

Weekly Menu

WEEK
BEGINNING

23.02.2026,
16.03.2026



MONDAY

Main

Sweet & Spicy Chicken
Tikka Marsala

Soup

Made Daily Homemade
Bread

Vegetarian Main

Bharazi, Vegan Coconut
Curry with Lentils &
Chickpea

Sides

Fluffy Pilaf Rice
Cauliflower & Broccoli
King Edward Baked
Potato

Dessert

White Chocolate &
Raspberry Rice Krispy
Squares

TUESDAY

Main

Grilled Lamb Keema, Red
Cabbage Slaw Wraps

Soup

Made Daily Homemade
Bread

Vegetarian Main

Potato, Cheese & Spinach
Filo Pie

Sides

Garlic & Oregano
Potatoes
Green Beans
Penne Pasta & Tomato
Sauce

Dessert

Lemon Posset & Forest
Berries

WEDNESDAY

Main

Layered Beef Lasagna
with Rich Tomato Sauce

Soup

Made Daily Homemade
Bread

Vegetarian Main

Vegan Lasagna With
Grilled Cheese & Tomato

Sides

Parmentier Potatoes
Roasted Vegetables
King Edward Baked
Potato

Dessert

Sticky Toffee Banana
Pudding with Custard

THURSDAY

Main

Crunchy Breaded
Chicken, Garlic & Parsley

Soup

Made Daily Homemade
Bread

Vegetarian Main

Vegan Sausage Casserole,
Caramelized Onions &
Roots

Sides

Creamy Mash Potatoes
Honey Glazed Carrots &
Greens
Penne Pasta & Tomato
Sauce

Dessert

Strawberry & White
Chocolate Mousse

FRIDAY

Main

Battered Fish, Fresh
Lemon Wedge

Soup

Made Daily Homemade
Bread

Vegetarian Main

Vegan Cottage Pie,
Topped with Baked
Potato Gratin

Sides

Chunky Chips
Mushy Peas
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