



Dessert of the week
Friday : Ice Lollies

WEEKLY MENU

Week 1 commencing
31ST August 2026

	Bank Hol MONDAY	TUESDAY (inset)	WEDNESDAY (inset)	THURSDAY	FRIDAY
HOME FROM HOME	CLOSED	INSET	INSET	Chicken ,Spinach & Cherry Tomato Basil Pasta	Oven Baked Fish Fingers
MEAT FREE				Red Pepper & Tomato Basil Pasta	Moving Mountains Fishless Fingers
ON THE SIDE				Selection of Peas & Green Beans Garlic Bread	Skin on Fries , Peas, Baked Beans
EVERYDAY EXTRAS AVAILABLE				Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials
DESSERT				Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly
SALAD BAR	1 daily Form of Carbohydrate , Cucumber, Tomato, Baton Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Min2 x Chef's Daily Salads)				

Please see a member of catering team regarding any dietary/allergy requirements





Dessert of the week
Wednesday : Chocolate
Flashed Flapjack

WEEKLY MENU

Week 2 commencing
7th September 2025

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Chicken Stew & Dumplings	Chefs Handcrafted Pork Sausage Meat with Panko Crumb	Butternut Macaroni Classic Crispy Crumbed Cheese	Honey Roasted Gammon with Sage Stuffing	Oven Baked Fish Fingers
MEAT FREE	Root Vegetable Stew & Dumplings	Lentil & Vegetable Loaf with Salsa	Tomato & Basil Macaroni	Vegetable Stuffed Roasted Pepper	Spanish Frittata
ON THE SIDE	Turmeric Rice Peas , Braised Cabbage Crusty Bread	Oven Baked Garlic & Rosemary Potatoes Broccoli Florets /Carrots	Mediterranean Vegetable Medley Roasted Root Vegetables Garlic Slice	Oven Baked Roast Potatoes Cauliflower Cheese 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 Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials
DESSERT	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly
SALAD BAR	1 daily Form of Carbohydrate , Cucumber, Tomato, Baton Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Min2 x Chef's Daily Salads)				

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Dessert of the week
Monday:
Chocolate sprinkled Iced Cake

WEEKLY MENU

Week 3 commencing
14th September 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Oven Baked Pork Sausages	Minced Beef Bolognese	Sweet Potato topped Chicken & Lentil Pie	Mild Red Thai Chicken Curry	Mozzarella & Spiced Tomato Pizza or Salmon Fishcakes
MEAT FREE	Oven Baked Vegan Sausage	Vegan Chorizo Bolognaise	Roasted vegetable with Courgetti Rosti	Red Thai Butternut & Sweet Potato Curry	Cheese, Cherry Tomato, olive & Roquette Pizza
ON THE SIDE	Peas, Sweetcorn Oven Diced Potatoes , Gravy	Chefs Garlic Focaccia Pasta , Sliced Carrots Broccoli Florets Vegetarian Parmesan	Peas Roasted Root Vegetables	Pad Thai Noodles Soya Bean Sweet Chilli Bok Choi Spiced Corn ,Thai Salads	Fries, Sweetcorn , Baked Beans
EVERYDAY EXTRAS Available	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials
DESSERT	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly
SALAD BAR	1 daily Form of Carbohydrate , Cucumber, Tomato, Baton Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Min2 x Chef's Daily Salads)				

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Pudding of the week
**Tuesday : Apple Crumble
with Custard**

WEEKLY MENU

Week 4 commencing
21st September 2026

	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 Thigh With Sage & Onion Stuffing & Gravy	Oven Baked Fish Fingers
MEAT FREE	Cumin Mince & Chick Pea Curry	Red Pepper & Tomato Basil Pasta	Vegetable Cottage Pie topped with Herbed Potato	Butternut, Pepper & Sweet Potato Traybake	Moving Mountains Fishless Fingers
ON THE SIDE	Seasoned Rice, Flat Bread, Sour Cream Dip , Sweetcorn Edamame 5 Bean	Selection of Peas & Green Beans Garlic Bread	Broccoli Florets & Smashed Swede Roasted Butternut	Roasted Diced Potatoes Carrots and Green Beans Cauliflower Cheese	Skin on Fries , Peas, Baked Beans
EVERYDAY EXTRAS AVAILABLE	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials
DESSERT	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly
SALAD BAR	1 daily Form of Carbohydrate , Cucumber, Tomato, Baton Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Min2 x Chef's Daily Salads)				

