

AUTUMN WINTER MENU – 2025

BEGINNING MONDAY 3RD NOVEMBER

Autumn Winter 2025 2026	Meat Free	MONDAY	TUESDAY	Roast WEDNESDAY	THURSDAY	Fish FRIDAY
WEEK ONE 3 November 24 November 15 December 19 January 9 February 9 March	Option One	Cheese and Tomato Pizza with New Potatoes	Meatballs in Tomato Sauce with Rice	Roast Gammon with Roast Potatoes and Gravy	NEW Curried Chicken and Rice	Fish Fingers with Chips & Tomato Ketchup
	Option Two	Vegetable Pasta bake	Vegan Burger in a Bun with Potato Wedges and Tomato Ketchup	Roast Quorn Fillet with Roast Potatoes and Gravy	Macaroni Cheese	Cheese Whirl with Chips and Tomato Ketchup
	Option Three	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings Including Salmon Mayonnaise
	Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
	Dessert	Chocolate Shortbread	NEW Apple Crumble Cake with Custard	Cinnamon Swirl and Fresh Fruit	Syrup Sponge with Custard	Ice Cream and Peaches
WEEK TWO 10 November 1 December 26 January 23 February 16 March	Option One	Mild Mexican Chilli with Rice	Sausage and Mash with Gravy	Roast Chicken with Stuffing, Roast Potatoes and Gravy	NEW Spaghetti Bolognese with Garlic Bread	Fish Fingers with Chips & Tomato Ketchup
	Option Two	Vegan Meatballs in Tomato Sauce with Spaghetti	NEW Chef's Special Lentil Curry with Rice	Vegetable Wellington with Roast Potatoes and Gravy	Roasted Vegetable Pizza with New Potatoes	Red Pepper Frittata with Chips & Tomato Ketchup
	Option Three	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings
	Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
	Dessert	NEW Gingerbread Cookie	Chocolate Brownie with Chocolate Sauce	Strawberry Jelly with Peaches	Autumn Pear Crumble with Custard	Vanilla Shortbread
WEEK THREE 17 November 8 December 12 January 2 February 2 March 23 March	Option One	Cheese and Bean Pasty with New Potatoes	Beef burger with Cheese in a Bun with Wedges and Tomato Ketchup	Roast Chicken with Roast Potatoes and Gravy	NEW Chicken Enchilada Bake with Rice	Battered Fish with Chips & Tomato Ketchup
	Option Two	Tomato Pasta	Creamy Coconut Curry with Rice	Vegan Sausage with Roast Potatoes and Gravy	Jacket with Vegan Bolognese	Mexican Bean Roll with Chips and Tomato Ketchup
	Option Three	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings
	Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
	Dessert	Oaty Cookie	Eves Pudding with Custard	Ice Cream and Fresh Fruit	Jam and Coconut Sponge with Custard	Melting Moment Biscuit
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						