



WEEKLY MENU

Week 1 commencing
3rd November 2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Off With Bangers & Mash	Beef Chilli Con Carne	Pork Pasta Bolognese	Thyme Roasted Chicken Thigh With Sage & Onion Stuffing & Gravy	Breaded Pollock Fish Fingers
MEAT FREE	Oven Baked Vegan Sausage	Non Con Carne	Vegetable Bolognese	Butternut & Sweet Potato Pie	Cheese Omelette Vegan Fingers
ON THE SIDE	Peas, Baked Beans Rustic Mash Potatoes, Gravy	Rice Corn & Beans Taco	Pasta Broccoli Florets & Peas Garlic Bread	Diced Carrots and Green Beans Cauliflower Cheese	Chunky Chips, Peas, Baked Beans
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins
DESSERT	Iced Sponge Cake Fruit and Yoghurt	Lemon Drizzle Cake Fruit & Yoghurt	Chocolate Chip Sponge, with Custard Fruit and Yoghurt	Strawberry Mousse Fruit and Yoghurt	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
10th November 2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Spanish Chicken	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 Loaf	Cheese Omelette Vegan Fingers
ON THE SIDE	Rice Sweetcorn Crusty Bread	Garlic & Rosemary Potatoes Broccoli Florets /Carrots	Mediterranean Vegetable Medley and Garlic Slice	Roasted Potatoes Brocflower Cheese Sliced Carrots	Fries, Peas, Baked Beans, Mushy Peas, Fresh Lemon and Tartare Sauce
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins
DESSERT	Chocolate Sponge Cake Fruit and Yoghurt	Apple Crumble with Custard Fruit and Yoghurt	Chocolate Puddle Pudding Fruit and Yoghurt	Ice Cream Fruit and Yoghurt	Rice Pudding 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
17th November 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	Cheese & Tomato Pizza or Fishcakes
MEAT FREE	Oven Baked Vegan Sausage	Vegetable Bolognese	Courgette Milanese Fritters, with Sweetcorn Relish	Sweet & Sour Tofu With Pineapple & Peppers	Vegan Fingers
ON THE SIDE	Peas & Sweetcorn Medley Rustic Mash Potatoes Gravy	Chefs Garlic Focaccia Sliced Carrots & Bean Vegetarian Parmesan	Diced Potatoes Gravy Broccoli Florets & Peas	Rice Sliced Green Beans Pak Choi	Fries, Sweetcorn, Baked Beans
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins
DESSERT	Marble Sponge with Custard Fruit and Yoghurt	Orange Drizzle Cake Fruit and Yoghurt	Ice cream Fruit and Yoghurt	Apple & Syrup Sponge with Custard Fruit and Yoghurt	Chocolate Rice Krispy Crunch 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
24th November 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	Diced Carrots and Green Beans Cauliflower Cheese	Chunky Chips Peas Baked Beans
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins
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
1st December 2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Spanish Chicken	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 Halloumi Loaf	Cheese Omelette Vegan Fingers
ON THE SIDE	Rice Sweetcorn Crusty Bread	Garlic & Rosemary Potatoes Broccoli Florets /Carrots	Mediterranean Vegetable Medley and Garlic Slice	Roasted Potatoes Brocflower Cheese Sliced Carrots	Fries, Peas, Baked Beans, Mushy Peas, Fresh Lemon and Tartare Sauce
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins
DESSERT	Chocolate Sponge Cake Fruit and Yoghurt	Apple Crumble with Custard Fruit and Yoghurt	Chocolate Puddle Pudding Fruit and Yoghurt	Ice Cream Fruit and Yoghurt	Rice Pudding 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
8th December 2025

	MONDAY	TUESDAY	WEDNESDAY	CHRISTMAS LUNCH	FRIDAY
HOME FROM HOME	Oven Baked Pork Sausages	Minced Chicken Bolognese	Minced Beef Cottage Pie topped with Herbed Potato	Roasted Turkey with all the Trimmings	Cheese & Tomato Pizza or Fishcakes
MEAT FREE	Oven Baked Vegan Sausage	Vegetable Bolognese	Vegetable Cottage Pie topped with Herbed Potato	Quorn Roast & Butternut	Vegan Fingers
ON THE SIDE	Peas and Sweetcorn Medley Rustic Mash Potatoes Gravy	Chefs Garlic Focaccia Sliced Carrots Vegetarian Parmesan	Broccoli Florets & Swede Roasted Butternut	Roast Potatoes, Brussels Sprouts, Carrots, Honey Roasted Parsnips, Yorkshire Puddings, Stuffing	Fries, Sweetcorn & Baked Beans
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins		Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins
DESSERT	Marble Sponge with Custard Fruit and Yoghurt	Lemon Drizzle Cake Fruit and Yoghurt	Ice cream Fruit and Yoghurt	Christmas Desserts	Selection of Desserts
SALAD BAR	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef's Daily Salads)				

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Thank you for a wonderful year
From the Catering Team

WEEKLY MENU

Week 7 Commencing
15th December 2025

Week 7 Commencing 15 th December 2025	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Sausage Casserole	Lasagne	Chicken Nuggets		
MEAT FREE	Vegetable Sausage Casserole	Goats Cheese & Spinach Lasagne	Vegan Nuggets		
ON THE SIDE	Seasoned Rice Carrots & Corn	Selection of Green Vegetables and Garlic Bread	Chips & Beans		
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Salad Bar Proteins		
DESSERT	Apple Crumble with Cream Fruit and Yoghurt	Doughnuts Fruit and Yoghurt	Selection of Desserts		
SALAD BAR	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef's Daily Salads)				

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