

Autumn & Winter menu 2026

Week 3

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

Plant Based Bolognese (ve)

with Spaghetti (ve) & Garlic bread (ve)



Chicken Souvlaki

with Lemon & Herb Rice (ve) & Greek Salad (v)

Roast Chicken & Stuffing

with All The Trimmings (ve)



Amba Chicken

with Grains (ve) & Roasted Broccoli (ve)

Breaded Pollock

with Chips (ve) & Mushy Peas (ve)

Option two

Garlic & Chilli Tofu Noodles (v)

with Sautéed Cabbage (ve)



Greek Feta Honey & Spinach Parcel (v)

with Sliced Potatoes (ve) & Greek Salad (v)

Roast Quorn & Stuffing (ve)

with All The Trimmings (ve)

Authentic Chickpea Tagine (ve)

with Grains (ve) & Roasted Broccoli (ve)

Banh Mi Hound Dog (ve)

with Vietnamese Loaded Fries (ve) & Cucumber Salad (ve)

Dessert of the day

Chocolate Swirl (v)

Pineapple Upside Down Cake (v)

Plum Crumble (ve)

with Custard (v)

Chocolate Crunch Cake (v)

Apple Pie (ve)

with Custard (v)

Allergies

Please speak to a member of staff if you have an allergy and need to know what's inside our food dishes. They will advise you of your available choices

Menu Key



Vegan option



Added plant protein



Source of wholemeal

caterlink
feeding the imagination