

AUTUMN WINTER MENU 2026 / 2027

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 02/11/2026 23/11/2026 14/12/2026 18/01/2027 08/02/2027 08/03/2027	Option One	 Beetroot and Lentil Burger in a Bun with Potato Wedges (VE)	Beef Lasagne with Garlic Bread 	Roast Chicken, Stuffing, Roast Potatoes and Gravy	Chicken Tikka Masala with Rice 	Fishfingers with Chips and Tomato Sauce	
	Option Two	Soya Mince Lasagne (V)	 Plant Balls in Tomato Sauce with Rice (VE) 	 Vegetarian Wellington with Roast Potatoes and Gravy (VE)	 Quorn and Lentil Tikka Masala with Rice (VE) 	Cheese and Bean Pasty with Chips and Tomato Sauce (V)	
	Sides	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	 Whole grain
	Dessert	Cheese and Crackers (V)	Apple Cake with Custard (V)	 Fruit Medley (VE)	 Jelly with Mandarins (VE)	Syrup Sponge with Custard (V)	
WEEK TWO 09/11/2026 30/11/2026 04/01/2027 25/01/2027 22/02/2027 15/03/2027	Option One	Classic Cheese and Tomato Pizza with Wedges (V)	Beef Spaghetti Bolognese 	BBQ Chicken, Seasoned Potatoes and Sweetcorn Salsa	Chicken and Sweetcorn Meatballs in Tomato Sauce with Rice 	Breaded Fish with Chips and Tomato Sauce	
	Option Two	 Five Bean Chilli with Rice (VE) 	 Vegan Bolognese with Spaghetti (VE)	 Lemon and Herb Quorn, Seasoned Potatoes and Sweetcorn Salsa (VE)	 Creamy Chickpea and Coconut Curry with Rice (VE) 	Cheese Whirl with Chips and Tomato Sauce (V)	 Plant based
	Sides	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	
	Dessert	 Gingerbread Cookie (VE)	Chocolate and Beetroot Brownie with Chocolate Sauce (V)	 Fruit Salad (VE)	Sticky Toffee Apple Crumble with Custard (V)	 Vanilla Shortbread (VE)	 Added plant protein
WEEK THREE 16/11/2026 07/12/2026 11/01/2027 01/02/2027 01/03/2027 22/03/2027	Option One	Macaroni Cheese (V)	Chicken Enchilada Bake with Paprika Wedges 	Pork Sausage with Roast Potatoes and Gravy	Mild Caribbean Chicken with Golden Rice	Fishfingers with Chips and Tomato Sauce	
	Option Two	 Mexican Bean Roll with New Potatoes (VE)	 Tomato Pasta (VE)	 Vegan Sausage and Roast Potatoes with Gravy (VE)	 Caribbean Stew with Golden Rice (VE)	Red Pepper Frittata with Chips and Tomato Sauce (V)	(VE) Vegan
	Sides	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	
	Dessert	 Oaty Cookie (VE) 	Pear Crumble with Custard (V) 	 Fruit Salad (VE)	Jamaican Ginger Cake with Custard (V)	Iced Sponge (V)	(V) Veggie
AVAILABLE DAILY:		Jacket Potatoes with a choice of fillings, 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.

AUTUMN WINTER MENU 2026 / 2027

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 02/11/2026 23/11/2026 14/12/2026 18/01/2027 08/02/2027 08/03/2027	Option One	BB3 Beetroot and Lentil Burger in a SD17 Bun with SD6 Potato Wedges	B52 Beef Lasagne with SD50 Garlic Bread	C4 C5 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes and SD118 Gravy	C35 Chicken Tikka Masala with Rice	F6 Fishfingers or F1 Salmon Fishfingers with SD5 Chips and SD14 Tomato Sauce	 Whole grain
	Option Two	V242 Soya Mince Lasagne	V237 V225 Plant Balls in Tomato Sauce with SD84 Rice	V232 Vegetarian Wellington with SD82 Roast Potatoes and SD118 Gravy	V347 Quorn and Lentil Tikka Masala with Rice	V191 Cheese and Bean Pasty with SD5 Chips and SD14 Tomato Sauce	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	D56 Cheese and Crackers	D189 Apple Cake with D2 Custard	D224 Fruit Medley	D235 Jelly with Mandarins	D197 Syrup Sponge with D2 Custard	
WEEK TWO 09/11/2026 30/11/2026 04/01/2027 25/01/2027 22/02/2027 15/03/2027	Option One	V346 Classic Cheese and Tomato Pizza with SD6 Wedges	SD8 Spaghetti B48 Bolognaise	QB14 BBQ Chicken with QB16 Seasoned Potatoes and QB3 Sweetcorn Salsa	C103 Chicken Meatballs in V225 Tomato Sauce with SD84 Rice	F7 Breaded Fish or F6 Fishfingers with SD5 Chips and SD14 Tomato Sauce	 Plant based
	Option Two	V239 Five Bean Chilli with SD84 Rice	V233 Vegan SD8 Spaghetti Bolognaise	QB19 Lemon and Herb Quorn with QB16 Seasoned Potatoes and QB3 Sweetcorn Salsa	V303 Creamy Chickpea and Coconut Curry with SD84 Rice	V27 Cheese Whirl with SD5 Chips and SD14 Tomato Sauce	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	D267 Gingerbread Cookie	D169 Chocolate and Beetroot Brownie with D3 Chocolate Sauce	D223 Fruit Salad	D243 Sticky Toffee Apple Crumble with D2 Custard	D57 Vanilla Shortbread	
WEEK THREE 16/11/2026 07/12/2026 11/01/2027 01/02/2027 01/03/2027 22/03/2027	Option One	V318 Macaroni Cheese	C125 Chicken Enchilada with SD81 Paprika Wedges	P3/ C6 Sausage with SD82 Roast Potatoes and SD118 Gravy	C102 Mild Caribbean Chicken with GR5 Golden Rice	F6 Fishfingers with SD5 Chips and SD14 Tomato Sauce	 Added plant protein
	Option Two	V161 Phat Mexican Bean Roll with SD2 New Potatoes	V302 Tomato Pasta	V238 Vegan Sausage with SD82 Roast Potatoes and SD118 Gravy	V306 Caribbean Stew with GR5 Golden Rice	V24 Red Pepper Frittata with SD5 Chips and SD14 Tomato Sauce	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	D85 Oaty Cookie	D236 Pear Crumble with D2 Custard	D225 Fruit Salad	D265 Jamaican Ginger Cake with D2 Custard	D177 Iced Sponge	
AVAILABLE DAILY:		Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					(VE) Vegan (V) Veggie

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.