

Autumn Winter
2025 2026

WEEK ONE

W/B 27.10.25
W/B 17.11.25
W/B 08.12.25
W/B 12.01.26
W/B 02.02.26
W/B 02.03.26
W/B 23.03.26

MONDAY

Option One

Plant Balls in Tomato
Sauce with Rice

Option Two

Autumn Vegetable
Lasagne

Vegetables

Vegetables of the Day

Dessert

Cheese and Crackers

TUESDAY

Beef Lasagne with
Garlic Bread

Beetroot and Lentil
Burger in a Bun with
Potato Wedges

Vegetables of the Day

NEW Apple Crumb Cake
with Custard

WEDNESDAY

Roast Chicken, Stuffing,
Roast Potatoes and
Gravy

Vegetarian Wellington
with Roast Potatoes and
Gravy

Vegetables of the Day

Fruit Medley

THURSDAY

NEW Chicken Biryani

NEW BBQ Sausage
Pasta with Garlic
Bread

Vegetables of the Day

Jelly with Mandarins

FRIDAY

Fishfingers or Salmon
Fishfingers with Chips &
Tomato Sauce

Cheese and Bean Pasty
with Chips and Tomato
Sauce

Vegetables of the Day

Syrup Sponge with
Custard

WEEK TWO

W/B 03.11.25
W/B 24.11.25
W/B 15.12.25
W/B 19.01.26
W/B 09.02.26
W/B 09.03.26

Option One

Classic Cheese and
Tomato Pizza
with Wedges

Option Two

Mild Mexican Chilli with
Rice

Vegetables

Vegetables of the Day

Dessert

NEW Gingerbread
Cookie

Spaghetti
Bolognaise

Vegan Spaghetti
Bolognaise

Vegetables of the Day

Chocolate and Beetroot
Brownie with Chocolate
Sauce



BBQ Chicken or Quorn
with Seasoned
Potatoes and
Sweetcorn Salsa

Vegetables of the Day

Fruit Salad

Meatballs in Tomato
Sauce with Rice

Creamy Chickpea and
Coconut Curry with Rice

Vegetables of the Day

Sticky Toffee Apple
Crumble with Custard

Breaded Fish or
Fishfingers with Chips &
Tomato Sauce

Cheese Whirl with Chips
and Tomato Sauce

Vegetables of the Day

Vanilla Shortbread

WEEK THREE

W/B 10.11.25
W/B 01.12.25
W/B 05.01.26
W/B 26.01.26
W/B 23.02.26
W/B 16.03.26

Option One

Macaroni
Cheese

Option Two

NEW Chefs Special
Lentil Curry with Rice

Vegetables

Vegetables of the Day

Dessert

Oaty Cookie

NEW Chicken 50%
Enchilada Bake with
Paprika Wedges

Tomato Pasta

Vegetables of the Day

Pear Crumble with
Custard

Sausage with Roast
Potatoes and Gravy

Vegan Sausage and
Roast Potatoes
with Gravy

Vegetables of the Day

Fruit Salad



Mild Caribbean Chicken
with Golden Rice

Caribbean Stew with
Golden Rice

Vegetables of the Day

NEW Jamaican Ginger
Cake with Custard

Fishfingers with Chips &
Tomato Sauce

Red Pepper Frittata with
Chips & Tomato Sauce

Vegetables of the Day

Cornflake Tart

MENU KEY



Added Plant Protein



Wholemeal



Vegan



Chef's Special

ALLERGY INFORMATION:

If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection – Fresh Fruit and Yoghurt

caterlink
feeding the imagination

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

WEEK ONE

Option One

V237 V225 Plant Balls in Tomato Sauce with **SD84** Rice

B52 Beef Lasagne with **SD50** Garlic Bread

C4 C5 Roast Chicken, **SD40** Stuffing, **SD82** Roast Potatoes and **SD118** Gravy

NEW C124 Chicken Biryani

F6 Fishfingers or **F1** Salmon Fishfingers with **SD5** Chips & **SD14** Tomato Sauce

Option Two

V44 Autumn Vegetable Lasagne

BB3 Beetroot and Lentil Burger in a **SD17** Bun with **SD6** Potato Wedges

V232 Vegetarian Wellington with **SD82** Roast Potatoes and **SD118** Gravy

NEW V270 BBQ Sausage Pasta with **SD50** Garlic Bread

V191 Cheese & Bean Pasty with **SD5** Chips & **SD14** Tomato Sauce

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

D56 Cheese and Crackers

NEW D268 Apple Crumb Cake with **D2** Custard

D224 Fruit Medley

D235 Jelly with Mandarins

D197 Syrup Sponge with **D2** Custard

WEEK TWO

Option One

V231 Classic Cheese and Tomato Pizza with **SD6** Wedges

SD8 Spaghetti
B48 Bolognaise

QB14 BBQ Chicken or **V311** Quorn with **QB16** Seasoned Potatoes and **QB3** Sweetcorn Salsa

B57 Meatballs in **V225** Tomato Sauce with **SD84** Rice

F7 Breaded Fish or **F6** Fishfingers with **SD5** Chips & **SD14** Tomato Sauce

Option Two

V309 Mild Mexican Chilli with **SD84** Rice

V233 Vegan **SD8** Spaghetti Bolognaise

V303 Creamy Chickpea and Coconut Curry with **SD84** Rice

V27 Cheese Whirl with **SD5** Chips and **SD14** Tomato Sauce

Vegetables

Vegetables of the Day

Vegetables of the Day

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Vegetables of the Day

Dessert

NEW D267 Gingerbread Cookie

D169 Chocolate and Beetroot Brownie with **D3** Chocolate Sauce

D223 Fruit Salad

D243 Sticky Toffee Apple Crumble with **D2** Custard

D57 Vanilla Shortbread

WEEK THREE

Option One

V318 Macaroni Cheese

NEW C125 Chicken 50% Enchilada Bake with **SD81** Paprika Wedges

P3/ C6 Sausage with **SD82** Roast Potatoes & **SD118** Gravy

C102 Mild Caribbean Chicken with **GR5** Golden Rice

F6 Fishfingers with **SD5** Chips & **SD14** Tomato Sauce

Option Two

NEW V263 Chefs Special Lentil Curry with **SD84** Rice

V302 Tomato Pasta

V238 Vegan Sausage with **SD82** Roast Potatoes & **SD118** Gravy

V306 Caribbean Stew with **GR5** Golden Rice

V24 Red Pepper Frittata with **SD5** Chips & **SD14** Tomato Sauce

Vegetables

Vegetables of the Day

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Vegetables of the Day

Dessert

D85 Oaty Cookie

D236 Pear Crumble with **D2** Custard

D225 Fruit Salad

NEW D265 Jamaican Ginger Cake with **D2** Custard

D221 Cornflake Tart

MENU KEY

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