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Pudding of the week
Wednesday :
Chocolate Orange Cookies

WEEKLY MENU

Week 5 commencing
28th September 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Chicken Stew & Dumplings	Chefs Handcrafted Pork Sausage Meat with Panko Crumb	Butternut Macaroni Classic Crispy Crumbed Cheese	Honey Roasted Gammon with Sage Stuffing	Oven Baked Fish Fingers
MEAT FREE	Root Vegetable Stew & Dumplings	Lentil & Vegetable Loaf with Salsa	Tomato & Basil Macaroni	Vegetable Stuffed Roasted Pepper	Spanish Frittata
ON THE SIDE	Turmeric Rice Peas , Braised Cabbage Crusty Bread	Oven Baked Garlic & Rosemary Potatoes Broccoli Florets /Carrots	Mediterranean Vegetable Medley Roasted Root Vegetables Garlic Slice	Oven Baked Roast Potatoes Cauliflower Cheese 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 Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials
DESSERT	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly
SALAD BAR	1 daily Form of Carbohydrate , Cucumber, Tomato, Baton Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Min2 x Chef's Daily Salads)				

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Pudding of the week
Monday : Lemon Drizzle Cake

WEEKLY MENU

Week 6 commencing
5th October 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Oven Baked Pork Sausages	Minced Beef Bolognese	Sweet Potato topped Chicken & Lentil Pie	Mild Red Thai Chicken Curry	Mozzarella & Spiced Tomato Pizza or Salmon Fishcakes
MEAT FREE	Oven Baked Vegan Sausage	Vegan Chorizo Bolognaise	Roasted vegetable with Courgetti Rosti	Red Thai Butternut & Sweet Potato Curry	Cheese, Cherry Tomato, olive & Roquette Pizza
ON THE SIDE	Peas, Sweetcorn Oven Diced Potatoes , Gravy	Chefs Garlic Focaccia Pasta , Sliced Carrots Broccoli Florets Vegetarian Parmesan	Peas Roasted Root Vegetables	Pad Thai Noodles Soya Bean Sweet Chilli Bok Choi Spiced Corn ,Thai Salads	Fries, Sweetcorn , Baked Beans
EVERYDAY EXTRAS Available	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials
DESSERT	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly
SALAD BAR	1 daily Form of Carbohydrate , Cucumber, Tomato, Baton Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Min2 x Chef's Daily Salads)				

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Pudding of the week
Friday : Doughnuts

WEEKLY MENU

Week 7 Commencing
12th October 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Sausage Casserole	Chicken & Broccoli Lasagne	Crunchy Beef Chilli Con Carne	Roasted Sweet Soy and Honey Pork with Stuffing	Chicken Burger
MEAT FREE	Vegetable Sausage Casserole	Ricotta & Spinach Cannelloni	Crunchy Non Carne	Roasted Tofu & Butternut pie	Vegetable Bean Burger
ON THE SIDE	Seasoned Rice Carrots & Corn	Selection of Green Vegetables and Garlic Bread	Mexican Cous Cous Peas & Green Beans Taco	Roasted Potatoes Cauliflower Cheese Carrots and Peas	Fries , Sweetcorn , Baked Beans
EVERYDAY EXTRAS	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials	Baked Jacket Potato with Cheese and Baked Beans Pasta with Sauce Protein Specials
DESSERT	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly	Fresh Fruit, Greek Yoghurt or Low Sugar Vegan Jelly
SALAD BAR	1 daily Form of Carbohydrate , Cucumber, Tomato, Baton Carrot, Sweetcorn, Mixed Leaves , Freshly Made Bread and also (Min2 x Chef's Daily Salads)				

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