



# WEEKLY MENU

Week 1 commencing  
1<sup>st</sup> September 2025

|                 | MONDAY   | TUESDAY   | WEDNESDAY   | THURSDAY   | FRIDAY  |
|-----------------|--|-----------|---|--|---|
| HOME FROM HOME  | INSET DAY  | INSET DAY | Pasta Bolognaise  | Thyme Roasted Chicken Thigh With Sage & Onion Stuffing & Gravy | Breaded Pollock Fish Fingers                    |
| MEAT FREE       |  |           | Vegetable Bolognaise  | Butternut & Sweet Potato Pie                                   | Feta Spinach & Tomato Tart                      |
| ON THE SIDE     |  |           | Pasta Broccoli Florets & Peas Garlic Bread                    | 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 |
| DESSERT         |  |           | Chocolate Chip Sponge, with Chocolate Sauce Fruit and Yoghurt | Flavoured Mousse Fruit and Yoghurt                             | Raspberry Flapjack Fruit and Yoghurt            |
| SALAD BAR       | 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







# WEEKLY MENU

Week 2 commencing  
8<sup>th</sup> September 2025

|                 | MONDAY   | TUESDAY   | WEDNESDAY                                       | THURSDAY  | FRIDAY  |
|-----------------|--|---|---|---|---|
| HOME FROM HOME  | Chicken Stew & Dumplings   | Chefs Handcrafted Pork Sausage Roll                       | Classic Crispy Crumbed Topped Macaroni Cheese   | Honey Roasted Gammon with Sage Stuffing                   | Battered Fish Fillets Fish Fingers  |
| MEAT FREE       | Vegetable Stew & Dumplings   | Chefs Handcrafted Vegan Sausage Roll                      | Tomato & Basil Macaroni                         | Roast Pepper and Haloumi with Sage Stuffing               | Cheese Omelette   |
| 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 | Skin on Fries, Peas, Baked Beans, Mushy Peas, Fresh Lemon and Tartare Sauce |
| 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 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                               | Lemon Curd & Coconut Sponge with Custard Fruit and Yoghurt                  |
| SALAD BAR       | Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef's Daily Salads) |   |   |   |   |

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# WEEKLY MENU

Week 3 commencing  
15<sup>th</sup> September 2025

|                 | MONDAY   | TUESDAY  | WEDNESDAY  | THURSDAY  | FRIDAY   |
|-----------------|--|--|--|---|--|
| HOME FROM HOME  | Oven Baked Pork Sausages   | Minced Beef Bolognese  | Shortcrust Chicken & Leek Pie                      | Sweet & Sour Pork with Pineapple & Peppers                      | Pepperoni Pizza or Fishcakes                         |
| MEAT FREE       | Oven Baked Vegan Sausage   | Vegetable Bolognaise   | Courgette Milanese Fritters, with Sweetcorn Relish | Sweet & Sour Tofu With Pineapple & Peppers                      | Cheese, Cherry Tomato, & Roquette Pizza              |
| ON THE SIDE     | Peas and Sweetcorn Medley<br>Rustic Mash Potatoes, Gravy   | Chefs Garlic Focaccia<br>Pasta, Sliced Carrots & Bean<br>Vegetarian Parmesan | Diced Potatoes<br>Gravy<br>Broccoli Florets & Peas | Egg Noodles<br>Sliced Green Beans<br>Pak Choi<br>Prawn Crackers | Fries, Sweetcorn, 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 with Cheese and Baked Beans      |
| DESSERT         | Marble Sponge with Custard<br>Fruit and Yoghurt  | Lemon Drizzle Cake<br>Fruit and Yoghurt                                      | Frozen Fruit Yoghurt<br>Fruit and Yoghurt          | Apple & Syrup Sponge with Custard<br>Fruit and Yoghurt          | Chocolate<br>Rice Krispy Crunch<br>Fruit and Yoghurt |
| SALAD BAR       | Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef's Daily Salads) |  |  |   |  |

