

WEEK ONE

03/11/2025
24/11/2025
15/12/2025
19/01/2026
09/02/2026
09/03/2026

Option One

Plant Balls in Tomato
Sauce with Rice 

Option Two

Glamorgan Sausages
with Potato Wedges

Vegetables

Sweetcorn
Green Beans

Dessert

Cheese/Fresh Fruit with
Crackers

Beef Pasta Bake with
Garlic Bread 

Cheese & Tomato
Pinwheel with Potato
Wedges

Broccoli
Cauliflower

NEW Apple Crumb Cake
with Custard

Roast Chicken, Stuffing,
Roast Potatoes and
Gravy

Mediterranean Gratin
with Roast Potatoes and
Gravy

Sliced Carrots
Green Cabbage

Fruit Medley
Yoghurt Station

Vegetable Fajitas with
Potato Wedges

NEW BBQ Sausage
Pasta with Garlic Bread 

Mediterranean
vegetables

Jelly with Mandarins

Fishfingers / Salmon
Fishfingers with Chips &
Tomato Sauce

Vegan Roll with Chips &
Tomato Sauce 

Baked Beans
Garden Peas

Syrup Sponge with
Custard

WEEK TWO

10/11/2025
01/12/2025
05/01/2026
26/01/2026
23/02/2026
16/03/2026

Option One

Classic Cheese &
Tomato Pizza with
Wedges 

Option Two

Vegan Spaghetti
Bolognaise 

Vegetables

Carrots
Peas

Dessert

Orange Cookie 

Spaghetti
Bolognaise 

Mild Mexican Chilli
With Rice 

Sweetcorn
Baked Beans

Vanilla Sponge with
Chocolate Sauce

Roast Turkey, Stuffing
or
Creamy Vegetable Pie
Roast Potatoes and
Gravy

Broccoli
Sliced Carrots

Fruit Salad
Yoghurt Station

Chef Special Chicken and
Chickpea Korma with Rice

Creamy Chickpea &
Coconut Curry with Rice 

Sweetcorn
Green Beans

Sticky Toffee Apple
Crumble with Custard 

Breaded Fish
with Chips & Tomato
Sauce

Cheese Whirl with Chips
& Tomato Sauce

Baked Beans
Garden Peas

Vanilla Shortbread 

WEEK THREE

17/11/2025
08/12/2025
12/01/2026
02/02/2026
02/03/2026
23/03/2026

Option One

Golden Macaroni
Cheese

Option Two

Hot Pot Baked Bean
Casserole

Vegetables

Sliced carrots
Garden Peas

Dessert

Oaty Cookie 

NEW Chicken Enchilada
Bake with Paprika
Wedges 

Tomato Pasta with
Cheese

Sweetcorn
Broccoli

Mixed Fruit Crumble with
Custard 

Sausage with Roast
Potatoes & Onion Gravy

Vegan Sausage & Roast
Potatoes & Gravy 

Cauliflower
Roasted Carrots

Fruit Salad
Yoghurt Station

Creamy Chicken and
Broccoli Pasta Bake

Vegetarian Pasta Bake 

Mixed Seasonal
Vegetables

Chocolate Drizzle Cake
with Custard

Fishfingers with Chips &
Tomato Sauce

Vegetable Pasty with
Chips & Tomato Sauce 

Baked beans
Garden Peas

Cornflake Tart

MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

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.

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