



Dessert of the week
Friday Rocket Lolly

WEEKLY MENU

Week 1 commencing
2ND November 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Oven Baked Pork Sausages	Chicken ,Spinach & Cherry Tomato Basil Pasta	Minced Beef Cottage Pie topped with Herbed Potato	Roasted Chicken with Sage & Onion Stuffing & Gravy	Oven Baked Fish Fingers
MEAT FREE	Oven Baked Vegan Sausage	Red Pepper & Tomato Basil Pasta	Vegetable Cottage Pie topped with Herbed Potato	Butternut, Pepper & Sweet Potato Traybake Cake	Moving Mountains Fishless Fingers
ON THE SIDE	Peas, Sweetcorn Oven Diced Potatoes , Gravy	Selection of Peas & Green Beans Garlic Bread	Broccoli Florets & Diced Swede Roasted Butternut	Thyme Roasted Potatoes Roasted Carrots 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)				

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





Dessert of the week
Tuesday : Remembrance Day
Cookie

WEEKLY MENU

Celebration of Diwali

Week 2 commencing
9th November 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Chicken Korma Curry	Chefs Handcrafted Pork Sausage Platt with Panko Crumb	Butternut Macaroni Cheese	Honey Roasted Gammon with Sage Stuffing	Oven Baked Fish Fingers
MEAT FREE	Lentil Dahl	Lentil & Vegetable Loaf with Salsa	Tomato & Basil Macaroni	Vegetable Stuffed Roasted Pepper	Cheesy Omelette
ON THE SIDE	Basmati Rice Sweetcorn, Naan Bread Mini Indian Sides	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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Italian Food Week



Dessert of the week

Monday:

Italian Chocolate Cheesecake

WEEKLY MENU

Week 3 commencing
16th November 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Oven Baked Pork Sausages	Minced Beef Lasagne	Chicken & Sweetcorn Pie	Italian Beef Ragu with Borlotti Beans, Oregano & Basil	Mozzarella & Spiced Tomato Pizza or Salmon Fishcakes
MEAT FREE	Oven Baked Vegan Sausage	Vegan Chorizo Lasagne	Roasted Squash, Shallot & Leek Pie	Tomato & Garlic, Spinach Gnocchi	Cheese, Cherry Tomato, Olive & Roquette Pizza
ON THE SIDE	Mashed Potatoes Peas or Baked Beans Gravy	Chefs Garlic Focaccia Pasta , Sweetcorn	Roasted Herbed Potatoes Broccoli Carrots	Tagliatelle Pasta Sweetcorn & Bean Garlic Bread	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
23rd November 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Mild Pork Keema	Chicken ,Spinach & Cherry Tomato Basil Pasta	Minced Beef Cottage Pie topped with Herbed Potato	Roasted Chicken 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 Cake	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 & Diced Swede Roasted Butternut	Thyme Roasted Potatoes Roasted Carrots 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 :
Classic Shortbread

WEEKLY MENU

Week 5 commencing
30th November 2026

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME	Chicken Curry	Chefs Handcrafted Pork Sausage Platt with Panko Crumb	Butternut Macaroni Cheese	Roasted Pork with Sage Stuffing	Oven Baked Fish Fingers
MEAT FREE	Chick Pea Curry	Lentil & Vegetable Loaf with Salsa	Tomato & Basil Macaroni	Vegetable Stuffed Roasted Pepper	Spanish Frittata
ON THE SIDE	Seasoned Rice Sweetcorn , Naan 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
Selection of Christmas desserts

WEEKLY MENU

Week 6 commencing
7th December 2026

Week 6 commencing 7 th December 2026	MONDAY	TUESDAY	WEDNESDAY Christmas Lunch	THURSDAY	FRIDAY
HOME FROM HOME	Oven Baked Pork Sausages	Minced Beef Bolognese	Slow Roasted Turkey	Mild Mexican Beef Fajita	Mozzarella & Spiced Tomato Pizza or Salmon Fishcakes
MEAT FREE	Oven Baked Vegan Sausage	Vegan Chorizo Bolognese	Roasted Quorn & Butternut	Five Bean Fajita	Cheese, Cherry Tomato, olive & Roquette Pizza
ON THE SIDE	Peas, Sweetcorn Oven Diced Potatoes , Gravy	Chefs Garlic Focaccia Pasta , Peas & Bean Vegetarian Parmesan	Roasted Potatoes , Cauliflower Cheese Mini Sausages, Yorkshire Pudding, Carrots , Honey Glazed Parsnips , Brussel Sprouts, Stuffing	Rice Sweetcorn Nachos	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	Chefs Christmas Pudding Mince Pies Chocolate Roulade Custard Cream Fruit Pots 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		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 : Doughnuts

WEEKLY MENU

Week 7 Commencing
14th December 2026

Week 7 Commencing 14 th December 2026		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HOME FROM HOME		Sausage Casserole	Taco Tuesday Chunky Beef Chilli	Chicken Nuggets		
MEAT FREE		Vegetable Sausage Casserole	Vegetable Chilli	Vegetable Nuggets		
ON THE SIDE		Seasoned Rice Carrots & Corn	Mexican Cous Cous Peas & Green Beans Taco	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		
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		
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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