

Autumn & Winter menu 2026

Week 1

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

MAC & CHEESE (v)

with Garlic Bread (ve) & Toppings (ve)

MIDDLE EASTERN
STREET FOOD

Lemon & Garlic Chicken

with Kobez Bread (v), Fattoush Salad (v) & Yoghurt Dip (v)

Classic Beef Lasagne

with House Salad (ve) & Garlic Bread (ve)



Chicken Korma with Rice (ve) & Toasted Coconut (ve)

FISH & CHIPS
fridays

Battered Pollock or Salmon Fishcake with Chips (ve) & Peas (ve)

Option two

Chow Mein (v)

with Black Bean Sauce

Falafel & Houmous Bowl (ve)

with Mixed Grain Salad (ve) Pickles (ve) & Dip (ve)

Garden Vegetable Cottage Pie (ve)

with Carrots (ve) & Gravy (ve)



Sweet Potato Tikka (ve) with Rice (ve) & Onion Salad (ve)

Cheesy Bean Filled Pasty (v) with Chips (ve) & Peas (ve)

Dessert of the day

Fruit Muffins (v)

Eton Mess (v)

Sticky Toffee Apple Crumble (ve)

with Custard (v)

Oaty Flapjack (ve)

Chocolate Orange Cookie (ve)

Allergies

Please speak to a member of staff if you have an allergy and need to know what's inside our food dishes. They will advise you of your available choices

Menu Key



Vegan option



Added plant protein



Source of wholemeal

caterlink
feeding the imagination

Autumn & Winter menu 2026

Week 2

Monday

Tuesday

Wednesday

Thursday

Friday

Option
one

Nasi Goreng (v)

with Vegetable
Spring Rolls (ve)
& Curry Sauce (v)



Buffalo Chicken
Thigh

with Herbed Couscous (ve)

Butchers
Sausage & Mash
with Onion Gravy
(ve)



Chicken
Quesadilla
with Wholemeal
Rice (ve) &
Cucumber
Salsa (ve)

FISH & CHIP
fridays

The ultimate fish
finger sandwich
with Sweet Chilli &
Lime Mayo (v), Chips
(ve) & House Salad
(ve)

Option
two

Mushroom
& Lentil Lasagne
Al Forno (v)

with Garlic Bread
(ve) & House Salad
(ve)

Thai Basil
Noodles (v)

with Garlic
Sautéed Cabbage
(ve)

Veggie Sausage
& Mash (ve)
with Onion Gravy



Smokey Soya
Chilli (ve)
with Wholemeal Rice
(ve) & Tomato Salsa
(ve)

The New York
Deli Pickle
Burger (v)
with Chips (ve) &
House Salad (ve)

Dessert
of the day

Peach Upside
Down Cake
(v)

with Custard (v)

Chocolate
Brownie (v)

Jam &
Coconut
Sponge (v)

Iced Sponge
Cake (v)

Cherry Apple
Crumble (v)

with Custard (v)

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Week 3

Monday

Tuesday

Wednesday

Thursday

Friday

Option
one

Plant Based
Bolognese (ve)

with Spaghetti
(ve) & Garlic
bread (ve)



Chicken Souvlaki
with Lemon & Herb
Rice (ve) & Greek
Salad (v)

Roast Chicken
& Stuffing
with All The
Trimmings (ve)



Amba Chicken
with Grains (ve) &
Roasted Broccoli (ve)

Breaded
Pollock
with Chips (ve) &
Mushy Peas (ve)

Option
two

Garlic & Chilli
Tofu Noodles
(v)

with Sautéed Cabbage (ve)



Greek Feta Honey &
Spinach Parcel (v)
with Sliced Potatoes
(ve) & Greek Salad (v)

Roast Quorn
& Stuffing (ve)
with All The
Trimmings (ve)

Authentic Chickpea
Tagine (ve)
with Grains (ve) &
Roasted Broccoli (ve)

Banh Mi Houn
Dog (ve)
with Vietnamese
Loaded Fries (ve)
& Cucumber Salad
(ve)

Dessert
of the day

Chocolate
Swirl
(v)

Pineapple
Upside Down
Cake (v)

Plum
rumble (ve)
with Custard (v)

Chocolate
Crunch Cake (v)

Apple Pie
(ve)

with Custard
(v)

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