

Weekly Menu

WEEK BEGINNING

02.02.2026

02.03.2026

23.3.2026



MONDAY

Main

Wholegrain Pasta
Roasted Tomato & Basil Sauce
Cheesy Sauce

Soup

Roasted Cauliflower
Homemade Bread

Vegetable

Steamed Broccoletti
Garden Peas

Sides

Homemade Soft Focaccia
Jacket Potato

Dessert

Sliced Fruits (Pre-Prep &
Reception Only)

Bramley Apple Crumble &
Custard

TUESDAY

Main

Roast Pork Sausage with
Pan Gravy

Vegetarian Main

Vegetarian Sausage
Pan Gravy

Soup

Broccoli & Stilton
Rosemary Baguette

Vegetables

Creamy Mash Potatoes
Cabbage & Leeks

Sides

Jacket Potato

Dessert

Cracker & Cheese
(Pre-Prep & Reception Only)

Dairy-free Beetroot Brownie

WEDNESDAY

Main

Slow Cooked Chicken
"Cacciatore"

Vegetarian Main

Chickpea & Cannellini Beans
"Cacciatore"

Soup

Roast Tomato
Handmade Focaccia Bread

Vegetables

Aubergine & Roasted Pepper
"Caponata"
Sweetcorn

Sides

Couscous
Jacket Potato

Dessert

Eat More Fruit Day

THURSDAY

Main

Mild Beef Chilli

Vegetarian Main

Mild Bean And Lentil Chilli

Soup

Carrot & Cumin
Freshly Baked Bread Roll

Vegetables

Corn Salsa
Guacamole

Sides

Steamed Rice
Jacket Potato

Dessert

Cracker & Cheese (Pre-Prep
& Reception Only)

Banana Bread

FRIDAY

Main

Pulled Chicken Pizza

Vegetarian Main

Margherita Pizza

Soup

Minestrone
Fresh Baguette

Vegetables

French Fries
Garden Peas
Baked Beans

Sides

Jacket Potato

Dessert

Sliced Fruit
(Pre-Prep & Reception Only)

Upside-Down Pineapple Cake

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