

WEEKLY MENU

Week 1 commencing
20th April 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY ST GEORGES DAY	FRIDAY
HOME FROM HOME	Butternut Macaroni Cheese	Chicken Jambalaya	Jacket Potato Day With various fillings Or Quiche Salad	Beef Pie	Vietnamese Poached White Fish Breaded Fish Fish Fingers
MEAT FREE	Spinach Nut Free Pesto Gnocchi	Roasted Vegetable Jambalaya		Roasted Vegetable Pie	Fishless Fingers or Cheese Omelette
ON THE SIDE	Garlic Focaccia Sweetcorn /Green Beans	Diced Carrot & Black Eye Beans	Sweetcorn /Coleslaw	Mash & Gravy Peas/Mushy Peas Steamed Cabbage Liquor	Skinny Fries Baked Beans, Garden Peas, Tartare Sauce
Everyday Extras	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes
DAILY MAIN DESSERT	Banstead Berry Mess	Apple Crumble & Custard	Mango Cake	Victoria Sponge Cake Fruit Salad	Ice Cream
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, Carrot, Sweetcorn, Mixed Lettuce 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
27th April 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Mild Red Thai Chicken Curry Noodles	Beef Bolognaise	BBQ Jerk Chicken	Roasted Gammon & Stuffing	Cheese and Tomato Pizza
MEAT FREE	Thai Red Vegetable Tofu Curry Noodles	Roasted Lentil & Vegetable Lasagne	BBQ Jerk Tofu	Vegetable Platt	Vegetable Supreme Pizza
ON THE SIDE	Spring Roll Pak Choi /Carrot	Penne Pasta Garlic Slice Edamame Beans & Peas	Rice & Peas Plantain & Okra Sweetcorn	Cauliflower Cheese Roast Potatoes Sliced Carrot, Stuffing ,Gravy	Chips, Baked Beans or Sweetcorn Kernels
Everyday Extras	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes
DAILY MAIN DESSERT	Iced Sponge Cake	Lemon Posset with Shortbread	Raspberry Flapjack	Chocolate Orange Cookie	Iced Fruit Lolly
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, Carrot, Sweetcorn, Mixed Lettuce Leaves , Freshly Made Bread and also (Chef's Daily Salads)				

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WEEKLY MENU

Week 3 commencing
4th May 2025

	B/HOL MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME		Meatballs in a Tomato, Pepper & Garlic Sauce	Summer Chicken Pasta	Mandarin Pulled Pork	Beef Burger
MEAT FREE		Veggie Balls in a Tomato, Pepper & Garlic Sauce	Summer Vegetable Pasta	BBQ Pulled Jackfruit	Vegetable Burger
ON THE SIDE		Cous Cous Broccoli Florets Shredded carrot	Garlic Slice Sweetcorn /Edamame Beans	5 Spice Rice Green Bean / Peas	Fries Corn on the Cob
Everyday Extras		Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes
DAILY MAIN DESSERT		Strawberry Mess Cake	Chocolate & Beetroot Cake	Seeded Flapjack	Vanilla Ice Cream
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
Salad Bar	Cucumber, Tomato, Carrot, Sweetcorn, Mixed Lettuce Leaves , Freshly Made Bread and also (Chef's Daily Salads)				

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WEEKLY MENU

Week 4 commencing
11th May 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Butternut Macaroni Cheese	Chicken Jambalaya	Jacket Potato Day With various fillings Or Quiche Salad	Beef & Onion Pie	Vietnamese Poached White Fish Breaded Fish Fish Fingers
MEAT FREE	Spinach Nut Free Pesto Gnocchi	Roasted Vegetable Jambalaya		Roasted Vegetable Pie	Fishless Fingers or Cheese Omelette
ON THE SIDE	Garlic Focaccia Sweetcorn /Green Beans	Diced Carrot & Black Eye Beans	Sweetcorn /Coleslaw	Rustic Mash & Gravy Steamed Cabbage Peas/Mushy Peas	Skinny Fries Baked Beans, Garden Peas, Tartare Sauce
Everyday Extras	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes
DAILY MAIN DESSERT	Banstead Berry Mess	Apple Crumble & Custard	Mango & Black Bean Brownie	White Chocolate & Raspberry Cake	Ice cream
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, Carrot, Sweetcorn, Mixed Lettuce Leaves , Freshly Made Bread and also (Chef's Daily Salads)				

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WEEKLY MENU

Week 5 commencing
18th May 2026

MONDAY

TUESDAY

World Bee Day

THURSDAY

FRIDAY

**Early National Sandwich
Celebrations (19-26)**

**Early National Sandwich
Celebrations (19-26)**

**Early National Sandwich
Celebrations (19-26)**

HOME FROM HOME	Poached Salmon Pasta	Honey Cajun Chicken	Roasted Gammon Bap	Tuna or Ham Baguette	Chicken Sandwich
MEAT FREE	Vegetable Bolognaise	Falafel Pattie & Salsa	Houmous and Roasted Vegetable Bap	Cheese Baguette	Roasted Buttermilk Quorn Sandwich
ON THE SIDE	Penne Pasta Garlic Slice Green Bean/Peas	Carrot & Edamame Beans with Seasoned Rice	Oven Diced Potatoes Sweetcorn /Salad	Crisps / Salad Bar	Chips, Corn, Baked Beans
Everyday Extras	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes	Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes		Baked Jacket Potato with Cheese & Baked Beans Selection of Pasta Dishes
DAILY MAIN DESSERT	Ginger & Raisin Cookie Fruit and Yoghurt	Iced Carrot Sponge Cake	Honey & Lemon Dusted Cake	Selection of Desserts	Fruity Iced Lolly
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, Carrot, Sweetcorn, Mixed Lettuce Leaves , Freshly Made Bread and also (Chef's Daily Salads)				



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