

Weekly Menu

WEEK BEGINNING

02.02.2026

02.03.2026

23.3.2026



MONDAY

Main

Barbecue Sticky or plain chicken

Vegetarian Main

Thai green vegetable curry

Soup of the day

Vegetable

Sweetcorn
Asian style slaw

Sides

Basmati rice
Noodles

Dessert

More fruit Monday

TUESDAY

Main

Lemon, garlic & herb minced pork meatballs

Vegetarian Main

Mediterranean vegetable lasagna

Soup of the day

Vegetables

Steamed broccoli florets

Sides

Wholewheat Spaghetti
Homemade cheesy garlic bread
Tomato sauce

Dessert

Vanilla shortbread
(Greek yoghurt & fruit compote pots for pre prep)

WEDNESDAY

Main

Slow roasted diced beef Chilli concarne

Vegetarian Main

Red lentil Chilli

Soup of the day

Vegetables

Garlic & Chilli green beans
Sweetcorn

Sides

Vegetable rice
Baked tortilla chips
Guacamole

Dessert

Luscious lemon muffin
(fresh fruit pots for pre prep)

THURSDAY

Main

Butcher's best pork & chive sausage with onion gravy

Vegetarian Main

vegan sausage with pan gravy

Soup of the day

Vegetables

steamed leeks, peas & fine beans

Sides

Creamy mustard or plain mashed potatoes

Dessert

Sticky Toffee Pudding with Toffee Sauce
(sliced cheese, grapes & crackers for pre prep)

FRIDAY

Main

Southern fried chicken goujons

Vegetarian Main

Homemade Margherita Pizza

Soup of the day

Vegetables

Garden Peas

Sides

Skin on fries
Baked beans
Garlic & herb dip

Dessert

Chef's 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