

Autumn Winter 2026/2027

October–February

Week two	MONDAY	Tuesday	Wednesday	Thursday	Friday
Main Meal	Homemade Cheese and Tomato Pizza with a Half Baked Potato (CELERY,EGG,GLUTEN, WHEAT,MILK,SOYA)	Lasagne (GLUTEN,WHEAT,MILK)	Roast Pork and Stuffing served with Roast Potatoes & Gravy (GLUTEN,WHEAT,SO2)	Chicken Parmo served with Wedges & Salad (MILK,GLUTEN,WHEAT, SOYA)	Gluten Free Fish with Chips & Tomato Ketchup (FISH,SO2)
Vegetarian Meal	Vegetarian Sausage, Lentil & Tomato Stew served with a Crusty Bread Roll (GLUTEN,WHEAT)	Macaroni Cheese served with Garlic Bread (GLUTEN,WHEAT, MUSTARD,SOYA,MILK)	Quorn Mince & Dumplings (GLUTEN,WHEAT,BARLEY, MILK,SOYA,EGG)	Vegetarian Chilli served with Rice (GLUTEN,BARLEY,EGG)	Super Vegetable Chow Mein with Chips (EGG,SOYA,GLUTEN WHEAT,SO2)
SIDES	Garden Peas & Sweetcorn	Carrots & Savoy Cabbage	Broccoli & Mashed Swede	Sweetcorn & Green Beans	Baked Beans & Garden Peas
Pasta Kitchen	Tomato & Basil Pasta (GLUTEN,WHEAT,CELERY)		Tomato & Basil Pasta (GLUTEN,WHEAT,CELERY)		Tomato & Basil Pasta (GLUTEN,WHEAT,CELERY)
Street Food		Bacon Bun (GLUTEN,WHEAT)		Cheesy Baked Bean Toastie (MILK,SOYA,GLUTEN WHEAT)	
Dessert	Courgette Sponge (EGG,GLUTEN,MILK WHEAT,SOYA)	Cornflake Tart served with Custard (MILK,BARLEY,GLUTEN WHEAT,SOYA)	Oat Biscuit (GLUTEN,OATS,WHEAT,MILK, SOYA)	Apple Crumble with Custard (MILK,GLUTEN,WHEAT)	Raspberry Bun (MILK,GLUTEN WHEAT,SOYA)



Pasta Kitchen
Mon,Wed,Fri
(GLUTEN,WHEAT)

Jacket Potato with fillings
Cheese,Beans and Tuna
(MILK,EGG,FISH)

Daily Salad Bar with a
selection of Fresh Breads
(GLUTEN,WHEAT,SOYA
CELERY,EGG)

Selection of Freshly made
Sandwiches
(GLUTEN,WHEAT,SOYA
FISH,MILK,EGG)

Choice of
Cheese & Crackers, Yoghurt
or Fresh Fruit
(GLUTEN,WHEAT,MILK)