

Autumn & Winter menu 2026

Week 1

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

MAC & CHEESE (v)

with Garlic Bread (ve) & Toppings (ve)

MIDDLE EASTERN STREET FOOD

Lemon & Garlic Chicken

with Kobez Bread (v), Fattoush Salad (v) & Yoghurt Dip (v)

Classic Beef Lasagne

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



Chicken Korma

with Rice (ve) & Toasted Coconut (ve)

FISH & CHIPS
fridays

Battered Pollock or Salmon Fishcake

with Chips (ve) & Peas (ve)

Option two

Chow Mein (v)

with Black Bean Sauce

Falafel & Houmous Bowl (ve)

with Mixed Grain Salad (ve) Pickles (ve) & Dip (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

Autumn & Winter menu 2026

Week 2

Monday

Tuesday

Wednesday

Thursday

Friday

Option
one

Nasi Goreng (v)

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



**Buffalo
Chicken Thigh**

with Herbed Couscous (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)

**Thai Basil
Noodles (v)**

with Garlic Sautéed
Cabbage (ve)

**Veggie Sausage
& Mash (ve)**

with Onion Gravy (ve)



**Smokey Soya
Chilli (ve)**

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



**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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Option one

Plant Based Bolognese (ve)

with Spaghetti (ve) & Garlic bread (ve)



Chicken Souvlaki

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

Roast Chicken & Stuffing

with All The Trimmings (ve)



Amba Chicken

with Grains (ve) & Roasted Broccoli (ve)

Breaded Pollock

with Chips (ve) & Mushy Peas (ve)

Option two

Garlic & Chilli Tofu Noodles (v)

with Sautéed Cabbage (ve)



Greek Feta Honey & Spinach Parcel (v)

with Sliced Potatoes (ve) & Greek Salad (v)

Roast Quorn & Stuffing (ve) 

with All The Trimmings (ve)

Authentic Chickpea Tagine (ve) 

with Grains (ve) & Roasted Broccoli (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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Option one

**SECMC5
Macaroni
Cheese**

with SECD23 Garlic
Bread & SECMC7
Toppings

**SECSF4 Lemon &
Garlic Chicken**

SECSF9 Kobez
Bread, SECSF14
Fattoush Salad &
SECSF18 Yoghurt
Dip

**SECB3
Classic Beef
Lasagne**

with SECD53
House Salad &
SECD23 Garlic
Bread

**SECSR2
Chicken
Korma**

with SECD39 Rice &
SECSR8 Toasted
Coconut

FISHCHIP
fridays

**SECF7 Battered
Pollock or SECF1
Salmon Fishcake**

with SECD4 Chips &
SECD6 Peas

Option two

**SECV69
Chow Mein**

with Black Bean
Sauce

**SECSF8 Falafel
& Houmous
Bowl**

with SECPEC12 Mixed
Grain Salad, SECD47
Pickles & SECSF20 Dip

**SECV16
Garden
Vegetable
Cottage Pie**

with SECD7 Carrots
& SECD8 Gravy

**SECSR5
Sweet Potato
Tikka**

with SECD39 Rice
& SECSR11 Onion
Salad

**SECV60
Cheesy Bean
Filled Pasty**

with SECD4 Chips
& SECD6 Peas

Dessert
of the day

**SECD8
Fruit Muffins**

**SECD52
Eton Mess**

**SECD20 Sticky
Toffee Apple
Crumble**

with SECD28 Custard

**SECD40
Oaty
Flapjack**

**SECD41
Chocolate
Orange
Cookie**

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Week 2

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Option one	SECV70 Nasi Goreng with SECD52 Vegetable Spring Rolls & SECD29 Curry Sauce	SECRO03 Buffalo Chicken Thigh With SECRO01 Herbed Grains	SECP4/SECCH11 Butchers Sausage & SECD3 Mash with SECD26 Onion Gravy	SECCH23 Chicken Quesadilla with SECD39 Wholemeal Rice & SECMK8 Cucumber Salsa	FISH🐟CHIP SECF8 The ultimate fish finger sandwich with SECD54 Sweet Chilli & Lime Mayo, SECD4 Chips & SECD53 House Salad
Option two	SECV71 Mushroom & Lentil Lasagne Al Forno with SECD23 Garlic Bread & SECD53 House Salad	SECV67 Thai Basil Noodles with SECD57 Garlic Sautéed Cabbage	SECV19 Veggie Sausage & SECD3 Mash with SECD26 Onion Gravy	SECMK14 Smokey Soya Chilli with SECD39 Wholemeal Rice & SECMK9 Tomato Salsa	SECV68 The New York Deli Pickle Burger with SECD4 Chips & SECD53 House Salad
Dessert of the day	SECD51 Peach Upside Down Cake with SECD28 Custard	SECD6 Chocolate Brownie	SECD35 Jam & Coconut Sponge	SECD37 Iced Sponge Cake	SECD16 Cherry Apple Crumble with SECD28 Custard

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Option one

SECV12 Plant Based Bolognese
with SECSD10 Spaghetti & SECSD23 Garlic Bread

SECY1/SECY12 Chicken Souvlaki
with SECSD59 Lemon & Herb Rice & SECY7 Greek Salad

SECCH13 Roast Chicken & SECSD49 Stuffing
with SECSD21 Roast Potatoes, SECSD8 Gravy, SECSD7 Carrots, SECSD13 Cauliflower & Broccoli

SECSF21 Amba Chicken
with SECROO1 Grains & SECROO2 Roasted Broccoli

SECF4 Breaded Pollock
with SECSD4 Chips & SECSD31 Mushy Peas

Option two

SECV63 Garlic & Chilli Tofu Noodles
with SECSD57 Sautéed Cabbage

SECY4 Greek Feta Honey & Spinach Parcel
With SECY5 Sliced Potatoes & SECY7 Greek Salad

SECV35 Roast Quorn & SECSD49 Stuffing
SECSD21 Roast Potatoes, SECSD8 Gravy, SECSD7 Carrots, SECSD13 Cauliflower & Broccoli

SECV45 Authentic Chickpea Tagine
with SECROO1 Grains & SECSD56 Roasted Broccoli

SECV72 Banh Mi Hound Dog
with SECSD58 Vietnamese Loaded Fries & SECSD50 Cucumber Salad

Dessert of the day

SECD50 Chocolate Swirl

SECD42 Pineapple Upside Down Cake

SECD30 Plum Crumble
with SECSD28 Custard

SECD33 Chocolate Crunch Cake

SECD5 Apple Pie
with SECSD28 Custard

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