AUTUMN WINTER MENU 2026 / 2027

caterlink
feeding the imagination

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE 02/11/26 23/11/26 14/12/26	**Option One**	Pasta with Tomato Sauce**(VE)**	Beef Lasagne with Garlic Bread	Roast Chicken, Stuffing, Roast Potatoes and Gravy	Beef Burger with Potato Wedges & Rainbow Slaw	Fishfingers or Salmon Fishfingers with Chips and Tomato Sauce
	Option Two	Soya Mince Lasagne **(V)**	Plant Balls in Tomato Sauce with Rice **(VE)**	Vegetarian Wellington with Roast Potatoes and Gravy **(VE)**	All Day Planet Friendly Breakfast (V) **(VE)**	Cheese and Bean Pasty with Chips and Tomato Sauce **(V)**
	Sides	Green Beans / Carrot**(V/VE)**	Mixed Salad/ Sweetcorn**(V/VE)**	Cabbage/Cauliflower**(V/VE)**	Mixed Vegetables **(V/VE)**	Peas / Beans**(V/VE)**
	Dessert	Cheese and Crackers **(V)**	Apple Cake with Custard **(V)**	Fruit Medley **(VE)**	Jelly with Mandarins **(VE)**	Syrup Sponge with Custard **(V)**
WEEK TWO 09/11/26 30/11/26	**Option One**	Classic Cheese and Tomato Pizza with Wedges **(V)**	Spaghetti Bolognaise	BBQ Chicken, Seasoned Potatoes and Sweetcorn Salsa	Chilli with Rice	Breaded Fish or Fishfingers with Chips and Tomato Sauce
	Option Two	Five Bean Chilli with Rice **(VE)**	Vegan Bolognaise with Spaghetti **(VE)**	Lemon and Herb Quorn, Seasoned Potatoes and Sweetcorn Salsa **(VE)**	Tomato Pasta **(VE)**	Cheese Whirl with Chips and Tomato Sauce **(V)**
	Sides	Mixed Vegetables **(V/VE)**	Green Beans/ Cauliflower **(V/VE)**	Broccoli/Carrots **(V/VE)**	Spring Salad / Sweetcorn**(V/VE)**	Peas / Beans**(V/VE)**
	Dessert	Gingerbread Cookie **(VE)**	Chocolate and Beetroot Brownie with Chocolate Sauce **(V)**	Fruit Salad **(VE)**	Sticky Toffee Apple Crumble with Custard **(V)**	Vanilla Shortbread **(VE)**
WEEK THREE 16/11/26 07/12/26	**Option One**	Macaroni Cheese **(V)**	Chicken Enchilada Bake with Paprika Wedges	Roast Chicken with Roast Potatoes and Gravy	Sausage with Mashed Potatoes	Fishfingers with Chips and Tomato Sauce
	Option Two	Mexican Bean Roll with New Potatoes **(VE)**	Tomato Pasta **(VE)**	Vegan Sausage and Roast Potatoes with Gravy **(VE)**	Vegetarian Sausage with Mash**(VE)**	Red Pepper Frittata with Chips and Tomato Sauce **(V)**
	Sides	Broccoli **(V/VE)**	Mixed Vegetables/Peas **(V/VE)**	Cauliflower/ Cabbage **(V/VE)**	Green Beans / Carrot **(V/VE)**	Peas / Beans**(V/VE)**
	Dessert	Oaty Cookie **(VE)**	Pear Crumble with Custard **(V)**	Fruit Salad **(VE)**	Jamaican Ginger Cake with Custard **(V)**	Iced Sponge **(V)**

MENU KEY:

- Whole grain
- Plant based
- Added plant protein
- **(VE)** Vegan
- **(V)** Veggie

AVAILABLE DAILY: Jacket Potatoes with a choice of fillings-tuna, baked beans or cheese, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

If you would like to know about particular allergens in foods, please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.