

Weekly Menu

WEEK
BEGINNING

09.02.2026
09.03.2026
30.03.2026



| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---|---|---|--|--|
| <u>Main</u> Baked Crispy Chicken Katsu Sauce | <u>Main</u> Beef & Onion Pie, Topped with Crushed Roots & Mature Cheese | <u>Main</u> Peri Peri Chicken Lemon & Herb Marinade | <u>Main</u> Chinese Braised Beef, Broccoli & Daikon | <u>Main</u> Baked Fish Burger with Lettuce and Lemon Mayonnaise |
| <u>Soup</u> Made Daily Homemade Bread | <u>Soup</u> Made Daily Homemade Bread | <u>Soup</u> Made Daily Homemade Bread | <u>Soup</u> Made Daily Homemade Bread | <u>Soup</u> Made Daily Homemade Bread |
| <u>Vegetarian Main</u> Autumnal Squash & Tofu Curry | <u>Vegetarian Main</u> Plant Based Roast Sausages with Peppers and Caramelized Red Onions | <u>Vegetarian Main</u> Portuguese Cauliflower & Vegetable Bake | <u>Vegetarian Main</u> Crispy Tofu & Vegetables with Hoi Sin | <u>Vegetarian Main</u> Crispy Bean Burger with Salad |
| <u>Sides</u> Sticky Braised Coconut Rice | <u>Sides</u> Garlic & Herb Potatoes Cabbage & Carrots | <u>Sides</u> Tomato & Smoked Paprika Wedges Peas & Sweetcorn Fresh Mint | <u>Sides</u> Bean Sprouts, Greens & Spring Onions | <u>Sides</u> Chucky Chips |
| Stir Fried Greens & Baby Corn | Penne Pasta & Tomato Sauce | King Edward Baked Potato | King Edward Baked Potato | Grilled Corn on the Cob Penne Pasta & Tomato Sauce |
| <u>Dessert</u> Lemon & Coconut Sponge with Custard | <u>Dessert</u> Biscoff Cheesecake Pot | <u>Dessert</u> Blueberry & Chocolate Chip Flapjack | <u>Dessert</u> Mixed Fruit, Whipped Cream & Meringue | <u>Dessert</u> Sweet 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