

Autumn & Winter menu 2025

03/11/25 - 24/11/25 - 15/12/25 - 19/01/26 - 09/02/26 - 09/03/26

Week 1

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

Classic Beef bolognese

with garlic bread



Mexican Beef chilli

with 50/50 rice or soft taco



Peri-Peri chicken

with roast potatoes & gravy

Green Thai chicken curry

with 50/50 rice



Fish fingers or salmon fishcake

with chips

Option two

 **Autumn vegetable risotto**

with garlic bread

Mexican vegetable rice

Cajun sweet potato tart
with roast potatoes & gravy

Sticky soy & honey noodles

Loaded hound dog
with chips

On the side..

Green Beans
Carrots

Pineapple
Salsa & Slaw

Cauliflower
Peas

Sweetcorn
Roasted Broccoli

Baked Beans
Coleslaw

Dessert of the day

Pineapple upside down cake

With custard

Oaty cookie



Plum & vanilla crumble

With custard



School cake

Lemon drizzle sponge

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

Also Available..

Our hot and cold grab & go selection alongside soup of the day and filled jacket potatoes

caterlink
feeding the imagination

Autumn & Winter menu 2025

10/11/25 - 01/12/25 - 05/01/26 - 26/01/26 - 23/02/26 - 16/03/26

Week 2

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

Macaroni Cheese

with crunchy garlic croutons

STREET FOOD

Spicy Chicken

with khobez and tabbouleh salad

Butchers Sausage & Mash

with onion gravy

Hot Wok chicken Noodles

with 50/50 rice

Battered fillet of fish

with chips & tartare sauce

Option two

Quorn & Black bean Fajitas

with rice



Houmous & Falafel

with khobez and tabbouleh salad



Veggie Sausage & Mash

with onion gravy



Black bean Vegetables

with rice



Greek spinach & filo parcels

with chips

On the side..

Roasted butternut squash

Cauliflower

Red cabbage slaw

Roasted chickpea salad

Broccoli
Sweetcorn

Carrots
Green beans

Baked Beans
Garden Peas

Dessert of the day

Blondie with berries

Syrup Sponge
With custard

Apple & Cherry Oaty Crumble

With custard



Chocolate Shortbread Cake

Pear Upside Down cake

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Autumn & Winter menu 2025

17/11/25 - 08/12/25 - 12/01/26 - 02/02/26 - 02/03/26 - 23/03/26

Week 3

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

Vegetarian Thai Noodles

Meatballs in Tomato Sauce
with spaghetti

The Classic Roast Dinner
with all the trimmings

 **Chicken Korma**
with 50/50 rice

Battered fillet of fish
with chips & tartare sauce

Option two

Vegan Meatball Pasta Bake



Vegetable Biryani



Roast Quorn
with all the trimmings

 **Sweet potato, chickpea & spinach tikka**
with 50/50 rice



The Big Plant Burger
with chips



On the side..

Green beans
Sweetcorn

Broccoli
Roasted Vegetables

Roasted carrots
Red cabbage

Roasted Cauliflower & Sambals

Baked Beans
Garden Peas

Dessert of the day

Warm Banana Flapjack

Vanilla sponge

Jam Sponge
With custard

 **Sticky Toffee Apple Crumble**
With custard

Berry Crumble cake

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Menu Key



Vegan option



Added plant protein



Source of wholemeal

Also Available..

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