

Autumn & Winter menu 2026-27

02 Nov 23 Nov 12 Dec 04 Jan 25 Jan 22 Feb 15 Mar

Week 1

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

MAC & CHEESE (v)

with Garlic Bread (ve) & Toppings (ve)

MIDDLE EASTERN
STREET FOOD

Lemon & Garlic Chicken

with Kebab Bread (v), Pattoush Salad (v) &oghurt Dip (v)

Classic Lasagne

with House Salad (ve) & Garlic Bread (ve)



Chicken Korma

with Rice (ve) & Toasted Coconut (ve)

FISH & CHIPS
fridays

Battered Pollock

with Chips (ve) & Peas (ve)

Option two

Chow Mein (v)

with Black Bean Sauce

Falafel & Houmous Bowl (ve)

with Mixed Grain Salad (ve) Pickles (ve) & Dip (ve)



Garden Vegetable Cottage Pie (ve)

with Carrots (ve) & Gavy (ve)



Sweet Potato Tikka (ve)

with Rice (ve) & Onion Salad (ve)

Cheesy Bean Filled Pasty (v)

with Chips (ve) & Peas (ve)

Dessert of the day

Fruit Muffins (v)

Eton Mess (v)



Sticky Toffee Apple Crumble (ve)

with Custard (v)



Oaty Flapjack (ve)



Chocolate Orange Cookie (ve)



Allergies

Please speak to a member of staff if you have an allergy and need to know what's inside our food dishes. They will advise you of your available choices

Menu Key



Vegan option



Added plant protein



Source of wholemeal

caterlink
feeding the imagination

Week 2

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

Nasi Goreng (v)

with Vegetable Spring Rolls (ve) & Curry Sauce (v)


Buffalo Chicken Thigh

with Herbed Couscous (ve)

Butchers Sausage & Mash
with Onion & Cay (ve)


Chicken Quesadilla
with Wholemeal Rice (ve) & Cucumber Salsa (ve)

FISH & CHIPS
fridays
The ultimate fish finger sandwich
with Sweet Chilli & Lime Mayo (v), Chips (ve) & House Salad (ve)

Option two

Mushroom & Lentil Lasagne Al Forno (v)
with Garlic Bread (ve) & House Salad (ve)

Thai Basil Noodles (v)
with Garlic Sautéed Cabbage (ve)

Veggie Sausage & Mash (ve)
with Onion & Cay (ve)


Smokey Soya Chilli (ve)
with Wholemeal Rice (ve) & Tomato Salsa (ve)

The New York Deli Pickle Burger (v)
with Chips (ve) & House Salad (ve)

Dessert of the day

Peach Upside Down Cake (v)
with Custard (v)

Chocolate Brownie (v)

Jam & Coconut Sponge (v)

Iced Sponge Cake (v)

Cherry Apple Crumble (v)
with Custard (v)

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Menu Key



Vegan option



Added plant protein



Source of wholemeal

Week 3

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

Plant Based
Bolognese (ve)

with Spaghetti (ve) &
Garlic bread (ve)

Chicken
Souvlaki

with Lemon & Herb Rice (ve) &
Greek Salad (v)

Roast Chicken
& Stuffing
with All The Trimmings
(ve)

Amba Chicken
with Gains (ve) & Roasted Broccoli
(ve)

Breaded
Pollock
with Chips (ve) &
Mushy Peas (ve)

Option two

Garlic &
Chilli Tofu
Noodles (v)

with Sautéed Cabbage
(ve)

Greek Feta Honey &
Spinach Parcel (v)

with Sliced Potatoes (ve)
& Greek Salad (v)

Roast Quorn
& Stuffing
(ve)

with All The
Trimmings (ve)

Authentic
Chickpea Tagine
(ve)

with Gains (ve) & Roasted
Broccoli (ve)

Banh Mi
Hound Dog
(ve)

with Vietnamese
Loaded Fries (ve) &
Cucumber Salad (ve)

Dessert
of the day

Chocolate
Swirl
(v)

Pineapple
Upside Down
Cake (v)

Plum
Crumble
(ve)

with Custard (v)

Chocolate
Crunch Cake
(v)

Apple Pie
(ve)

with Custard (v)

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Menu Key



Vegan option



Added plant protein



Source of wholemeal