

Weekly Menu

WEEK
BEGINNING

09.02.2026
09.03.2026
30.03.2026



MONDAY

Main

Baked Crispy Chicken
Katsu Sauce

Soup

Made Daily Homemade
Bread

Vegetarian Main

Autumnal Squash & Tofu
Curry

Sides

Sticky Braised Coconut
Rice
Stir Fried Greens & Baby
Corn
King Edward Baked
Potato

Dessert

Lemon & Coconut
Sponge with Custard

TUESDAY

Main

Beef & Onion Pie, Topped
with Crushed Roots &
Mature Cheese

Soup

Made Daily Homemade
Bread

Vegetarian Main

Plant Based Roast
Sausages with Peppers
and Caramelized Red
Onions

Sides

Garlic & Herb Potatoes
Cabbage & Carrots
Penne Pasta & Tomato
Sauce

Dessert

Biscoff Cheesecake Pot

WEDNESDAY

Main

Peri Peri Chicken Lemon
& Herb Marinade

Soup

Made Daily Homemade
Bread

Vegetarian Main

Portuguese Cauliflower &
Vegetable Bake

Sides

Tomato & Smoked
Paprika Wedges
Peas & Sweetcorn Fresh
Mint
King Edward Baked
Potato

Dessert

Blueberry & Chocolate
Chip Flapjack

THURSDAY

Main

Chinese Braised Beef,
Broccoli & Daikon

Soup

Made Daily Homemade
Bread

Vegetarian Main

Crispy Tofu & Vegetables
with Hoi Sin

Sides

Egg Noodles with Dark
Soy Sauce
Bean Sprouts, Greens &
Spring Onions
King Edward Baked
Potato

Dessert

Mixed Fruit, Whipped
Cream & Meringue

FRIDAY

Main

Baked Fish Burger with
Lettuce and Lemon
Mayonnaise

Soup

Made Daily Homemade
Bread

Vegetarian Main

Crispy Bean Burger with
Salad

Sides

Chucky Chips
Grilled Corn on the Cob
Penne Pasta & Tomato
Sauce

Dessert

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