

Autumn & Winter menu 2026

Week 1

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

MAC & CHEESE (v)

with Garlic Bread (ve) & Toppings (ve) **Garlic & Herb Chicken** with Kobez Bread (v), Fattoush Salad (v) & Yoghurt Dip (v)



Classic Beef Lasagne with House Salad (ve) & Garlic Bread (ve)



Jerk Chicken with Reggae Reggae Wedges (ve) & Spiced Pineapple Slaw (ve)

FISH & CHIPS fridays

Battered Pollock or Salmon Fishcake with Chips (ve) & Peas (ve)

Option two

Autumn Vegetable Risotto (ve) with Roasted Broccoli (ve)



Thai Basil Noodles (v) with Garlic Sautéed Cabbage (ve)

Garden Vegetable Cottage Pie (ve) with Carrots (ve) & Gravy (ve)



Sweet Potato Tikka (ve) with Rice (ve) & Onion Salad (ve)



Cheesy Bean Filled Pasty (v) with Chips (ve) & Peas (ve)

Dessert of the day

Fruit Muffins (v)

Eton Mess (v)

Sticky Toffee Apple Crumble (ve) with Custard (v)



Oaty Flapjack (ve)



Chocolate Orange Cookie (ve)



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

caterlink
feeding the imagination

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Week 2

Monday

Tuesday

Wednesday

Thursday

Friday

Option
one

Nasi Goreng (v)

with Vegetable
Spring Rolls (ve)
& Curry Sauce (v)

ROAST

ON THE GO

**Chicken, Stuffing & Herby
Mayo**

with Crushed Roast
Potatoes (ve) & Gravy Dip (ve)

**Butchers Sausage
& Mash**

with Onion Gravy (ve)



Chicken Quesadilla

with Wholemeal
Rice (ve) & Cucumber
Salsa (ve)

FISH & CHIP
fridays

**The ultimate fish
finger sandwich**
with Sweet Chilli & Lime
Mayo (v), Chips (ve) &
House Salad (ve)

Option
two

**Mushroom & Lentil
Lasagne Al Forno (v)**

with Garlic Bread (ve) &
House Salad (ve)

ROAST

ON THE GO

**Cheesy Baked
Cauliflower Crunch (v)**

with Crushed Roast Potatoes
(ve) & Gravy Dip (ve)

**Veggie Sausage &
Mash (ve)**

with Onion Gravy (ve)



Chow Mein (v)
with Black Bean Sauce

**The New York
Deli Pickle
Burger (v)**

with Chips (ve) &
House Salad (ve)

Dessert
of the day

**Peach Upside
Down Cake (v)**

with Custard (v)

**Chocolate
Brownie (v)**

**Jam &
Coconut
Sponge (v)**

**Iced Sponge
Cake (v)**

**Cherry Apple
Crumble (v)**



with Custard (v)

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Week 3

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Friday

Option one

Spicy Soya & Bean Burrito (v)

With Wedges (ve) & Charred Corn Salad (ve)



Chicken Souvlaki

with Lemon & Herb Rice (ve) & Greek Salad (v)

Roast Chicken & Stuffing

with All The Trimmings (ve)



Chicken Tikka Masala

with Rice (ve) & Naan (ve)

Breaded Pollock

with Chips (ve) & Mushy Peas (ve)

Option two

Plant based bolognaise (ve)

with Spaghetti (ve) & Garlic bread (ve)



Kofta Kebabs (v)

with Lemon & Herb Rice (ve) & Greek Salad (v)

Roast Quorn & Stuffing (ve)

with All The Trimmings (ve)



Lentil Dhal (ve)

with Rice (ve) & Naan (ve)



Banh Mi Hound Dog (ve)

with Vietnamese Loaded Fries (ve) & Cucumber Salad (ve)



Dessert of the day

Chocolate Swirl (v)

Pineapple Upside Down Cake (v)



Plum Crumble (ve)

with Custard (v)

Chocolate Crunch Cake (v)

Apple Pie (ve)

with Custard (v)

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