

Weekly Menu

WEEK BEGINNING

Week 3
21/09/26
12/10/26



MONDAY

Main
Chinese style Tempura chicken balls

Vegetarian Main
Panko sticky paneer bites

Soup of the day

Vegetables
Sweetcorn
Asian noodle salad

Sides
Steamed basmati rice
Chinese curry sauce

Dessert
More fruit Monday

TUESDAY

Main
Pork & tomato roll

Vegetarian Main
Rarebit Toastie

Soup of the day

Vegetables
Garden peas

Sides
Low sugar, low salt baked beans
Sauteed potatoes

Dessert
Homemade oaty hob nob

WEDNESDAY

Main
Pick & mix pasta day
Including
Pasta carbonara

Sweet basil & tomato pasta pot

Nut free pesto pasta

Soup of the day

Vegetables
Steamed broccoli florets

Sides
Homemade garlic dough balls

Dessert
Sugar free strawberry jelly pots

THURSDAY

Main
Garlic, lemon & oregano roast chicken served with pan gravy

Vegetarian Main
Mature cheddar & onion pasty

Soup of the day

Vegetables
A selection of seasonal vegetables

Roasted Autumn root veg

Sides
Crispy roast potatoes

Dessert
Red velvet raspberry & beetroot cup cake

FRIDAY

Main
Philly style hot dog with fair ground onions

Vegetarian Main
Vegan dog

Soup of the day

Vegetables
Corn on the cob
Pickled cucumber
Salad bar sides
Rainbow slaw

Sides
Shoestring fries
Whole wheat pasta

Dessert
Warm chocolate brownie with chocolate sauce

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