

Weekly Menu

WEEK BEGINNING

09.02.2026
09.03.2026
30.03.2026



MONDAY

Main
Mild Chicken Tikka Masala

Vegetarian Main
Beetroot & Onion Bhaji with Vegetable & Chickpea Curry

Soup
Roasted Squash & Sage
Homemade Focaccia Bread

Vegetable
Green Beans
Spinach

Sides
Steamed Rice
Handmade Naan Bread

Dessert
Sliced Fruits
(Pre-Prep & Reception Only)

Courgette & Lemon Cake

TUESDAY

Main
Chicken Schnitzel

Vegetarian Main
Roasted Pepper & Feta Frittata

Soup
Vichyssoise
Soda Bread

Vegetables
Cauliflower Cheese
Garden Peas

Sides
Sauté Baby Potatoes

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

Vanilla & Raspberry Cake

WEDNESDAY

Main
"Maccaroni Factory"

Macaroni Pasta
Crispy Shallots
Crispy Bacon
Pulled BBQ Chicken

Soup
White Bean & Chive
Homemade Focaccia Bread

Vegetables
Roasted Mushroom
Cherry Tomatoes
Sweetcorn

Dessert
Trio of Melon

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

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

Oaty Cookie

FRIDAY

Main
Battered Fish Fillet

Vegetarian Main
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