



WEEK 1 AUTUMN WINTER MENU 2026/27



		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
MAIN MEALS	Option One	Planet Friendly Day Lentil and Roasted Vegetable Wholemeal Pasta (VE) Planet Friendly Balls in Tomato Sauce with Rice (VE)	World Explorer Chickpea and Spinach Curry with Rice (VE) Lamb Bolognaise with Spaghetti	Lentil and Mushroom Wellington with Roast Potatoes and Gravy (VE) Roast Chicken, Stuffing, Roast Potatoes and Gravy	Tomato and Herb Bolognaise with Spaghetti (VE) Chicken Tikka with Rice	Quorn Cumberland Sausage with Chips & Tomato Sauce (V) Breaded Fish with Chips / Potato Wedges & Tomato Sauce	
	Option Two	Broccoli (VE) Carrots (VE)	Green Beans (VE) Cauliflower (VE)	Peas (VE) Red Cabbage (VE)	Butternut Squash (VE) Roasted Peppers (VE)	Peas (VE) Sweetcorn (VE)	
	Vegetables	Rainbow Slaw (VE) Sweetcorn (VE) Diced Cucumber (VE) Crispy lettuce (VE) Couscous Salad (VE)	Lettuce (VE) Pepper Sticks (VE) Pasta Salad (VE) Grated Carrot (VE) Greek Salad (VE)	Roasted Sweet Potato (VE) Carrot Sticks (VE) Cucumber (VE) Diced Peppers (VE) Coleslaw (V)	Sweetcorn (VE) Tomatoes (VE) Lettuce (VE) Cucumber (VE) Carrot Sticks (VE)	Beetroot and Orange Salad (VE) Tomato Pasta (VE) Lettuce (VE) Tomatoes (VE)	
	DESSERTS	Yoghurt & Peaches (V)	Apple Crumb Cake with Custard (V)	Yoghurt & Fresh Fruit (V)	Jelly with Mandarins (VE)	Yoghurt & Fruit (V)	
AVAILABLE DAILY:		Freshly cooked jacket potatoes with a choice of fillings (V/VE) - A choice of flavoured breads freshly baked on site daily (VE) - Daily salad selection (V/VE) - Fresh Fruit (VE) - Natural Yoghurt (V/VE) - Drinking Milk (V/VE)					(V) Vegetarian (VE) Plant-based and Planet Friendly

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WEEK 2 AUTUMN WINTER MENU 2026/27



		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY: Whole grain Plant-based and Planet Friendly Added plant protein Chef's Special Local Red Tractor Meat Local, Seasonal Fruit & Veg
VEG & SALAD	MAIN MEALS	Option One 9/11/26 30/11/26 11/1/27 1/2/27 1/3/27 22/3/27	Planet Friendly Day				
			Hearty Cottage Pie (VE)	Chinese Rainbow Noodles (V)	BBQ Quorn with Seasoned Potatoes and Sweetcorn Salsa (VE)	Greek Macaroni Pastitsio (V)	Smashed Bean & Lentil Patty with Chips (VE)
			Classic Cheese and Tomato Pizza with Wedges (V)	Chicken and Sweetcorn Meatballs in Tomato Sauce with Rice	Roast Chicken with Seasoned Potatoes and Gravy	Lamb Cottage Pie	Fish Fingers with Chips / Potato Wedges & Tomato Sauce
DESSERTS	SALAD	Option Two					
DESSERTS	SALAD	Vegetables	Broccoli (VE) Cauliflower (VE)	Carrots (VE) Sweetcorn (VE)	Green Beans (VE) Peas (VE)	Leeks (VE) Courgettes (VE)	Baked Beans (VE) Peas (VE)
			Sweet Potato Power Salad (VE) Mixed Lettuce (VE) Carrot Sticks (VE) Pepper Sticks (VE) Sweetcorn (VE)	Mixed Bean Salad (VE) Coleslaw (V) Green Beans (VE) Diced Pepper (VE) Cucumber (VE)	Beetroot (VE) Rainbow Slaw (VE) Iceberg Lettuce (VE) Tomatoes (VE) Couscous Salad (VE)	Grated Carrot (VE) Cucumber Sticks (VE) Roasted Vegetable and Lentil Salad (VE) Tomato Salsa (VE) Beetroot (VE)	Lettuce (VE) Tomato Pasta (VE) Carrot Sticks (VE) Cucumber Slices (VE)
DESSERTS	SALAD	Dessert	Yoghurt with Fresh Fruit (V)	Peach Upside Down Cake (V)	Yoghurt with Peaches (V)	Apple and Strawberry Crumble with Custard (V)	Yoghurt and Fresh Fruit (V)

