NEW TERM MENU WEEK 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY SPECIAL FISH DAY
Main course	MACARONI CHEESE WITH HERB CRUST Gluten/Milk/Wheat	LAMB JALFREZI WITH CUMIN RICE Egg/ Wheat/ Gluten	KALE AND SPINACH PESTO PASTA SERVED WITH CHEESE TOPPING Gluten/Milk/Wheat	ROASTED CHICKEN WITH ONION GRAVY Celery	BAKED PANGASIOUS WITH TOMATO AND ROASTED PEPPERS Fish/Gluten//Wheat/Celery
Vegetarian Dish	PENNE PASTA WITH BROCCOLI AND SUNDRIED TOMATO Gluten/Wheat	VEGETARIAN DHAL Wheat/ Gluten/Egg	FARFALE ROMERO PEPPER PESTO SERVED WITH CHEESE TOPPING Gluten/Wheat/Milk	CAULIFLOWER CHEESE Gluten/Milk	ZUCHINI CAKES WITH LIME HONEY YOGURT Milk/Gluten/Wheat
Sides	CUCUMBER SHREDDED LETTUCE AND CARROTS	ROASTED BROCCOLI WITH CONFIT GARLIC	MIXED SALAD	SAUTEED VEGETABLES & ROASTED ROSEMARY POTATOES	TABBOULEH COUSCOUS Wheat/Gluten
Bread	GARLIC BREAD Gluten/Wheat	GHEE AND CORIANDER ROTI Wheat/Gluten/Milk	SIMPLE BREAD Wheat/Gluten	HOMEMADE FOCACCIA Wheat/Gluten	HOMEMADE OREGANO CROUTONS Wheat/Gluten



Greek Yogurt with Honey & Fresh Fruit Available Daily

ORANGE GLAZE CAKE WITH ROSE PETALS TUESDAY VANILLA RICE PUDDING THURSDAY
Eggs/ Gluten/ Milk/ Wheat

Week 1: W/C: 16/11/2026 | 30/11//2026 | 14/12/2026 | 11/01/2027 | 25/01/2027 | 08/02/2027 |

Wherever possible, all food is homemade on site from local, British ingredients. Allergen free options will always be available

NEW TERM MENU WEEK 2	MONDAY	TACO TUESDAY	WEDNESDAY	THURSDAY	FRIDAY FISH DAY
Main course	VEGETARIAN FAJITA PASTA BAKE Gluten/Milk/Wheat	HARISSA PULLED CHICHEN SERVED WITH TACO AND CHEESE Gluten/Milk/Celery	HOMEMADE ULTIMATE VEGETARIAN PIZZA SERVED WITH CAJUN WEDGES Gluten/Celery/Wheat	SHEPHERD'S PIE Celery	BREADED TILAPIA SERVED WITH FRIES Fish/Gluten/Wheat
Vegetarian Dish	TOMATO, SPINACH, OLIVE MOZZARELLA PASTA Milk/Gluten/Wheat	VEGETARIAN CHILLI TACO Eggs/Milk	VEGETARIAN FRITATTA (Spinach, feta and squash)	QUORN AND LENTIL PIE (Butternut squash and sweet potato) Gluten/Milk/Wheat	SWEETCORN FRITTERS WITH LIME AND CARDAMOM YOGURT Eggs/Wheat/Gluten
Sides	SALAD BAR (Cucumber, Sweetcorn, Carrot, Peppers, Tomato, Lettuce)	VEGGY HONEY ROASTED CARROTS WITH DILL	SALAD BAR (Cucumber, Sweetcorn, Carrot, Peppers, Tomato, Lettuce)	VEGGY ROASTED BROCCOLI, CARROTS, SWEETCORN	GARDEN PEAS HOMEMADE BAKED BEANS TARTARE SAUCE Eggs
Bread	HOMEMADE GARLIC BREAD Gluten/Wheat	HOMEMADE SIMPLE BREAD Wheat/Gluten	NO BREAD	HOMEMADE BAGUETTES	HOMEMADE BLOOMER



Greek Yogurt with Honey & Fresh Fruit Available Daily

BUTTERNUT SQUASH CAKE WITH CUSTARD TUESDAY BERRY CRUMBLE WITH CUSTARD THURSDAY
Gluten/Wheat/Milk/Eggs

Week 2: W/C: 09/11/2026 | 23/11/2026 | 07/12/2026 | 04/01/2027 | 18/01/2027 | 01/02/027 |

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