

AUTUMN WINTER MENU 2026/2027

WEEK ONE 02/11/26 23/11/26 14/12/26 18/01/27 08/02/27 08/08/27	Option One	Cheese and Tomato Pizza with New Potatoes 	Meatballs in Tomato Sauce with Pasta 	Roast Gammon with Roast Potatoes and Gravy	Chef's Special Chicken Korma with Rice  	Fish Fingers with Chips & Tomato Ketchup
	Option Two	Mild Mexican Chilli with Rice  	NEW Vegetable Pie with Wedges	Roast Quorn Fillet with Roast Potatoes and Gravy 	Macaroni Cheese	NEW All-Day Veggie Breakfast
	Option Three	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings Including Salmon Mayonnaise
	Sides	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
	Dessert	Chocolate Shortbread 	Chocolate Brownie	Fruit Medley 	Syrup Sponge with Custard	Ice Cream and Peaches
WEEK TWO 09/11/26 30/11/26 04/01/27 25/01/27 22/02/27 15/03/27	Option One	Tomato Pasta  	Beef Burger with Cheese in a Bun with Wedges and Tomato Ketchup	Roast Chicken with Roast Potatoes and Gravy	Chicken Enchilada Bake with Rice  	Battered Fish with Chips & Tomato Ketchup
	Option Two	Cheese and Bean Pasty with New Potatoes	Creamy Coconut Curry with Rice  	Vegan Sausage with Roast Potatoes and Gravy 	Vegan Spaghetti Bolognese 	Mexican Bean Roll with Chips and Tomato Ketchup 
	Option Three	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings
	Sides	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
	Dessert	Oaty Cookie  	Eves Pudding	Fruit Medley 	Jam and Coconut Sponge with Custard	Melting Moment Biscuit
WEEK THREE 17/11/26 08/12/26 12/01/27 02/02/27 02/02/27 23/03/27	Option One	NEW Quorn Tikka Curry with Rice  	Sausage and Mash with Gravy	Roast Chicken with Stuffing, Roast Potatoes and Gravy	Spaghetti Bolognese with Garlic Bread  	Fish Fingers with Chips & Tomato Ketchup
	Option Two	Plant Balls in Tomato Sauce with Rice  	NEW Vegetable Lasagna	Vegetable Wellington with Roast Potatoes and Gravy 	Roasted Vegetable Pizza with Wedges	Red Pepper Frittata with Chips & Tomato Ketchup
	Option Three	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings
	Sides	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
	Dessert	Gingerbread Cookie 	Fruit & Yoghurt with Crumble Topping 	Strawberry Jelly with Peaches 	Apple and Blackberry Crumble with Custard 	Vanilla Shortbread 
AVAILABLE DAILY: Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt						
MENU KEY:  Whole grain  Plant based  Added plant protein						

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

02/11/26
23/11/26
14/12/26
18/01/27
08/02/27
08/08/27

Option One

V231 Classic Cheese and Tomato Pizza with **SD2** New Potatoes

Option Two

V309 Mild Mexican Chilli with **SD84** Rice

Option Three

SD55 Jacket Potato with **V85** Cheese, **SD22** Baked Beans or **F11** Tuna Mayonnaise

Sides

SD18 Peas and **SD28** Carrots

Dessert

D80 Chocolate Shortbread

B57 Meatballs in **V225** Tomato Sauce with **SD9** Pasta

V19 Creamy Vegetable Pie with **SD6** Wedges

SD55 Jacket Potato with **V85** Cheese, **SD22** Baked Beans or **F11** Tuna Mayonnaise

SD19 Sweetcorn and **SD24** Green Beans

D169 Chocolate and Beetroot Brownie

P5 Roast Gammon **SD82** Roast Potatoes and **SD118** Gravy

V204 Roast Quorn Fillet **SD82** Roast Potatoes and **SD118** Gravy

SD55 Jacket Potato with **V85** Cheese, **SD22** Baked Beans or **F11** Tuna Mayonnaise

SD35 Cabbage **SD28** Carrots

D270 Fruit Medley

C111 Chefs Special Chicken and Chickpea Korma with **SD84** Rice

V318 Macaroni Cheese

SD55 Jacket Potato with **V85** Cheese, **SD22** Baked Beans or **F11** Tuna Mayonnaise

