



WEEKLY MENU

Week 1 commencing
23rd February 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Pork Bangers & Mash	Neapolitan Pasta	Mild Chicken Curry with Edamame Beans	Oven Roasted Chicken Thighs	Battered Fish Fish Fingers
MEAT FREE	Vegan Sausages & Mash	Tomato, Spinach & Garlic Gnocchi or Cheese & Tomato Quiche	Chickpea & Spinach Curry	Butternut & Sweet Potato Pie	Vegan Fingers or Cheese Omelette
ON THE SIDE	Rustic Mashed Potato Diced Carrot & Peas Gravy	Garlic Slice Sweetcorn & Bean Grated Parmesan	Basmati Rice, Flat Bread Broccoli Florets & Carrot	Rustic Roasted Potatoes Mixed Green Vegetables Cauliflower Cheese Steamed Carrots, Gravy	Skinny Fries Baked Beans, Peas Tartare Sauce
Everyday Extras	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes
DAILY MAIN DESSERT	Vanilla Iced Sponge Cake	Choc Chip Cake With Custard	Banana Cake with Chocolate Dusting	Peach Crumble with Custard	Ice Cream Pot
Everyday Healthier Dessert Options	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots
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



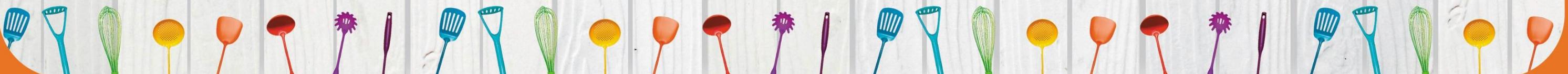


WEEKLY MENU

Week 2 commencing
2nd March 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY World Book Day	FRIDAY
HOME FROM HOME	Sweet & Sour Pork	Beef Taco	Roasted Gammon	Captain Hooks Cannonballs (meat or veg balls In a tomato & Herb sauce)	Cheese & Tomato Pizza Or Salmon Fishcakes
MEAT FREE	Gochujang Tofu	Ricotta and Spinach Cannelloni Or Mushroom Quiche	Veggie Toad in the Hole		Vegetable Supreme Pizza
ON THE SIDE	Seasoned Rice Broccoli Florets & Beans	Yellow Rice Sweetcorn / Shredded Courgette	Rustic Roasted Potatoes Braised Cabbage Sliced Carrot, Stuffing, Gravy	Peter Pans Pasta Tunnels Crocs Green Vegetables Pirates Gold (Sweetcorn)	Chips, Baked Beans or Sweetcorn Kernels
Everyday Extras	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes
DAILY MAIN DESSERT	Pineapple Cake with Custard	Zesty Orange Cookie	Chocolate & Courgette Cake	Tinkerbell's Pixie Dusted Cupcake	Doughnuts
Everyday Healthier Dessert Options	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots
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
9th March 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Beef Cottage Pie	Butternut Macaroni Cheese	Jacket Potato Day With Various Fillings Or Quiche Salad	Chicken, Ham & Leek Pie	Battered Fish Fish Fingers
MEAT FREE	Vegan Cottage Pie	Tomato & Basil Quiche		Root Vegetable and Leek Potato Pie	Vegan Fingers Cheese Omelette
ON THE SIDE	Green Beans/Corn/Carrot	Garlic Slice Broccoli Florets & Peas	Green Beans/Corn/Carrot	Roasted Potatoes, Gravy Carrots, Green Beans & Cauliflower	Chips, Peas & Baked Beans
Everyday Extras	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes
DAILY MAIN DESSERT	Raspberry Flapjack	Cheesecake	Chocolate Puddle Pudding	Apple Pie with Custard	Strawberry Sponge with Custard
Everyday Healthier Dessert Options	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots
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
16th March 2026

	MONDAY	TUESDAY St Patricks Day	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Pork Bangers & Mash	Neapolitan Pasta	Mild Chicken Curry with Edamame Beans	Oven Roasted Chicken Thighs	Battered Fish Fish Fingers
MEAT FREE	Vegan Sausages & Mash	Tomato, Spinach & Garlic Gnocchi or Cheese & Tomato Quiche	Chickpea & Spinach Curry	Butternut & Sweet Potato Pie	Vegan Fingers or Cheese Omelette
ON THE SIDE	Rustic Mashed Potato Diced Carrot & Peas Gravy	Garlic Slice Sweetcorn & Bean Grated Parmesan	Basmati Rice, Flat Bread Broccoli Florets & Carrot	Rustic Roasted Potatoes Mixed Green Vegetables Steamed Carrots, Gravy	Skinny Fries Baked Beans, Peas Tartare Sauce
Everyday Extras	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes
DAILY MAIN DESSERT	Vanilla Iced Sponge Cake	Choc Chip Cake With Custard	Banana Cake with Chocolate Dusting	Apple Crumble with Custard	Ice Cream Pot
Everyday Healthier Dessert Options	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots
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
23rd March 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Sweet & Sour Pork	Beef Bolognese	Roasted Gammon	Beef Fajita	Cheese and Tomato Pizza Or Salmon Fishcakes
MEAT FREE	Sweet Chilli Tofu	Sweet Potato, Pea & Mint Risotto Or Mushroom Quiche	Veggie Toad in the Hole	BBQ Veggie Bean Wrap	Vegetable Supreme Pizza
ON THE SIDE	Seasoned Rice Broccoli Florets & Green Beans	Tagliatelle Pasta Garlic Focaccia Sweetcorn/Peas	Roasted Potatoes Broccoli Cheese Sliced Carrot, Stuffing, Gravy	Green Bean/Peas Seasoned Rice	Chips, Baked Beans or Sweetcorn Kernels
Everyday Extras	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese and Baked Beans Selection of Pasta Dishes
DAILY MAIN DESSERT	Pineapple Cake with Custard	Zesty Orange Cookie	Chocolate & Courgette Cake	Doughnuts	Easter Cake
Everyday Healthier Dessert Options	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots	Low Sugar Vegan Jelly Greek Yoghurts or Fresh Fruit Pots
SALAD BAR	Cucumber, Tomato, Grated Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Chef's Daily Salads)				

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