Autumn & Winter menu 2026

Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday
Option one	MAC & CHEESE (v) with Spiced Beef & Garlic Bread (ve)	MIDDLE EASTERN STREET FOOD Chicken Shawarma with Fat Chips (v), Fattoush Salad (v)	Steamed Gammon & Yorkshire Pudding with All The Trimmings	SPICE & RICE Chicken Madras Curry with Rice (ve) & Bombay Potatoes (ve)	Chip Shop Friday with Chips (ve), Baked Beans (ve) & Peas (ve)
Option two	Chow Mein (v) with Black Bean Sauce	Falafel & Red Pepper Houmous Bowl (ve) with Pitta Bread (v) Fattoush Salad (v)	Vegan Sausage Roll & Yorkshire Pudding (ve) with All the Trimmings (v)	SPICE & RICE Sweet Potato Tikka (ve) with Rice (ve) & Cucumber Raita (ve)	Chip ShoFriday with Chips (ve) Baked Beans (ve) & Peas (ve)
Dessert of the day	Oaty Flapjack (ve)	Jamaican Ginger Cake	Sticky Toffee Apple Crumble (ve) with Custard (v)	Chocolate Sponge (v)	Chocolate Shortbread Cookie (v)

Allergies

Please speak to a member of staff if you have an allergy and need to know what's inside our food dishes. They will advise you of your available choices

Menu Key

Vegan option

Added plant protein

Source of wholemeal

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Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday
Option one	Butchers Sausages & Mash with Onion Gravy (ve)	Open Mexican Chicken Burritos with Smokey Paprika Rice & Charred Corn Slaw (ve)	Roast Pork Loin & Yorkshire Pudding with All The Trimmings	Brazilian Coconut Chicken Curry with Steamed Rice & Naan	Chip Shop Friday with Chips (ve) Baked Beas (ve) & Peas (ve)
Option two	Veggie Sausages & Mash with Onion Gravy (ve)	Smokey Soya Chilli Burrito (ve) with Rice & Charred Corn Slaw (ve)	Roast Quorn & Yorkshire Pudding (ve) with All The Trimmings (ve)	Coconut, Lentil & Spinach Curry (ve) with Steamed Rice (ve) Naan (ve)	Chip Shop Friday with Chips (ve) Baked Bean (ve) & Peas (ve)
Dessert of the day	Vanilla Shortbread Cookie (v) with Custard (v)	Chocolate Brownie (v)	Sticky Toffee Pudding (v)	Cherry Apple Crumble (v) with Custard (v)	Iced Sponge Cake (v)

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Menu Key

- Vegan option
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Week 3

	Monday	Tuesday	Wednesday	Thursday	Friday
Option one	Beef Bolognaise with Spaghetti (ve) & Garlic bread (ve)	Chicken Gyros with Lemon & Herb Rice (ve) & Pickled Red Cabbage (v)	Steamed Gammon & Yorkshire Pudding with All The Trimmings (ve)	Tandoori Chicken Curry with Turmeric Rice (ve) & Broccoli (ve)	Chip Shop Friday with Chips (ve), Baked Beans (ve) & Peas (ve)
Option two	Garlic & Chilli Noodles (v) with Jumbo Vegetable Spring Roll (ve)	Greek Feta Honey & Spinach Parcel (v) with Sauteed Potatoes (ve) & Greek Salad (v)	Butternut Squash, Leek & Goat's Cheese Wellington (ve) with All The Trimmings (ve)	Authentic Chickpea Tagine (ve) with Turmeric Rice (ve) & Broccoli (ve)	Chip Shop Friday with Chips (ve) Baked Beans (ve) & Peas (ve)
Dessert of the day	Chocolate Marble Cake (v)	School Iced Sponge Cake (v)	Plum Crumble (v) with Custard (v)	Apple Sponge (v) with Custard (v)	Carrot Cake (v)

Allergies

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Menu Key

Vegan option

Added plant protein

Source of wholemeal

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