

Autumn Winter
2025 2026

WEEK ONE

03/11
24/11
15/12
19/01
09/02
09/03

Option One

Tomato Pasta



Option Two

Jacket Potato with
Cheese and Beans



Vegetables

Cauliflower
Green Beans

Dessert

Apple Crumble Cake
with Custard

Tomato Pasta

TUESDAY

*Beef Lasagne with
Garlic Bread



Vegan Spaghetti
Bolognaise



Broccoli
Sweetcorn

Gingerbread Biscuit with
Organic Yoghurt

WEDNESDAY

*Pork Sausages, Roast
Potatoes and Gravy

Vegan Sausages with
Roast Potatoes and
Gravy



Carrots
Cabbage

Fresh Fruit Salad



THURSDAY

*Chicken Biryani

BBQ Sausage
Pasta with Garlic
Bread



Broccoli
Carrots

Jelly with Mandarins



FRIDAY

MSC cod Fishfingers with
Chips & Tomato Sauce

Cheese and Bean Pasty
with Chips and Tomato
Sauce

Baked Beans
Peas

Syrup Sponge with
Custard

WEEK TWO

10/11
01/12
05/01
26/01
23/02
16/03

Option One

Cheese and Tomato
Pizza



Option Two

Jacket Potato with
Cheese and Beans



Vegetables

Roasted Vegetables
Peas

Dessert

Vanilla Ice Cream with
Peaches

Cheese and Tomato
Pizza

*Beef Burger in a Bun
with Jacket Wedges

Beetroot and Lentil
Burger in a Bun with
Jacket Wedges



Sweetcorn
Roasted Tomatoes

Fresh Fruit Salad



*Roast Chicken
or Quorn with Roast
Potatoes and Gravy



Carrots
Cauliflower

Chocolate & Beetroot
Brownie with
Chocolate Sauce

*Chicken 50% Enchilada
Bake with Rice

Mexican vegetarian chilli
& rice



Broccoli
Green Beans

Sticky Toffee Apple
Crumble with Custard



MSC Fishfingers with
Chips & Tomato Sauce

Cheese Whirl with Chips
and Tomato Sauce

Baked Beans
Peas

Vanilla Shortbread with
Organic Yoghurt

WEEK THREE

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

Option One

Macaroni
Cheese

Option Two

Jacket Potato with
Cheese and Beans



Vegetables

Broccoli
Sweetcorn

Dessert

Fresh Fruit Salad



Macaroni
Cheese

*Beef Meatballs in
Tomato Sauce with Rice

Vegan meatballs with
Rice



Cauliflower
Carrots

Pear Crumble with
Custard



*Roast Chicken,
Stuffing, Roast Potatoes
and Gravy

Vegetarian Wellington
with Roast Potatoes and
Gravy



Carrots
Cabbage

Rice Pudding with Mixed
Berries

*Mild Caribbean
Chicken with Golden
Rice

Caribbean Stew with
Golden Rice



Peas & Sweetcorn
Broccoli

Jamaican Ginger Cake
with Custard

MSC cod Fishfingers with
Chips & Tomato Sauce

Small vegetarian lasagne
& Chips

Baked Beans
Peas

Chocolate Shortbread
with Organic Yoghurt

MENU KEY



Added Plant Protein



Wholemeal



Vegan

* Halal Option Available

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection - Fresh Fruit and Organic Yoghurt

ALLERGY INFORMATION:

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.

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feeding the imagination