Week 1 commencing 1 <sup>st</sup> September 2025	MONDAY	TUESDAY	WEDNESDAY	THURSDAY
HOME FROM HOME	INSET DAY	INSET DAY	Pasta Bolognaise	Thyme Roasted Chicker Thigh With Sage & Onio Stuffing & Gravy
MEAT FREE			Vegetable Bolognaise	Butternut & Sweet Potat Pie
ON THE SIDE			Pasta Broccoli Florets & Peas Garlic Bread	Roasted Diced Carrots and Green Bean Cauliflower Cheese
EVERYDAY EXTRAS			Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato wit Cheese and Baked Bean
DESSERT			Chocolate Chip Sponge, with Chocolate Sauce Fruit and Yoghurt	Flavoured Mousse Fruit and Yoghurt
SALAD BAR	Ourseling to a	to Original Connect Original	ann Mixed Leoves Freebb	

Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves, Freshly Made Bread and also (Chef's Daily Salads)

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Please see a member of catering team regarding any dietary/allergy requirements See Chalk Board for Daily Salad Proteins or Specials of Day

### FRIDAY

### **Breaded Pollock Fish Fingers**

Feta Spinach & Tomato Tart

Chunky Chips, Peas, **Baked Beans** 

**Baked Jacket Potato with Cheese and Baked Beans** 

> **Raspberry Flapjack Fruit and Yoghurt**



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Week 2 commencing 8 <sup>th</sup> September 2025	MONDAY	TUESDAY	WEDNESDAY	THURSDAY
HOME FROM HOME	Chicken Stew & Dumplings	Chefs Handcrafted Pork Sausage Roll	Classic Crispy Crumbed Topped Macaroni Cheese	Honey Roasted Gammon wit Sage Stuffing
MEAT FREE	Vegetable Stew & Dumplings	Chefs Handcrafted Vegan Sausage Roll	Tomato & Basil Macaroni	Roast Pepper and Haloumi with Sage Stuffing
ON THE SIDE	Turmeric Rice Peas, Braised Cabbage Crusty Bread	Garlic & Rosemary Potatoes Broccoli Florets / Carrots	Mediterranean Vegetable Medley and Garlic Slice	Roasted Potatoes Broccflower Cheese Honey Roasted Carrots
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans
DESSERT	Iced Vanilla Cake Fruit and Yoghurt	Apple & Blackberry Crumble with Custard Fruit and Yoghurt	Chocolate Puddle Pudding Fruit and Yoghurt	Ice Cream Fruit and Yoghurt
SALAD BAR	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef's			

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Please see a member of catering team regarding any dietary/allergy requirements See Chalk Board for Daily Salad Proteins or Specials of Day

# FRIDAY

 Battered Fish Fillets

 Fish Fingers

 Cheese Omelette

 Skin on Fries, Peas, Baked

 Beans, Mushy Peas, Fresh

 Lemon and Tartare Sauce

 Baked Jacket Potato with

 Cheese and Baked Beans

 Lemon Curd & Coconut

 Sponge with Custard

Fruit and Yoghurt

ily Salads)

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Week 3 commencing 15 <sup>th</sup> September 2025	MONDAY	TUESDAY	WEDNESDAY	THURSDAY
HOME FROM HOME	Oven Baked Pork Sausages	Minced Beef Bolognese	Shortcrust Chicken & Leek Pie	Sweet & Sour Pork with Pineapple & Pepper
MEAT FREE	Oven Baked Vegan Sausage	Vegetable Bolognaise	Courgette Milanese Fritters, with Sweetcorn Relish	Sweet & Sour Tofu With Pineapple & Pepper
ON THE SIDE	Peas and Sweetcorn Medley Rustic Mash Potatoes, Gravy	Chefs Garlic Focaccia Pasta, Sliced Carrots & Bean Vegetarian Parmesan	Diced Potatoes Gravy Broccoli Florets & Peas	Egg Noodles Sliced Green Beans Pak Choi Prawn Crackers
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato wi Cheese and Baked Bear
DESSERT	Marble Sponge with Custard Fruit and Yoghurt	Lemon Drizzle Cake Fruit and Yoghurt	Frozen Fruit Yoghurt Fruit and Yoghurt	Apple & Syrup Sponge with Custard Fruit and Yoghurt
SALAD BAR	Cucum	ber, Tomato, Grated Carrot, Swee	etcorn, Mixed Leaves , Freshly M	ade Bread and also (Chef's

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Please see a member of catering team regarding any dietary/allergy requirements See Chalk Board for Daily Salad Proteins or Specials of Day

