

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 pasty

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

Sauteed potatoes

Dessert

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

Banoffee Sponge Cake

THURSDAY

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

FRIDAY

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