AUTUMN WINTER 2026/2027

Planet Friendly

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE 02/11/26 23/11/26 14/12/26 18/01/27 08/02/27 08/08/27	Option One	Rainbow Vegetable Pasta Bake (V)	Nature Ranger Sausage with Potato Wedges and Tomato Ketchup (VE)	British Roasted Quorn, Roast Potatoes, & Gravy (VE)	Macaroni Cheese (V)	Flaky Cheese Whirl with Chips & Tomato Ketchup (V)
	Option Two	Classic Cheese and Tomato Pizza with New Potatoes (V)	Beef Meatballs in Tomato Sauce with Rice	Roast Gammon, Roast Potatoes & Gravy	Chicken and Sweetcorn Pie with New Potatoes	Fish Fingers with Chips & Tomato Ketchup
	Option Three	Jacket Potato with Baked Beans	Jacket Potato with Cheese	Jacket Potato with Tuna or Salmon Mayonnaise	Jacket Potato with Baked Beans	Jacket Potato with Cheese
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Chocolate Shortbread(VE)	Pineapple Upside Down Cake with Custard (V)	Fresh Fruit(VE)	Syrup Sponge(V)	Ice Cream and Peaches (V)
WEEK TWO 09/11/26 30/11/26 04/01/27 25/01/27 22/02/27 15/03/27	Option One	Lentil & Sweet Potato Curry with Rice (VE)	Mild Mexican Campfire Chilli with Rice (VE)	Lentil Wellington, Roast Potatoes & Gravy (VE)	Roasted Vegetable Pizza with New Potatoes (V)	Red Pepper Frittata with Chips & Tomato Ketchup (V)
	Option Two	Planet Friendly Balls in Tomato Sauce with Spaghetti (VE)	Sausage and Mash with Gravy	Roasted Chicken, Stuffing, Roast Potatoes & Gravy	Beef Lasagne	Fish Fingers with Chips & Tomato Sauce
	Option Three	Jacket Potato with Baked Beans	Jacket Potato with Cheese	Jacket Potato with Tuna Mayonnaise	Jacket Potato with Baked Beans	Jacket Potato with Cheese
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Gingerbread Cookie(VE)	Chocolate Brownie(V)	Fruit & Yoghurt with Crumble Topping (V)	Strawberry Jelly with Peaches (VE)	Vanilla Shortbread (VE)
WEEK THREE 17/11/26 08/12/26 12/01/27 02/02/27 02/02/27 23/03/27	Option One	Saucy Tomato Pasta (VE)	Creamy Coconut Curry with Rice (VE)	Nature Ranger Sausage, Roast Potatoes & Gravy (VE)	Hearty Bolognaise with Pasta (VE)	Mexican Bean Roll with Chips & Tomato Ketchup (VE)
	Option Two	Golden Cheese & Bean Pasty with New Potatoes (V)	Beef Burger with Cheese, Potato Wedges & Tomato Ketchup	Roast Chicken, Roast Potatoes & Gravy	Chef Special Chicken Korma with Rice	Battered Fish with Chips & Tomato Ketchup
	Option Three	Jacket Potato with Baked Beans	Jacket Potato with Cheese	Jacket Potato with Tuna Mayonnaise	Jacket Potato with Baked Beans	Jacket Potato with Cheese
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Oaty Cookie (VE)	Jam and Coconut Sponge(V)	Fresh Fruit (VE)	Eves Pudding with Custard(V	Melting Moments Biscuit (V)

MENU KEY:

- Whole grain
- Plant based
- Added plant protein

AVAILABLE DAILY: Jacket Potatoes with a choice of fillings (V/VE), Salad Bar (V/VE), Freshly Baked Bread (VE), Fresh Fruit (VE), Yoghurt (V)

(V) Vegetarian (VE) Vegan

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.