# FRIDAY

Pepperoni Pizza or Fishcakes

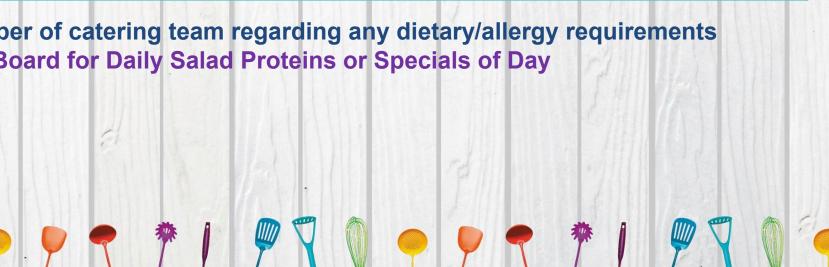
Cheese, Cherry Tomato, & Roquette Pizza

> Fries, Sweetcorn, **Baked Beans**

**Baked Jacket Potato with Cheese and Baked Beans** 

> Chocolate **Rice Krispy Crunch** Fruit and Yoghurt

aily Salads)





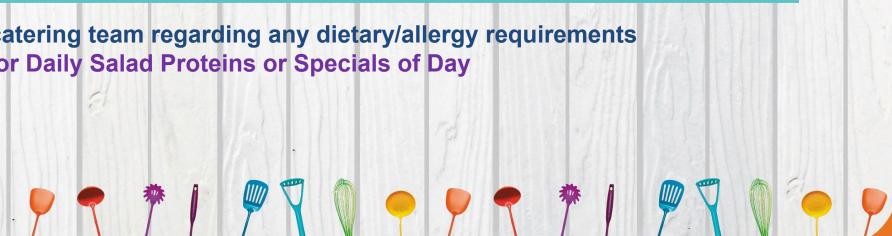
Week 4 commencing 22 <sup>nd</sup> September 2025	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Mild Pork Keema	Chicken, Spinach & Tomato Basil Pasta	Minced Beef Cottage Pie Topped with Herbed Potato	Thyme Roasted Chicken With Sage & Onion Stuffing & Gravy	Breaded Pollock Fish Fingers
MEAT FREE	Chick Pea & Spinach Curry	Red Pepper & Tomato Basil Pasta	Vegetable Cottage Pie Topped with Herbed Potato	Butternut & Sweet Potato Pie	Feta Spinach & Tomato Tart
ON THE SIDE	Seasoned Rice, Flat Bread, Sour Cream Dip, Sweetcorn & Edamame Beans	Selection of Green Vegetables and Garlic Bread	Broccoli Florets & Swede Roasted Butternut	Roasted Diced Carrots and Green Beans Cauliflower Cheese	Chunky Chips, Peas, Baked Beans
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato wit Cheese and Baked Bean
DESSERT	Iced Sponge Cake Fruit and Yoghurt	Apple Pie & Custard Fruit and Yoghurt	Chocolate Chip Sponge with Chocolate Sauce Fruit and Yoghurt	Flavoured Mousse Fruit and Yoghurt	Fruit Flapjack Fruit and Yoghurt
SALAD BAR	Queumber Terre				

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Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves, Freshly Made Bread and also (Chef's Daily Salads)

Please see a member of catering team regarding any dietary/allergy requirements See Chalk Board for Daily Salad Proteins or Specials of Day



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Week 5 commencing 29 <sup>th</sup> September 2025	MONDAY	TUESDAY	WEDNESDAY	THURSDAY
HOME FROM HOME	Chicken Stew & Dumplings	Chefs Handcrafted Pork Sausage Roll	Classic Crispy Crumbed Topped Macaroni Cheese	Honey Roasted Gammon wit Sage Stuffing
MEAT FREE	Vegetable Stew & Dumplings	Chefs Handcrafted Vegan Sausage Roll	Tomato & Basil Macaroni	Roast Pepper and Haloumi with Sage Stuffing
ON THE SIDE	Turmeric Rice Peas, Braised Cabbage Crusty Bread	Garlic & Rosemary Potatoes Broccoli Florets / Carrots	Mediterranean Vegetable Medley and Garlic Slice	Roasted Potatoes Broccflower Cheese Honey Roasted Carrots
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans
DESSERT	Iced Vanilla Cake Fruit and Yoghurt	Apple & Raspberry Crumble with Custard Fruit and Yoghurt	Chocolate & Beetroot Brownie Fruit and Yoghurt	Ice Cream Fruit and Yoghurt
SALAD BAR	Cucuml	per, Tomato, Grated Carrot, Swee	etcorn, Mixed Leaves , Freshly N	lade Bread and also (Chef's Dai

