

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 (ve)



**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)

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 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 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)

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