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# WEEKLY MENU

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

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# WEEKLY MENU

Week 5 commencing  
29<sup>th</sup> September 2025

|                 | MONDAY   | TUESDAY  | WEDNESDAY                                       | THURSDAY  | FRIDAY  |
|-----------------|--|--|---|---|---|
| HOME FROM HOME  | Chicken Stew & Dumplings   | Chefs Handcrafted Pork Sausage Roll                      | Classic Crispy Crumbed Topped Macaroni Cheese   | Honey Roasted Gammon with Sage Stuffing                   | Battered Fish Fillets Fish Fingers  |
| MEAT FREE       | Vegetable Stew & Dumplings   | Chefs Handcrafted Vegan Sausage Roll                     | Tomato & Basil Macaroni                         | Roast Pepper and Haloumi with Sage Stuffing               | Cheese Omelette   |
| 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 | Skin on Fries, Peas, Baked Beans, Mushy Peas, Fresh Lemon and Tartare Sauce |
| 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 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                               | Orange & Lemon Citrus Sponge with Custard Fruit and Yoghurt                 |
| SALAD BAR       | Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef's Daily Salads) |  |   |   |   |

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# WEEKLY MENU

Week 6 commencing  
6<sup>th</sup> October 2025

|                 | MONDAY   | TUESDAY  | WEDNESDAY  | THURSDAY  | FRIDAY   |
|-----------------|--|--|--|---|--|
| HOME FROM HOME  | Oven Baked Pork Sausages   | Minced Beef Bolognese  | Shortcrust Chicken & Leek Pie                      | Sweet & Sour Pork with Pineapple & Peppers                      | Chargrilled Chicken Pizza or Salmon Fishcakes        |
| MEAT FREE       | Oven Baked Vegan Sausage   | Vegetable Bolognaise   | Courgette Milanese Fritters, with Sweetcorn Relish | Sweet & Sour Tofu With Pineapple & Peppers                      | Cheese, Cherry Tomato, & Roquette Pizza              |
| ON THE SIDE     | Peas and Sweetcorn Medley<br>Rustic Mash Potatoes, Gravy   | Chefs Garlic Focaccia<br>Pasta , Sliced Carrots<br>Vegetarian Parmesan | Diced Potatoes<br>Gravy<br>Broccoli Florets & Peas | Egg Noodles<br>Sliced Green Beans<br>Pak Choi<br>Prawn Crackers | Fries, Sweetcorn,<br>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 with Cheese and Baked Beans      |
| DESSERT         | Marble Sponge with Custard<br>Fruit and Yoghurt  | Lemon Drizzle Cake<br>Fruit and Yoghurt                                | Frozen Fruit Yoghurt<br>Fruit and Yoghurt          | Apple & Syrup Sponge<br>with Custard<br>Fruit and Yoghurt       | Chocolate<br>Rice Krispy Crunch<br>Fruit and Yoghurt |
| SALAD BAR       | Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef's Daily Salads) |  |  |   |  |

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# WEEKLY MENU

Week 7 Commencing  
13<sup>th</sup> October 2025

|                 | MONDAY   | TUESDAY   | WEDNESDAY                                       | THURSD<br>Y  | FRIDAY  |
|-----------------|--|---|---|--|---|
| HOME FROM HOME  | Sausage Casserole  | Chicken & Broccoli Lasagne                      | Beef Chilli Con Carne                           | Roasted Leg of Pork with Crackling, Stuffing & Apple Sauce | Beef Burger                                     |
| MEAT FREE       | Vegetable Sausage Casserole  | Goats Cheese & Spinach Lasagne                  | Non Carne Carne                                 | Roasted Tofu & Butternut pie                               | Vegetable Burger                                |
| 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       | Fries, Sweetcorn, 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 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              | Selection of Desserts Fruit and Yoghurt         |
| SALAD BAR       | Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef's Daily Salads) |   |   |  |   |

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