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Please see a member of catering team regarding any dietary/allergy requirements See Chalk Board for Daily Salad Proteins or Specials of Day

# FRIDAY

**Battered Fish Fillets Fish Fingers Cheese Omelette** Skin on Fries, Peas, Baked Beans, Mushy Peas, Fresh Lemon and Tartare Sauce **Baked Jacket Potato with Cheese and Baked Beans** Orange & Lemon Citrus Sponge with Custard

Fruit and Yoghurt

ily Salads)



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Week 6 commencing 6 <sup>th</sup> October 2025						
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY		
HOME FROM HOME	Oven Baked Pork Sausages	Minced Beef Bolognese	Shortcrust Chicken & Leek Pie	Sweet & Sour Pork with Pineapple & Peppers		
MEAT FREE	Oven Baked Vegan Sausage	Vegetable Bolognaise	Courgette Milanese Fritters, with Sweetcorn Relish	Sweet & Sour Tofu With Pineapple & Peppers		
ON THE SIDE	Peas and Sweetcorn Medley Rustic Mash Potatoes, Gravy	Chefs Garlic Focaccia Pasta , Sliced Carrots Vegetarian Parmesan	Diced Potatoes Gravy Broccoli Florets & Peas	Egg Noodles Sliced Green Beans Pak Choi Prawn Crackers		
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans		
DESSERT	Marble Sponge with Custard Fruit and Yoghurt	Lemon Drizzle Cake Fruit and Yoghurt	Frozen Fruit Yoghurt Fruit and Yoghurt	Apple & Syrup Sponge with Custard Fruit and Yoghurt		
SALAD BAR	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef's Da					

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Please see a member of catering team regarding any dietary/allergy requirements See Chalk Board for Daily Salad Proteins or Specials of Day

### FRIDAY

**Chargrilled Chicken Pizza** or Salmon Fishcakes

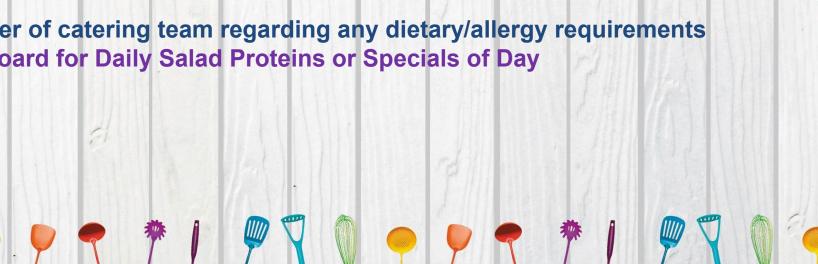
Cheese, Cherry Tomato, & Roquette Pizza

> Fries, Sweetcorn, **Baked Beans**

**Baked Jacket Potato with Cheese and Baked Beans** 

> Chocolate **Rice Krispy Crunch** Fruit and Yoghurt

ily Salads)





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Week 7 Commencing 13 <sup>th</sup> October 2025	MONDAY	TUESDAY	WEDNESDAY	THURSD	
				Y	
HOME FROM HOME	Sausage Casserole	Chicken & Broccoli Lasagne	Beef Chilli Con Carne	Roasted Leg of Pork with Crackling, Stuffing & Apple Sauce	
MEAT FREE	Vegetable Sausage Casserole	Goats Cheese & Spinach Lasagne	Non Carne Carne	Roasted Tofu & Butternut pie	
ON THE SIDE	Seasoned Rice Carrots & Corn	Selection of Green Vegetables and Garlic Bread	Mexican Cous Cous Peas & Beans Taco	Roasted Potatoes Cauliflower Cheese Carrots and Peas	
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	Baked Jacket Potato with Cheese and Baked Beans	
DESSERT	Apple Crumble with Cream Fruit and Yoghurt	Doughnut Or Watermelon Slice Fruit and Yoghurt	Raspberry Flapjack Fruit and Yoghurt	Pineapple Cake with Custard Fruit and Yoghurt	
SALAD BAR	Cucumber Tomat	a Crotad Carrat Swaataa		L. Mada Dread and also (	

Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves, Freshly Made Bread and also (Chef's Daily Salads)

Please see a member of catering team regarding any dietary/allergy requirements See Chalk Board for Daily Salad Proteins or Specials of Day

### FRIDAY

**Beef Burger** 

Vegetable Burger

Fries, Sweetcorn, **Baked Beans** 

**Baked Jacket Potato with Cheese and Baked Beans** 

**Selection of Desserts** Fruit and Yoghurt