

Menu

W/C: 01/09/26, 21/09/26, 12/10/26, 02/11/26, 23/11/26

Week 1

	Mon	Tue	Wed	Thu	Fri
Soup Station	Tuscan Vegetable & Bean Minestrone	Leek & Potatoes Soup	Roasted Tomato & Oregano	Butternut Squash Soup	Potatoes & Chives
Vegetarian Meal	Pasta Kitchen Penne Pasta Sauces: Chicken Arrabbiata, Creamy Mushroom & Parsley, (VE) Tomato & Basil Sauce	Butternut Squash Risotto	Spinach Pesto Lasagna	Vegetarian Shepperd's Pie	Vegetarian Burgers Served with Cheese and a Selection of Sauces
Main Meal		Honey Roast Gammon with Gravy and Parsley Sauce	Traditional Beef Lasagne	Traditional Fisherman's Pie	Breaded Chicken Burger served with Cheese and a Selection of Sauces
Vegetable Sides	Steamed Green Beans Roasted Parsnips	Sticky Honey Carrots Broccoli	Cheesy Cauliflower Crispy Kale	Roasted Butternut Squash	Corn on The Cob Lettuce & Tomato
Carbs	Penne Pasta	Skin on Roasties	Focaccia Bread	Mash on the Pie	Oven Baked Chips
Dessert	Slice Fruit Fruit Salad Yoghurt Pot	Apple Crumble With Custard	Slice Fruit Fruit Salad Yoghurt Pot	Summer Berry Cheesecake Pot	Slice Fruit Fruit Salad Yoghurt Pot

ALLERGEN INFORMATION

If you have a food allergy or intolerance please speak to the chef manager or allergen guru before choosing your meal.



FUEL
YOUR SOUL

This term's menu is packed with mood-boosting ingredients to help keep you smiling. Look out for the **FUEL** marked dishes chosen by our Nutritionist!

AVAILABLE DAILY

Tuck into our jacket and pasta stations as well as our handcrafted salad bar and fruit selection to help reach your 5-a-day!



Menu

W/C: 07/09/26, 28/09/26, 19/10/26, 09/11/26, 30/11/26

Week 2	Mon	Tue	Wed	Thu	Fri
Soup Station	Carrot & Coriander	Farmhouse Leek & Potato	Cannellini White Bean, Spinach & Chive	Sweetcorn and Spring Onion Chowder	Roasted Red Pepper & Tomato
Vegetarian Meal	Halloumi & Courgette Wraps with Sweet Chill Sauce	Crispy Fried Onion Breadcrumbs with Extra Cheddar Roast Cherry Tomatoes and Mushrooms	Plant Based Sausages	(VE) Fishless Fingers with Tartare Sauce and Lemon	Potatoes & Cheddar Croquette
Main Meal	Chicken Tomato & Cheese Wrap	Mac & Cheese with a Selection of Toppings Crispy Bacon	Herby Chicken Or Pork Sausages Served with Gravy	Baked Fish Fillet with Tartare Sauce & Lemon Wedges	BBQ Chicken
Vegetable Sides	Roasted Sweetcorn Thyme Roasted Carrot and Beetroot	Steamed Broccoli Roasted Sweet Potatoes	Steamed Green Beans Braised Red Cabbage	Mint Scented Garden Peas Baked Beans	Broccoli Steamed Kale
Carbs	Wedges Roast Potatoes	Herby Focaccia	Mash Potatoes	Baked Oven Chips	Sticky Rice
Dessert	Slice Fruit Fruit Salad Yoghurt Pot	Plant Based Lemon Drizzle Cake	Slice Fruit Fruit Salad Yoghurt Pot	Pear Strudel with Custard	Slice Fruit Fruit Salad Yoghurt Pot

ALLERGEN INFORMATION

If you have a food allergy or intolerance please speak to the chef manager or allergen guru before choosing your meal.



FUEL
YOUR SOUL

This term's menu is packed with mood-boosting ingredients to help keep you smiling. Look out for the **FUEL** marked dishes chosen by our Nutritionist!

AVAILABLE DAILY

Tuck into our jacket and pasta stations as well as our handcrafted salad bar and fruit selection to help reach your 5-a-day!



Menu

W/C: 14/09/26, 05/10/26, 26/10/26, 16/11/26, 07/12/26

Week 3

	Mon	Tue	Wed	Thu	Fri
Soup Station	Yellow Split Pea, Chickpea & Coriander	Mushroom & Tarragon	Simple Tomato	Autumn Vegetable & Squash	Sweet Potatoes Coconut & Chilli
Vegetarian Meal	Pasta Kitchen Penne Pasta Sauces: Mince Chicken & Cheese Cheese Sauce (VE) Tomato & Basil Sauce Quorn Bolognaise	Vegetarian Chilli with Smashed Avocado, Sour Cream & Tortilla Chips	Cheese & Broccoli Roll With Gravy	Pizza Day Margherita Roasted Vegetables Pepperoni	Halloumi kebab
Main Meal		Mexican Style Chilli con Carne with Smashed Avocado, Sour Cream & Tortilla Chips	Roast Chicken With Gravy		Chicken Kebab
Vegetable Sides	Garden Peas Green Beans	Steamed Sweetcorn Broccoli	Sautee Kale Honey Roasted Carrots	Garden Peas	Lettuce Tomato
Carbs	Penne	Steamed Rice	Thyme Roast Baby Potatoes	Baked Oven Chips	Pitta Bread
Dessert	Slice Fruit Fruit Salad Yoghurt Pot	Kentish Pear Strudel with Custard	Slice Fruit Fruit Salad Yoghurt Pot	Apple & Sultana Oat Crumble Custard	Slice Fruit Fruit Salad Yoghurt Pot

ALLERGEN INFORMATION

If you have a food allergy or intolerance please speak to the chef manager or allergen guru before choosing your meal.



FUEL
YOUR SOUL

This term's menu is packed with mood-boosting ingredients to help keep you smiling. Look out for the **FUEL** marked dishes chosen by our Nutritionist!

AVAILABLE DAILY

Tuck into our jacket and pasta stations as well as our handcrafted salad bar and fruit selection to help reach your 5-a-day!

