

Weekly Menu

WEEK BEGINNING 19.01.2026



MONDAY

Main
Mild Chicken Tikka Masala

Vegetarian Main
Beetroot & Chickpea Bhaji
with
Vegetable & Chickpea Curry

Soup
Soup of the Day
Homemade Bread

Vegetable
Green Beans
Spinach

Sides
Steamed Brown Rice
Handmade Naan Bread

Dessert
Spiced Fruits (Pre-Prep &
Reception Only)

Courgette & Lemon Cake

TUESDAY

Main
Chicken Schnitzel

Vegetarian Main
Roasted Pepper & Feta
Quiche

Soup
Soup of the Day
Homemade Bread

Vegetables
Cauliflower Cheese
Garden Peas

Sides
Sauté Baby Potatoes
Penne Pasta

Dessert
Cracker & Cheese (Pre-Prep
& Reception Only)

Vanilla & Blueberry Cupcake

WEDNESDAY

Main
“Maccaroni Factory”

Macaroni Pasta
Crispy Shallots
Crispy Bacon
Pulled BBQ Chicken
Grated Parmesan
Smoked Flaked Salmon

Soup
Soup of the Day
Homemade Bread

Vegetables
Roasted Mushroom
Cherry Tomatoes
Sweetcorn

Dessert
Trio of Melon with Honey &
Mint Drizzle

THURSDAY

Main
Jacket Potato

Toppings
Boston Beans
Beef & Lentil Chilli
Sour Cream & Chives
Tuna Mayo
Grated Cheese

Soup
Soup of the Day
Homemade Bread

Vegetables
Roasted Pepper & Courgette

Sides
Penne Wholegrain Pasta

Dessert
Cracker & Cheese (Pre-Prep
& Reception Only)

Oaty Cookie

FRIDAY

Main
Battered Fish Fillet

Vegetarian Main
Grilled Halloumi ‘Fries’
Gluten Free Tofu Tempura

Soup
Soup of the Day
Homemade Bread

Vegetables
French Fries
Mushy Peas
Tartare Sauce

Sides
Jacket Potato

Dessert
Sliced Fruit & Yoghurt (Pre-
Prep & Reception Only)
Steamed Eves Pudding &
Custard

Daily staples include, hot pasta, jacket potatoes, cut fruit, Greek yoghurt and a seasonal salad bar



For allergen & nutritional
information, please speak
to a member of the team.



Crustaceans



Eggs



Tree Nuts



Mustard



Celery



Soybeans



Sesame Seeds



Milk



Fish



Peanuts



Lupin



Gluten



Sulphur Dioxide



Molluscs