

# 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 CHIP 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)



**ROOSTERS**  
Buffalo Chicken  
Thigh

with Herbed Couscous (ve)



**Butchers**  
Sausage & Mash  
with Onion Gravy (ve)



**the MEXICAN**  
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 (ve)



**the MEXICAN**  
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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# Autumn & Winter menu 2026

Week 3

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

**Plant Based Bolognese (ve)**

with Spaghetti (ve) & Garlic bread (ve)



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



**Roast Chicken & Stuffing**

with All The Trimmings (ve)



**MIDDLE EASTERN STREET FOOD**  
**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)



**YAMAS!**  
**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 Hound Dog (ve)**

with Vietnamese Loaded Fries (ve) & Cucumber Salad (ve)



Dessert of the day

**Chocolate Swirl (v)**



**Pineapple Upside Down Cake (v)**



**Plum Crumble (ve)**  
with Custard (v)



**Chocolate Crunch Cake (v)**



**Apple Pie (ve)**  
with Custard (v)



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Menu Key



Vegan option



Added plant protein



Source of wholemeal

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