

Weekly Menu

WEEK BEGINNING

09.02.2026

09.03.2026

30.03.2026



MONDAY

Main

Tempura chicken balls

Vegetarian Main

Oven baked vegetable spring roll

Homemade soup of the day

Vegetable

Steamed broccoli florets
Sweetcorn

Sides

Vegetable stir fry
Steamed rice
Chinese style curry sauce

Dessert

More fruit Monday 😊

TUESDAY

Main

Top your own hand made pizza

Soup

Homemade soup of the day

Vegetables

Roasted Peppers
Charred Pineapple
Pepperoni
Sweetcorn

Sides

Mini baked potatoes
Wholewheat pasta

Dessert

Banoffee sponge cake
(fresh fruit pots)

WEDNESDAY

Main

meat free pasta day including

Lemon spaghetti with salmon & broccoli

Spaghetti Puttanesca

Nut free pesto pasta
Soup

Homemade soup of the day

Vegetables

fine beans & garden peas

Sides

Sweet basil & tomato sauce
Homemade crusty bread

Dessert

Citrus sponge cake
(Greek yoghurt with berry compote & granola topping for early years)

THURSDAY

Main

Homemade Chicken & Vegetable Pie with pan gravy

Vegetarian Main
Italian Style Shepherds Pie

Soup

Homemade soup of the day

Vegetables

Roasted root veg
Garden Peas

Sides

Garlic & herb roasters
Baked potato

Dessert

Biscoff cheesecake
pot(cheese & crackers for pre prep)

FRIDAY

Main

Homemade oven baked cheeseburger

Vegetarian Main
Baked Sweet potato & onion cheeseburger

Soup

Homemade soup of the day

Vegetable

Pickled cucumber
Salad bar toppers

Sides

Shoestring fries
Burger relish

Dessert

Bramley apple & berry crumble with vanilla 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