



AUTUMN WINTER 2026/2027

Planet Friendly MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

02/11/26
23/11/26
14/12/26
18/01/27
08/02/27
08/03/27

WEEK TWO

09/11/26
30/11/26
04/01/27
25/01/27
22/02/27
15/03/27

WEEK THREE

16/11/26
07/12/26
11/01/27
01/02/27
01/03/27
22/03/27

MENU KEY:



Whole grain



Plant based



Added plant protein

Option One	Rainbow Vegetable Pasta Bake (V)	Nature Ranger Sausage with Potato Wedges and Tomato Ketchup (VE)	British Roasted Quorn, Roast Potatoes, & Gravy (VE)	Macaroni Cheese (V)	Flaky Cheese Whirl with Chips & Tomato Ketchup (V)
Option Two	Classic Cheese and Tomato Pizza with New Potatoes (V)	Beef Meatballs in Tomato Sauce with Rice	Roast Gammon, Roast Potatoes & Gravy	Chicken and Sweetcorn Pie with New Potatoes	Fish Fingers with Chips & Tomato Ketchup
Option Three	Jacket Potato with a Choice of Filling	Jacket Potato with a Choice of Filling	Jacket Potato with a Choice of Filling	Jacket Potato with a Choice of Filling	Jacket Potato with a Choice of Filling including Salmon Mayonnaise
Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	Chocolate Shortbread(VE)	Pineapple Upside Down Cake with Custard (V)	Fresh Fruit(VE)	Syrup Sponge(V)	Ice Cream and Peaches (V)
Option One	Lentil & Sweet Potato Curry with Rice (VE)	Mild Mexican Campfire Chilli with Rice (VE)	Lentil Wellington, Roast Potatoes & Gravy (VE)	Roasted Vegetable Pizza with New Potatoes (V)	Red Pepper Frittata with Chips & Tomato Ketchup (V)
Option Two	Planet Friendly Balls in Tomato Sauce with Spaghetti (VE)	Sausage and Mash with Gravy	Roasted Chicken, Stuffing, Roast Potatoes & Gravy	Beef Lasagne	Fish Fingers with Chips & Tomato Sauce
Option Three	Jacket Potato with a Choice of Filling	Jacket Potato with a Choice of Filling	Jacket Potato with a Choice of Filling	Jacket Potato with a Choice of Filling	Jacket Potato with a Choice of Filling
Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	Gingerbread Cookie(VE)	Chocolate Brownie(V)	Fruit & Yoghurt with Crumble Topping (V)	Strawberry Jelly with Peaches (VE)	Vanilla Shortbread (VE)
Option One	Saucy Tomato Pasta (VE)	Creamy Coconut Curry with Rice (VE)	Nature Ranger Sausage, Roast Potatoes & Gravy (VE)	Hearty Bolognaise with Pasta (VE)	Mexican Bean Roll with Chips & Tomato Ketchup (VE)
Option Two	Golden Cheese & Bean Pasty with New Potatoes (V)	Beef Burger with Cheese, Potato Wedges & Tomato Ketchup	Roast Chicken, Roast Potatoes & Gravy	Chef Special Chicken Korma with Rice	Battered Fish with Chips & Tomato Ketchup
Option Three	Jacket Potato with a Choice of Filling	Jacket Potato with a Choice of Filling	Jacket Potato with a Choice of Filling	Jacket Potato with a Choice of Filling	Jacket Potato with a Choice of Filling
Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
Dessert	Oaty Cookie (VE)	Jam and Coconut Sponge(V)	Fresh Fruit (VE)	Eves Pudding with Custard(V)	Melting Moments Biscuit (V)

AVAILABLE DAILY:

Jacket Potatoes with a choice of fillings (V/VE), Salad Bar (V/VE), Freshly Baked Bread (VE), Fresh Fruit (VE), Yoghurt (V)

(V) Vegetarian (VE) Vegan

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.



