

Autumn
2025

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

08/09/2025
29/09/2025
20/10/2025

Option One



Macaroni
Cheese

BBQ Chicken Pizza
with Wedges

Roasted Pork Sausage,
Roast Potatoes & Gravy

Spaghetti
Bolognaise

Salmon Fish fingers with
Chips & Tomato Sauce

Option Two



Tomato and
Lentil Pasta



Mild Mexican
Chilli with Rice



Roasted Quorn Sausage,
Roast
Potatoes, & Gravy



Classic Vegan Bolognaise



Cheese & Bean Pasty
with Chips & Tomato
Sauce

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

Apple
Flapjack

Summer Lemon
Cake



Fruit
Platter

Savoury Cheese
Scone

Strawberry Jelly
with
Mandarins

WEEK TWO

15/09/2025
06/10/2025

Option One



Rainbow Pizza with
Salad

Hot Dog with Wedges &
Tomato Sauce

Roast of the Day, Stuffing,
Roast Potatoes, & Gravy



Chefs Special
Chicken Korma with Rice

Fish fingers with Chips &
Tomato Sauce

Option Two

Cheese and
Tomato Pizza
with Salads



Vegan Hot Dog with
Wedges &
Tomato Sauce



Veg Wellington,
Roast
Potatoes & Gravy



Spaghetti and
Vegan Meatballs



Cheese and Tomato
Quiche with Chips

Vegetables

Vegetables of the
Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

Iced Vanilla Sponge

NEW Strawberry and
Apple Crumble with
Custard

Freshly Chopped
Fruit Salad

Peaches and
Ice Cream

Vanilla
Shortbread

WEEK THREE

22/09/2025
13/10/2025

Option One



BBQ Quorn with
Potato Wedges

Chicken and Broccoli
Pasta

Roast Turkey, Stuffing,
Roast Potatoes
& Gravy

NEW Greek Macaroni
Pastitsio with Greek Salad
and Tzatziki

Fish fingers
and Chips with tomato
Sauce

Option Two



Vegan Roll with
Potato Wedges



Broccoli Pasta
Bake

Vegetable Soya Roast,
Stuffing, Roast Potatoes
& Gravy



Spinach and Cheese Whirl
with Rice, Greek Salad and
Tzatziki

All Day Vegetarian
Breakfast

Vegetables

Vegetables of the
Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

Pear & Cocoa Upside
Down Cake

Cheese and Crackers

Fruit Medley

Jam and Coconut Sponge

Oaty
Cookie

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

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

Option One

V160
Tomato and Lentil Pasta
Sauce

C91 BBQ Chicken Pizza with
SD92 SB8 SD126 Salads

P3 C6 Chicken and
Vegetable Sausage, **SD82**
Roast Potatoes & **SD118** Gravy

SD8 Spaghetti **B48** Bolognaise

F6 Fishfingers or **F1** Salmon
Fishfingers with **SD5** Chips &
SD14 Tomato Sauce

Option Two

V11 Macaroni Cheese
Toppings **PK3 PK4 V85 V216**
Pasta: **SD8 SD11 SD9**

V309 Mild Mexican Chilli with
SD84 Rice

V204 Roast Quorn, **SD40**
Stuffing, **SD82** Roast Potatoes,
& **SD118** Gravy

NEW V321 Chefs Special
Chickpea Curry with **SD84**
Rice

V191 Cheese & Bean Pasty
With **SD5** Chips & **SD14**
Tomato Sauce

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

D171 Apple Flapjack

D168 Summer Lemon Cake

D225 Fruit Platter

D254 Savoury Cheese Scone

D235 Strawberry Jelly with
Mandarins

WEEK TWO

Option One

V108 Lentil and Sweet
Potato Curry with **SD84** Rice

P3 C6 SD187 Pork or
Chicken Hot Dog with **SD6**
Wedges & **SD14** Tomato
Sauce

C4 C5 T1 B4 P5 Roast of the
Day, **SD40** Stuffing, **SD82**
Roast Potatoes, & **SD118**
Gravy

NEW C111 Chef Special
Chicken and Chickpea
Korma with **SD84** Rice

F3 Battered Fish with **SD5**
Chips & **SD14** Tomato Sauce

Option Two

V231 Cheese and Tomato
Pizza with **SD92 SB8 SD126**
Salads

V244 SD187 Vegan Hot Dog
with **SD6** Wedges & **SD14**
Tomato Sauce

V13 Lentil and Vegetable
Soya Roast with **SD82** Roast
Potatoes & **SD118** Gravy

SD8 Spaghetti and **V237**
V225 Meatballs

V113 Cheese and Tomato
Quiche with **SD5** Chips

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

D177 Iced Vanilla Sponge

NEW D259 Strawberry and
Apple Crumble with
Custard

D223 Freshly Chopped Fruit
Salad

D166 Peaches and **D13** Ice
Cream

D57 Vanilla Shortbread

WEEK THREE

Option One

V323 SD17 Bean Burger with
SD6 Potato Wedges

NEW C114 Green Thai
Chicken Curry with **SD84**
Rice

T1 Roast Turkey, **SD40**
Stuffing, **SD82** Roast
Potatoes & **SD118** Gravy

NEW GR6 Greek Macaroni
Pastitsio with **GR4** Greek
Salad and **GR3** Tzatziki

F7 Breaded Fish and **SD5**
Chips

Option Two

V233 SD11 Vegan
Bolognaise

NEW V322 Chefs Special
Five Bean Jollof Rice

V232 Veg Wellington, **SD82**
Roast Potatoes & **SD118**
Gravy

GR2 Spinach and Cheese
Whirl with **SD84** Rice, **GR4**
Greek Salad and **GR3**
Tzatziki

V249 All Day Vegetarian
Breakfast

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

D207 Pear & Cocoa Upside
Down Cake

D56 Cheese and Crackers

D224 Fruit Medley

D233 Jam and Coconut
Sponge

D85 Oaty Cookie

MENU KEY

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