

AUTUMN WINTER MENU 2026 / 2027

<div>WEEK ONE</div> <div>2/11, 23/11, 14/12, 18/1, 8/2, 8/3</div>	Option One	Classic Cheese and Tomato Pizza with Wedges (V)	<div><div></div><div>Beef Lasagne with Garlic Bread</div><div></div></div>	<div><div></div><div>Roast Chicken, Stuffing, Roast Potatoes and Gravy</div></div>	Chicken Nuggets with Home made Wedges	Fishfingers with Chips and Tomato Sauce	<div>MENU KEY:</div> <div></div> <div>Whole grain</div>		
	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) <div></div>	Cheese & Red onion Omelette (V)		<div></div> <div>Plant based</div> <div></div> <div>Added plant protein</div>	
	Sides	Vegetables of the Day (V/VE)	Vegetables of the Day (V/VE)	<div><div></div><div>Vegetables of the Day (V/VE)</div></div>	<div><div></div><div>Vegetables of the Day (V/VE)</div></div>	Vegetables of the Day (V/VE)			<div>(VE) Vegan</div> <div>(V) Veggie</div>
	Dessert	Cheese and Crackers (V)	Apple Cake with Custard (V)	Fruit Medley (VE)	Syrup Sponge & Custard(V)	Jelly With Mandarins (VE)			
<div>WEEK TWO</div> <div>9/11, 30/11, 4/1, 25/1, 22/2, 15/3</div>	Option One	Classic Cheese and Tomato Pizza with Wedges (V)	Chicken Burger in a bun with Wedges	BBQ Chicken, Seasoned Potatoes and Sweetcorn Salsa	Pork sausages with Mashed Potato	Breaded Fish with Chips and Tomato Sauce			
	Option Two	<div><div></div><div>Five Bean Chilli with Rice (VE)</div><div></div></div>	<div><div></div><div>Vegan Bolognaise with Spaghetti (VE)</div></div>	<div><div></div><div>Lemon and Herb Quorn, Seasoned Potatoes and Sweetcorn Salsa (VE)</div></div>	Tomato Pasta (VE)	Cheese Whirl 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)			
	Dessert	<div><div></div><div>Gingerbread Cookie (VE)</div></div>	Chocolate and Beetroot Brownie with Chocolate Sauce (V)	<div><div></div><div>Fruit Salad (VE)</div></div>	Sticky Toffee Apple Crumble with ice cream (V)	<div><div></div><div>Vanilla Shortbread (VE)</div></div>			
<div>WEEK THREE</div> <div>16/11, 7/12, 11/1, 1/2 , 1/3, 22/3</div>	Option One	<div><div></div><div>Macaroni Cheese (V)</div></div>	Beef Bolognaise with Pasta	Sausage with Roast Potatoes and Gravy	Beef Burger in a bun with wedges	Fishfingers with Chips and Tomato Sauce			
	Option Two	Mexican Bean Roll with New Potatoes (VE)	<div><div></div><div>Tomato Pasta (VE)</div></div>	<div><div></div><div>Vegan Sausage and Roast Potatoes with Gravy (VE)</div></div>	Classic Cheese and Tomato Pizza with Wedges (V)	Red Pepper Frittata with Chips and Tomato Sauce (V)			
	Sides	<div><div></div><div>Vegetables of the Day (V/VE)</div><div></div></div>	Vegetables of the Day (V/VE) <div></div>	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)	<div><div></div><div>Fruit Salad (VE)</div></div>	Ginger Cake with ice cream (V)	Iced Sponge (V)			
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.