SD20 Broccoli and **SD27** Cauliflower

D197 Syrup Sponge with **D2** Custard

F6 Fish Fingers with **SD5** Chips & **SD14** Tomato Ketchup

V350 All Day Veggie Breakfast

SD55 Jacket Potato with **V85** Cheese, **SD22** Baked Beans or **F32 F11** Salmon or Tuna Mayonnaise

SD18 Peas and **SD22** Beans

D13 Ice Cream and **D166** Peaches

WEEK TWO

09/11/26
30/11/26
04/01/27
25/01/27
22/02/27
15/03/27

Option One

V188 Tomato Sauce **SD9** Pasta

Option Two

V191 Cheese & Bean Pasty with **SD2** New Potatoes

Option Three

SD55 Jacket Potato with **V85** Cheese, **SD22** Baked Beans or **F11** Tuna Mayonnaise

Sides

SD28 Carrots and **SD24** Green Beans

Dessert

D85 Oaty Cookie

B5 Burger with **BB4** Cheese in a **SD17** Bun with **SD6** Wedges and **SD14** Tomato Ketchup

V303 Creamy Chickpea and Coconut Curry with **SD84** Rice

SD55 Jacket Potato with **V85** Cheese, **SD22** Baked Beans or **F11** Tuna Mayonnaise

SD18 Peas and **SD128** Mixed Salad

D189 Eves Pudding with **D2** Custard

C4 C5 Roast Chicken with **SD82** Roast Potatoes & **SD118** Gravy

V342 Vegan Sausage with **SD82** Roast Potatoes & **SD118** Gravy

SD55 Jacket Potato with **V85** Cheese, **SD22** Baked Beans or **F11** Tuna Mayonnaise

SD21 Swede and **SD24** Green Beans

D270 Fruit Medley

C126 Chicken Enchilada Bake with **SD84** Rice

SD8 Spaghetti with **V233** Vegan Bolognese

SD55 Jacket Potato with **V85** Cheese, **SD22** Baked Beans or **F11** Tuna Mayonnaise

SD19 Sweetcorn and **SD20** Broccoli

D233 Jam and Coconut Sponge

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

V161 Mexican Bean Roll **SD5** Chips & **SD14** Tomato Ketchup

SD55 Jacket Potato with **V85** Cheese, **SD22** Baked Beans or **F11** Tuna Mayonnaise

SD18 Peas and **SD22** Beans

D231 Melting Moment Biscuit

WEEK THREE

17/11/26
08/12/26
12/01/27
02/02/27
02/02/27
23/03/27

Option One

V347 Quorn & Lentil Tikka Curry with **SD84** Rice

Option Two

V348 V225 Plant Balls in Tomato Sauce with **SD84** Rice

Option Three

SD55 Jacket Potato with **V85** Cheese, **SD22** Baked Beans or **F11** Tuna Mayonnaise

Sides

SD19 Sweetcorn and **SD24** Green Beans

Dessert

NEW D267 Gingerbread Cookie

P3 Sausage and **SD1** Mash with **SD118** Gravy

V44 Vegetable Lasagne

SD55 Jacket Potato with **V85** Cheese, **SD22** Baked Beans or **F11** Tuna Mayonnaise

SD35 Cabbage and **SD28** Carrots

D270 Fruit and **D103** Yoghurt with **D237** Crumble Topping

C4 C5 Roast Chicken, **SD40** Stuffing, **SD82** Roast Potatoes and **SD118** Gravy

V232 Vegetarian Wellington with **SD82** Roast Potatoes and **SD118** Gravy

SD55 Jacket Potato with **V85** Cheese, **SD22** Baked Beans or **F11** Tuna Mayonnaise

SD20 Broccoli and **SD27** Cauliflower

D245 Strawberry Jelly with **D166** Peaches

SD8 Spaghetti
B48 Bolognese with **SD50** Garlic Bread

V243 Roasted Vegetable Pizza with **SD6** Wedges

SD55 Jacket Potato with **V85** Cheese, **SD22** Baked Beans or **F11** Tuna Mayonnaise

SD19 Sweetcorn and **SD28** Carrots

D74 Apple and Blackberry Crumble with **D2** Custard

F6 Fish Fingers with **SD5** Chips & **SD14** Tomato Ketchup

V24 Red Pepper Frittata with **SD5** Chips & **SD14** Tomato Ketchup

SD55 Jacket Potato with **V85** Cheese, **SD22** Baked Beans or **F11** Tuna Mayonnaise

SD18 Peas and **SD22** Beans

D57 Vanilla Shortbread

AVAILABLE DAILY:

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