

WINTER MENU

FROM JANUARY 2026



V Vegetarian
VE Vegan
GF Gluten Free
DF Dairy Free

Week 1

Monday

Mains

Bolognese
A rich, tomato-based bolognese with sliced garlic bread (v)

Sides

Seasonal vegetables of the day and Homemade fresh salad bar

Desserts

Homemade Apple Cake (v, ve) or Fresh Fruit

Tuesday

Mains

Tuna and Cheese/CheesePasta Bake
Served with diced herby potatoes

Sides

Seasonal vegetables of the day and Homemade fresh salad bar

Desserts

Natural Yoghurt (v) or Fresh Fruit

Wednesday

Mains

Cheese and Tomato Pizza
Homemade Pizza Dough topped with Cheese and Tomato. Served with Potato Croquettes

Sides

Seasonal vegetables of the day and Homemade fresh salad bar

Desserts

Homemade Oat Cookies (v, ve) or Fresh Fruit

Thursday

Mains

Roast Chicken/Vegetarian Sausage
100% Chicken breast, served with roast potatoes, yorkshire pudding and gravy

Sides

Seasonal Vegetables of the day and homemade fresh salad bar

Desserts

Apple and Berry Crumble (v) or Fresh Fruit

Friday

Mains

Fish Fingers/Fishless fingers
Breaded cod served with oven fried chips

Sides

Seasonal Vegetables of the day and Homemade fresh salad bar

Desserts

Ice Cream (v, ve, gf) or Fresh Fruit

Daily options

Homemade Soup

Seasonal vegetable soup served with bread

Jacket Potatoes

Freshly baked jacket potatoes with range of fillings (v, ve, gf)

Homemade Toasties

50/50 bread, with filling options of Cheese or Ham.

Tomato Pasta (v)

Week 2

Monday

Mains

BBQ Chicken
100% chicken breast, topped with BBQ sauce and sliced peppers

Sides

Seasonal Vegetables of the day and Homemade fresh salad bar

Desserts

Chocolate and Caramel Cake
Cocoa chocolate and sugar free condensed milk caramel cake (v)
Fresh Fruit

Tuesday

Mains

All day breakfast
100% Pork sausage/vegetarian sausage,, beans, hash brown and an egg omelette

Sides

Seasonal Vegetables of the day and Homemade fresh salad bar

Desserts

Homemade Raisin Flapjack (v, ve) or Fresh Fruit

Wednesday

Mains

Cottage Pie
Lentil based cottage pie, topped with sliced potatoes and gravy.

Sides

Seasonal Vegetables of the day and Homemade fresh salad bar

Desserts

Apple Crumble (v) or Fresh Fruit

Thursday

Mains

Roast Ham/Vegan Option
100% pork, served with roast potatoes, yorkshire pudding and gravy or cheese sauce

Sides

Seasonal Vegetables of the day and homemade fresh salad bar

Desserts

Homemade Chocolate Brownie (v, ve)
Cocoa chocolate brownie
Fresh Fruit

Friday

Mains

Fish Fingers/Fishless fingers
Breaded cod served with oven fried chips

Sides

Seasonal Vegetables of the day and Homemade fresh salad bar

Desserts

Ice Cream (v, ve, gf) or Fresh Fruit

Daily options

Homemade Soup

Seasonal vegetable soup served with bread

Jacket Potatoes

Freshly baked jacket potatoes with range of fillings (v, ve, gf)

Homemade Toasties

50/50 bread, with filling options of Tuna, or Cheese.

Tomato Pasta (v)

Week 3

Monday

Mains

Meatballs / Vegan Meatballs
meatballs served in a tomato and basil sauce with wholemeal pasta and Garlic Bread

Sides

Seasonal Vegetables of the day and Homemade fresh salad bar

Desserts

Natural Yoghurt (v) or Fresh Fruit

Tuesday

Mains

Sausage and Bean Casserole
Pork/vegetarian sausage in a bean casserole sauce topped with sliced potatoes

Sides

Seasonal Vegetables of the day and Homemade fresh salad bar

Desserts

Lemon Cake (v, ve) or Fresh Fruit

Wednesday

Mains

Cheese and Tomato Pizza
Homemade Pizza Dough topped with Cheese and Tomato. Served with Potato Croquettes

Sides

Seasonal Vegetables of the day and Homemade fresh salad bar

Desserts

Pancakes and fresh fruit (v, ve) or Natural Yoghurt

Thursday

Mains

Roast Chicken/Vegan alternative
100% Chicken breast, served with roast potatoes, yorkshire pudding and gravy

Sides

Seasonal Vegetables of the day and homemade fresh salad bar

Desserts

Fresh Berry Sponge Cake (v, ve) or Fresh Fruit

Friday

Mains

Fish Fingers/Fishless fingers
Breaded cod served with oven fried chips

Sides

Seasonal Vegetables of the day and Homemade fresh salad bar

Desserts

Ice Cream (v, ve, gf) or Fresh Fruit

Daily options

Homemade Soup

Seasonal vegetable soup served with bread

Jacket Potatoes

Freshly baked jacket potatoes with range of fillings (v, ve, gf)

Homemade Toasties

50/50 bread, with filling options of Tuna, Cheese or Ham.

Tomato Pasta (v)