

Weekly Menu

WEEK BEGINNING

23.02.2026,
16.03.2026



MONDAY

Main
Tandoori or plain chicken
with masala sauce

Vegetarian Main
Paneer & potato makhani

Soup of the day

Vegetables
Sweetcorn
Indian Kachumber

Sides
Mushroom pilau or plain
basmati rice
Coriander & mint yoghurt
Garlic & coriander naan
bread

Dessert
Trio of melon pots

TUESDAY

Main
Mini minced beef
wellington

Vegetarian Main
Mature cheddar, onion &
nigella seed roll

Soup of the day

Vegetables
Baked beans
Sweetcorn salsa

Sides
Crushed new potatoes
Wholewheat pasta

Dessert
Raspberry & white
chocolate cookie
(pre prep
Granola topped mango
yoghurt)

WEDNESDAY

Main
Herb roasted chicken
With pan gravy

Vegetarian Main
Lentil & sweet potato
shepherd's pie

Soup of the day

Vegetables
Roasted cauliflower
Steamed carrots
Garden peas

Sides
Crispy skin on roasties
Baked potato

Dessert
Bramley Apple &
Cherry Slice
(pre prep
sliced cheese &
crackers)

THURSDAY

Main
Smoky BBQ Chicken &
Sweetcorn Grilled Mac
'N' Cheese

Vegetarian Main
Roasted butternut & sage
Mac & cheese

Soup of the day

Vegetables
Steamed broccoli florets
green beans

Sides
Spaghetti
Homemade garlic bread
Tomato sauce

Dessert
Strawberry tiramisu
(pre prep fresh fruit or

FRIDAY

Main
Tempura Battered Fish
with tartare sauce

Vegetarian Main
Fajita halloumi burger

Soup of the day

Vegetables
Mushy Peas
Garden peas

Sides
Chunky chips
Chip shop curry sauce

Dessert
Chocolate & Beetroot
Brownie
(pre prep 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