

Weekly Menu

WEEK BEGINNING 19.01.2026



MONDAY

Main
Pork Sausage Hot Dog

Vegetarian Main
Vegan hot dog

Soup
Soup of the day
Homemade Bread

Vegetable
Garden Peas
Caramelised Onions
Baked Beans

Sides
Pasta Shells
Mini Baked Potatoes

Dessert
Diced Trio of Melon skewers

TUESDAY

Main
Oregano, Lemon & Garlic Roast Chicken with Pan Gravy

Vegetarian Main
Mature cheddar & onion pastry

Soup
Soup of the day
Homemade Bread

Vegetables
Steamed Broccoli
Carrots

Sides
Jacket Potato
Crispy Roast Potatoes

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

Chocolate Fudge Cake

WEDNESDAY

Main
Homemade Pick & Mix Pizza

Soup
Soup of the day
Homemade Bread

Vegetables
Roasted Peppers
Charred Pineapple
Ratatouille
Sweetcorn

Sides
Sautéed Potatoes

Dessert
Sliced Fruit & Yoghurt (Pre-Prep & Reception Only)

Banoffee Sponge Cake

Main
Homemade Chicken & Vegetable Pie

Vegetarian Main
Italian Style Shepherds Pie

Soup
Soup of the day
Homemade Bread

Vegetables
Roasted Root Veg
Garden Peas

Sides
Creamy Mashed Potatoes
Jacket Potato

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

Lemon Melting Moments

Main
Parko fish Goujons with tartare sauce

Vegetarian Main
Glamorgan sausage

Soup
Soup of the day
Homemade Bread

Vegetables
Mushy Peas
Garden peas

Sides
Square Chips
Penne Pasta

Dessert
Sliced Fruit & Yoghurt (Pre-Prep & Reception Only)

Chefs treat day

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