AVAILABLE DAILY:

Freshly cooked jacket potatoes with a choice of fillings (V/VE) - A choice of flavoured breads freshly baked on site daily (VE) - Daily salad selection (V/VE) - Fresh Fruit (VE) - Natural Yoghurt (V/VE) - Drinking Milk (V/VE)

(V) Vegetarian (VE) Plant-based and Planet Friendly

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WEEK 3 AUTUMN WINTER MENU 2026/27



		Planet Friendly Day					MENU KEY:	
VEG & SALAD	MAIN MEALS	Option One	Saucy Tomato Pasta with Tomato and Herb Bread (V)	Golden Cheese and Bean Pasty with Wedges (V)	Quorn Cumberland Sausage with Roast Potatoes & Gravy (VE)	Mild Mexican Chilli with Rice (VE)	Autumn Pasta Bake (VE)	
		16/11/26						
		7/12/26						
		18/1/27						
		2/2/27						
8/3/27								
Option Two	Macaroni Cheese with Tomato and Herb Bread (V)	Greek Chicken Pitta with Herby Rice and Sweetcorn Salsa	Roast Chicken with Roast Potatoes and Gravy	Lamb Mexican Chilli with Rice	Fishfingers with Chips/ Potato Wedges & Tomato Sauce			
Vegetables	Baked Beans (VE) Peas (VE)	Sweetcorn (VE) Broccoli (VE)	Green Beans (VE) Cauliflower (VE)	Carrots (VE) Peppers (VE)	Baked Beans (VE) Peas (VE)			
Salad Bar	Sweet Potato Salad (VE) Carrot Sticks (VE) Diced Pepper (VE) Sweetcorn Salsa (VE) Tomatoes (VE)	Mixed Bean Salad (VE) Beetroot (VE) Iceberg Lettuce (VE) Tomatoes (VE) Couscous Salad (VE)	Apple and Raisin Salad (V) Cucumber Slices (VE) Grated Carrot (VE) Mixed Lettuce (VE) Pepper Sticks (VE)	Tomatoes (VE) Beetroot (VE) Butternut Squash (VE) Mixed Lettuce (VE) Cucumber Sticks (VE)	Rainbow Slaw (VE) Grated Carrot (VE) Green Bean Salad (VE) Vegetable Pasta Salad (VE)			
Dessert	Yoghurt With fruit (V)	Pear Crumble with Custard (V)	Yoghurt and Fresh Fruit (V)	Yoghurt & Fresh Fruit (V)	Chocolate and Apple Sponge and Chocolate Sauce (V)			
AVAILABLE DAILY:		Freshly cooked jacket potatoes with a choice of fillings (V/VE) - A choice of flavoured breads freshly baked on site daily (VE) - Daily salad selection (V/VE) – Fresh Fruit (VE) – Natural Yoghurt (V/VE) - Drinking Milk (V/VE)					(V) Vegetarian (VE) Plant-based and Planet Friendly	
							Whole grain Plant-based and Planet Friendly Added plant protein Chef's Special Local Red Tractor Meat Local, Seasonal Fruit & Veg	

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