

AUTUMN MENU 2026

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 03/09/26 21/09/26 12/10/26	Red	Macaroni Cheese	 Phat Pasty Pork Sausage Roll with Potato Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	 Spaghetti Bolognaise	Fishfingers with Chips & Tomato Sauce	 Whole grain
	Green	Tomato Pasta 	Mexican Bean Roll 	 Roasted Quorn, Roast Potatoes, & Gravy 	Vegetable Pasty 	 Cheese & Bean Pasty with Chips & Tomato Sauce	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	NEW Banana Mousse	Orange Drizzle Cake	 Fruit Platter	Apple Flapjack 	 Strawberry Jelly with Mandarins	
WEEK TWO 07/09/26 28/09/26 19/10/26	Red	Cheese & Tomato Pizza with Summer Mixed Salad 	 Beef Chilli with Rice & Sweetcorn & Cucumber Salsa	Roasted Pork Sausage Roast Potatoes & Gravy	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Fishfingers with Chips & Tomato Sauce	 Plant based
	Green	Tomato Pasta 	Vegetable Chilli 	 Roasted Quorn, Roast Potatoes, & Gravy 	Vegetable Chilli 	 Cheese & Bean Pasty with Chips & Tomato Sauce	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	Iced Vanilla Sponge	Peaches & Ice Cream	 Freshly Chopped Fruit Salad	Jam & Coconut Sponge with Custard	 Oaty Cookie 	
WEEK THREE 14/09/26 05/10/26 26/10/26	Red	 Tomato Pasta	 Beef Burger with Potato Wedges & Rainbow Slaw	Roast of the Day, Mashed Potatoes & Gravy	 Chef Shilpa's Chicken Korma with Rice 	Fishfingers with Chips & Tomato Sauce	 Chef's Special
	Green		Mexican Bean Roll 	 Roasted Quorn, Roast Potatoes, & Gravy 	Vegetable Chilli 	 Cheese & Bean Pasty with Chips & Tomato Sauce	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	Pineapple Upside Down Cake	Cheese & Crackers	 Fruit Medley	Strawberry and Apple Crumble with Custard 	 Vanilla Shortbread	
AVAILABLE DAILY:		Blue - Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt					 Lower Carbon Footprint

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.