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		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE 02/11/26 23/11/26 14/12/26 18/01/27 08/02/27 08/08/27	Option One	**V334** Vegetable Pasta Bake	**V342** Vegan Sausage with **SD6** Wedges and **SD14** Tomato Ketchup	**V204** Roast Quorn Fillet **SD82** Roast Potatoes and **SD118** Gravy	**V318** Macaroni Cheese	**GR2** Spinach and Cheese Whirl with **SD5** Chips and **SD14** Tomato Ketchup
	Option Two	**V231** Classic Cheese and Tomato Pizza with **SD2** New Potatoes	**B57** Meatballs in **V225** Tomato Sauce with **SD84** Rice	**P5** Roast Gammon **SD82** Roast Potatoes and **SD118** Gravy	**C21** Chicken and Sweetcorn Pie with **SD2** New Potatoes	**F6** Fish Fingers with **SD5** Chips & **SD14** Tomato Ketchup
	Option Three	**SD55** Jacket Potato with **SD22** Baked Beans	**SD55** Jacket Potato with **V85** Cheese	**SD55** Jacket Potato with **F11** Tuna or **F32** Salmon Mayonnaise	**SD55** Jacket Potato with **SD22** Baked Beans	**SD55** Jacket Potato with **V85** Cheese
	Sides	**SD18** Peas and **SD28** Carrots	**SD19** Sweetcorn and **SD24** Green Beans	**SD35** Cabbage **SD28** Carrots	**SD20** Broccoli and **SD27** Cauliflower	**SD18** Peas and **SD22** Beans
	Dessert	**D80** Chocolate Shortbread	**D262** Pineapple Upside Down Cake with **D2** Custard	**D270** Fruit Medley	**D197** Syrup Sponge	**D13** Ice Cream and **D166** Peaches
WEEK TWO 09/11/26 30/11/26 04/01/27 25/01/27 22/02/27 15/03/27	Option One	**V108** Lentil & Sweet Potato Curry with **SB84** Rice	**V309** Mild Mexican Chilli with **SD84** Rice	**V232** Vegetarian Wellington with **SD82** Roast Potatoes and **SD118** Gravy	**V243** Roasted Vegetable Pizza with **SD2** New Potatoes	**V24** Red Pepper Frittata with **SD5** Chips & **SD14** Tomato Ketchup
	Option Two	**V348 V225** Vegan Meatballs in Tomato Sauce with **SD8** Spaghetti	**P3** Sausage and **SD1** Mash with **SD118** Gravy	**C4** Roast Chicken, **SD40** Stuffing, **SD82** Roast Potatoes and **SD118** Gravy	**B52** Beef Lasagne	**F6** Fish Fingers with **SD5** Chips & **SD14** Tomato Ketchup
	Option Three	**SD55** Jacket Potato with **SD22** Baked Beans	**SD55** Jacket Potato with **V85** Cheese	**SD55** Jacket Potato with **F11** Tuna Mayonnaise	**SD55** Jacket Potato with **SD22** Baked Beans	**SD55** Jacket Potato with **V85** Cheese
	Sides	**SD19** Sweetcorn and **SD24** Green Beans	**SD35** Cabbage and **SD28** Carrots	**SD20** Broccoli and **SD27** Cauliflower	**SD19** Sweetcorn and **SD28** Carrots	**SD18** Peas and **SD22** Beans
	Dessert	**D267** Gingerbread Cookie	**D169** Chocolate and Beetroot Brownie	**D270** Fruit and **D103** Yoghurt with **D237** Crumble Topping	**D245** Strawberry Jelly with **D166** Peaches	**D57** Vanilla Shortbread
WEEK THREE 17/11/26 08/12/26 12/01/27 02/02/27 02/02/27 23/03/27	Option One	**V188** Tomato Sauce with **SD9** Pasta	**V303** Chickpea and Coconut Curry with **SD84** Rice	**V342** Vegan Sausage with **SD82** Roast Potatoes & **SD118** Gravy	**V233** Vegan Bolognaise with **SD9** Pasta	**V161** Mexican Bean Roll **SD5** Chips & **SD14** Tomato Ketchup
	Option Two	**V191** Cheese & Bean Pasty with **SD2** New Potatoes	**B5** Burger with **BB4** Cheese in a **SD17** Bun with **SD6** Wedges and **SD14** Tomato Ketchup	**C4** Roast Chicken with **SD82** Roast Potatoes & **SD118** Gravy	**C111** Chefs Special Chicken and Chickpea Korma with **SD84** Rice	**F3** Battered Fish with **SD5** Chips & **SD14** Tomato Ketchup
	Option Three	**SD55** Jacket Potato with **SD22** Baked Beans	**SD55** Jacket Potato with **V85** Cheese	**SD55** Jacket Potato with **F11** Tuna Mayonnaise	**SD55** Jacket Potato with **SD22** Baked Beans	**SD55** Jacket Potato with **V85** Cheese
	Sides	**SD28** Carrots and **SD24** Green Beans	**SD18** Peas and **SD128** Mixed Salad	**SD21** Swede and **SD24** Green Beans	**SD19** Sweetcorn and **SD20** Broccoli	**SD18** Peas and **SD22** Beans
	Dessert	**D85** Oaty Cookie	**D233** Jam and Coconut Sponge	**D270** Fresh Fruit	**D189** Eves Pudding with **D2** Custard	**D231** Melting Moment Biscuit

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