Spaghetti

Option Three Jacket Potato with a Choice of Fillings

Vegetables Seasonal Vegetables

Dessert **NEW** Gingerbread Cookie

Sausage and Mash with Gravy

NEW Chefs Special Lentil Curry with Rice

Jacket Potato with a Choice of Fillings

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 a Choice of Fillings

Seasonal Vegetables

Strawberry Jelly with Peaches

Spaghetti Bolognese with Garlic Bread

Roasted Vegetable Pizza with New Potatoes

Jacket Potato with a Choice of Fillings

Seasonal Vegetables

Autumn Pear Crumble with Custard

Fish Fingers with Chips & Tomato Ketchup

Red Pepper Frittata with Chips & Tomato Ketchup

Jacket Potato with a Choice of Fillings

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 a Choice of Fillings

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 a Choice of Fillings

Seasonal Vegetables

Eves Pudding with Custard

Roast Chicken with Roast Potatoes and Gravy

Vegan Sausage with Roast Potatoes and Gravy

Jacket Potato with a Choice of Fillings

Seasonal Vegetables

Ice Cream and Fresh Fruit

NEW Chicken Enchilada Bake with Rice

Jacket with Vegan Bolognese

Jacket Potato with a Choice of Fillings

Seasonal Vegetables

Jam and Coconut Sponge with Custard

Battered Fish with Chips & Tomato Ketchup

Mexican Bean Roll with Chips and Tomato Ketchup

Jacket Potato with a Choice of Fillings

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

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MONDAY

TUESDAY *Roast*

WEDNESDAY



THURSDAY

Fish FRIDAY



WEEK ONE

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Option One	V231 Classic Cheese and Tomato Pizza with SD2 New Potatoes	B57 Meatballs in V225 Tomato Sauce with SD84 Rice	P5 Roast Gammon SD82 Roast Potatoes and SD118 Gravy	NEW C128 Chicken Biryani (Chicken and Rice)	F6 Fish Fingers with SD5 Chips & SD14 Tomato Ketchup
Option Two	V334 Vegetable Pasta Bake	V236 Vegan Burger in a SD17 Bun with SD6 Wedges and SD14 Tomato Ketchup	V204 Roast Quorn Fillet SD82 Roast Potatoes and SD118 Gravy	V318 Macaroni Cheese	GR2 Spinach and Cheese Whirl with SD5 Chips and SD14 Tomato Ketchup
Option Three	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise
Vegetables	SD18 Peas and SD28 Carrots	SD19 Sweetcorn and SD24 Green Beans	SD35 Cabbage SD28 Carrots	SD20 Broccoli and SD27 Cauliflower	SD18 Peas and SD22 Beans
Dessert	D80 Chocolate Shortbread	NEW D268 Apple Crumble Cake with D2 Custard	D244 Cinnamon Swirl and D225 Fresh Fruit	D197 Syrup Sponge with D2 Custard	D13 Ice Cream and D166 Peaches

WEEK TWO

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1 December
5 January
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16 March

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

WEEK THREE

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2 March
23 March

Option One	V191 Cheese & Bean Pasty with SD2 New Potatoes	B5 Burger with BB4 Cheese in a SD17 Bun with SD6 Wedges and SD14 Tomato Ketchup	C4 C5 Roast Chicken with SD82 Roast Potatoes & SD118 Gravy	NEW C126 Chicken Enchilada Bake with SD84 Rice	F3 Battered Fish with SD5 Chips & SD14 Tomato Ketchup
Option Two	V188 Tomato Sauce SD9 Pasta	V303 Creamy Chickpea and Coconut Curry with SD84 Rice	V238 Vegan Sausage with SD82 Roast Potatoes & SD118 Gravy	SD55 Jacket with V233 Vegan Bolognese	V161 Mexican Bean Roll SD5 Chips & SD14 Tomato Ketchup
Option Three	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise
Vegetables	SD28 Carrots and SD24 Green Beans	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	D189 Eves Pudding with D2 Custard	D13 Ice Cream with D225 Fresh Fruit	D233 Jam and Coconut Sponge with D2 Custard	D231 Melting Moment Biscuit

MENU KEY

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