

AUTUMN WINTER MENU 2026 / 2027

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 2/11/26 23/11/26 14/12/26 18/1/27 8/2/27 8/3/27	Option One  Vegetable Burger in a Bun with Potato Wedges (VE)	Option One Beef Lasagne with Garlic Bread 	Option One Roast Chicken, Stuffing, Roast Potatoes and Gravy	Option One Chicken Tikka Masala with Rice 	Option One Fish Fingers with Chips and Tomato Sauce	 Whole grain
	Option Two Vegetable Lasagne (V)	Option Two  Plant Balls in Tomato Sauce with Rice (VE) 	Option Two  Vegetarian Wellington with Roast Potatoes and Gravy (VE)	Option Two  Quorn and Lentil Tikka Masala with Rice (VE) 	Option Two Cheese and Bean Pasty with Chips and Tomato Sauce (V)	
	Option Three Meat or Veg Packed Lunch	Option Three Meat or Veg Packed Lunch	Option Three Meat or Veg Packed Lunch	Option Three Meat or Veg Packed Lunch	Option Three Meat or Veg Packed Lunch	
	Sides Vegetables of the Day (V/VE)	Sides Vegetables of the Day (V/VE)	Sides Vegetables of the Day (V/VE)	Sides Vegetables of the Day (V/VE)	Sides Vegetables of the Day (V/VE)	
	Dessert Cheese and Crackers (V)	Dessert Apple Cake with Custard (V)	Dessert  Fruit Medley (VE)	Dessert  Jelly with Mandarins (VE)	Dessert Syrup Sponge with Custard (V)	
WEEK TWO 9/11/26 30/11/26 4/1/27 25/1/27 22/2/27 15/3/27	Option One Margherita Pizza with Wedges (V)	Option One Spaghetti Bolognese 	Option One BBQ Chicken, Seasoned Potatoes and Sweetcorn Salsa	Option One Chicken and Sweetcorn Meatballs in Tomato Sauce with Rice 	Option One Fish fingers with Chips and Tomato Sauce	 Plant based
	Option Two  Five Bean Chilli with Rice (VE) 	Option Two  Vegan Bolognese with Spaghetti (VE)	Option Two  Lemon and Herb Quorn, Seasoned Potatoes and Sweetcorn Salsa (VE)	Option Two  Creamy Chickpea and Coconut Curry with Rice (VE) 	Option Two Cheese Whirl with Chips and Tomato Sauce (V)	
	Option Three Meat or Veg Packed Lunch	Option Three Meat or Veg Packed Lunch	Option Three Meat or Veg Packed Lunch	Option Three Meat or Veg Packed Lunch	Option Three Meat or Veg Packed Lunch	
	Sides Vegetables of the Day (V/VE)	Sides Vegetables of the Day (V/VE)	Sides Vegetables of the Day (V/VE)	Sides Vegetables of the Day (V/VE)	Sides Vegetables of the Day (V/VE)	
	Dessert  Gingerbread Cookie (VE)	Dessert Chocolate and Beetroot Brownie with Chocolate Sauce (V)	Dessert  Fruit Salad (VE)	Dessert Sticky Toffee Apple Crumble with Custard (V)	Dessert  Vanilla Shortbread (VE)	
WEEK THREE 16/11/26 7/12/26 11/1/27 1/2/27 1/3/27 22/3/27	Option One Macaroni Cheese (V)	Option One Chicken Enchilada Bake with Paprika Wedges 	Option One Sausage with Roast Potatoes and Gravy	Option One Mild Caribbean Chicken with Golden Rice	Option One Fishfingers with Chips and Tomato Sauce	 Added plant protein
	Option Two  Mexican Bean Roll with New Potatoes (VE)	Option Two  Tomato Pasta (VE)	Option Two  Vegan Sausage and Roast Potatoes with Gravy (VE)	Option Two  Caribbean Stew with Golden Rice (VE)	Option Two Red Pepper Frittata with Chips and Tomato Sauce (V)	
	Option Three Meat or Veg Packed Lunch	Option Three Meat or Veg Packed Lunch	Option Three Meat or Veg Packed Lunch	Option Three Meat or Veg Packed Lunch	Option Three Meat or Veg Packed Lunch	
	Sides Vegetables of the Day (V/VE)	Sides Vegetables of the Day (V/VE)	Sides Vegetables of the Day (V/VE)	Sides Vegetables of the Day (V/VE)	Sides Vegetables of the Day (V/VE)	
	Dessert  Oaty Cookie (VE) 	Dessert Pear Crumble with Custard (V) 	Dessert  Fruit Salad (VE)	Dessert Jamaican Ginger Cake with Custard (V)	Dessert Iced Sponge (V)	
AVAILABLE DAILY:	Jacket Potatoes with a choice of fillings, Plain Pasta or with Tomato Sauce, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					

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.