AUTUMN WINTER 2026/2027

MONDAY

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THURSDAY

FRIDAY

WEEK ONE

02/11/26
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08/02/27
08/03/27

Option One	V334 Vegetable Pasta Bake	V342 Vegan Sausage with SD6 Wedges and SD14 Tomato Ketchup	V204 Roast Quorn Fillet SD82 Roast Potatoes and SD118 Gravy	V318 Macaroni Cheese	GR2 Spinach and Cheese Whirl with SD5 Chips and SD14 Tomato Ketchup
Option Two	V231 Classic Cheese and Tomato Pizza with SD2 New Potatoes	B57 Meatballs in V225 Tomato Sauce with SD84 Rice	P5 Roast Gammon SD82 Roast Potatoes and SD118 Gravy	C21 Chicken and Sweetcorn Pie with SD2 New Potatoes	F6 Fish Fingers with SD5 Chips & SD14 Tomato Ketchup
Option Three	SD55 Jacket Potato with V85 Cheese or SD22 Baked Beans	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans, F32 Salmon or F11 Tuna Mayonnaise
Sides	SD18 Peas and SD28 Carrots	SD19 Sweetcorn and SD24 Green Beans	SD35 Cabbage SD28 Carrots	SD20 Broccoli and SD27 Cauliflower	SD18 Peas and SD22 Beans
Dessert	D80 Chocolate Shortbread	D262 Pineapple Upside Down Cake with D2 Custard	D270 Fruit Medley	D197 Syrup Sponge	D13 Ice Cream and D166 Peaches

WEEK TWO

09/11/26
30/11/26
04/01/27
25/01/27
22/02/27
15/03/27

Option One	V108 Lentil & Sweet Potato Curry with SB84 Rice	V309 Mild Mexican Chilli with SD84 Rice	V232 Vegetarian Wellington with SD82 Roast Potatoes and SD118 Gravy	V243 Roasted Vegetable Pizza with SD2 New Potatoes	V24 Red Pepper Frittata with SD5 Chips & SD14 Tomato Ketchup
Option Two	V348 V225 Vegan Meatballs in Tomato Sauce with SD8 Spaghetti	P3 Sausage and SD1 Mash with SD118 Gravy	C4 Roast Chicken, SD40 Stuffing, SD82 Roast Potatoes and SD118 Gravy	B52 Beef Lasagne	F6 Fish Fingers with SD5 Chips & SD14 Tomato Ketchup
Option Three	SD55 Jacket Potato with V85 Cheese or SD22 Baked Beans	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise
Sides	SD19 Sweetcorn and SD24 Green Beans	SD35 Cabbage and SD28 Carrots	SD20 Broccoli and SD27 Cauliflower	SD19 Sweetcorn and SD28 Carrots	SD18 Peas and SD22 Beans
Dessert	D267 Gingerbread Cookie	D169 Chocolate and Beetroot Brownie	D270 Fruit and D103 Yoghurt with D237 Crumble Topping	D245 Strawberry Jelly with D166 Peaches	D57 Vanilla Shortbread

WEEK THREE

16/11/26
07/12/26
11/01/27
01/02/27
01/03/27
22/03/27

Option One	V188 Tomato Sauce with SD9 Pasta	V303 Chickpea and Coconut Curry with SD84 Rice	V342 Vegan Sausage with SD82 Roast Potatoes & SD118 Gravy	V233 Vegan Bolognese with SD9 Pasta	V161 Mexican Bean Roll SD5 Chips & SD14 Tomato Ketchup
Option Two	V191 Cheese & Bean Pasty with SD2 New Potatoes	B5 Burger with B84 Cheese in a SD17 Bun with SD6 Wedges and SD14 Tomato Ketchup	C4 Roast Chicken with SD82 Roast Potatoes & SD118 Gravy	C111 Chefs Special Chicken and Chickpea Korma with SD84 Rice	F3 Battered Fish with SD5 Chips & SD14 Tomato Ketchup
Option Three	SD55 Jacket Potato with V85 Cheese or SD22 Baked Beans	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise	SD55 Jacket Potato with V85 Cheese, SD22 Baked Beans or F11 Tuna Mayonnaise
Sides	SD28 Carrots and SD24 Green Beans	SD18 Peas and SD128 Mixed Salad	SD21 Swede and SD24 Green Beans	SD19 Sweetcorn and SD20 Broccoli	SD18 Peas and SD22 Beans
Dessert	D85 Oaty Cookie	D233 Jam and Coconut Sponge	D270 Fresh Fruit	D189 Eves Pudding with D2 Custard	D231 Melting Moment Biscuit

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