

Weekly Menu

WEEK BEGINNING 19.01.2026



MONDAY

Main

Mild Chicken Tikka Masala

Vegetarian Main

Beetroot & Chickpea Bhaji
with
Vegetable & Chickpea Curry

Soup

Roasted Squash & Sage
Homemade Focaccia 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

Vichyssoise
Soda Bread

Vegetables

Cauliflower Cheese
Garden Peas

Sides

Sautee 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

White Bean & Chive
Homemade Focaccia 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

Pea & Mint
Freshly Baked Bread Roll

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

Creamy Mushroom
Fresh Baguette

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