Winter Menu 2026 - Week One

Meal	Monday	Tuesday	Wednesday	Thursday	Friday
AM Snack	Wholemeal Toast	Fruit Selection	Toasted Muffins	Fruit Selection	Wholemeal Toast
Lunch	Cheese, Lentil and Tomato pasta bake with mixed vegetables	Chicken and vegetable curry with turmeric rice, raita and nan bread	Sausage, mashed potato, peas and sweetcorn	Fish and vegetable pasta bake	Cottage pie with mixed vegetables
Meat-Free	Cheese, Lentil and Tomato pasta bake with mixed vegetables	Lentil Dahl with turmeric rice with raita and nan bread	Meat free sausages, mashed potato, peas and sweetcorn	Cheese, bean and vegetable bake	Quorn cottage pie with mixed vegetables
Free-From	Dairy and Gluten free pasta bake with mixed vegetables	Chicken and vegetable curry with turmeric rice, and dairy free raita	Gluten free Sausage, dairy free mashed potato, peas and sweetcorn	Dairy free and gluten free bean and vegetable bake	Cottage pie with dairy free mashed potato and mixed vegetables
Pudding	Fruit and Cream	Lemon cake and fresh cream	Natural yoghurt and peach puree	Rice pudding	Bananas and custard
PM Snack	Fruit Selection	Cheese and crackers with apple	Fruit Selection	Fruit loaf	Fruit Selection
Tea	Baked beans on toast	Tuna mayonnaise wraps with cucumber and tomato	Rice cakes with cream cheese, ham and cucumber	Sweet potato, lentil, and cauliflower soup with bread	Fish finger sandwiches
Tea Pudding	Satsumas	Pineapple	Apples	Bananas	Grapes

Please refer to allergen and nutrition matrix for up to date allergy and dietary information.

Winter Menu 2026 - Week Two

Meal	Monday	Tuesday	Wednesday	Thursday	Friday
AM Snack	Fruit Selection	Wholemeal Toast	Fruit Selection	Toasted teacake	Fruit Selection
Lunch	Vegetable and bean chilli and brown rice	Creamy leek, pepper and tuna pasta bake	Moroccan chicken with wholewheat couscous and vegetables	Turkey meatballs with tomato sauce and spaghetti	Fish fingers, potato wedges and beans
Meat-Free	Vegetable and bean chilli and brown rice	Creamy leek, pepper and lentil pasta bake	Moroccan Quorn with wholewheat couscous and vegetables	Meat free meatballs with tomato sauce and spaghetti	Vegetable fingers, potato wedges and beans
Free-From	Vegetable and bean chilli and brown rice	Dairy free leek, pepper and lentil pasta bake	Moroccan chicken with wholewheat couscous and vegetables	Gluten free turkey meatballs and spaghetti with tomato sauce	Gluten free fish or vegetable fingers, potato wedges and beans
Pudding	Pears and ice-cream	Bananas and custard	Natural yoghurt and fruit coulis	Apple sponge and cream	Natural yoghurt and pineapple
PM Snack	Homemade Savory muffins	Fruit selection	Crackers with cheese and apple	Fruit selection	Fruit Loaf
Tea	Cheesy crumpets	Jacket potato and cheese	Leek potato and bean soup with bread	Sardines on toast with tomatoes	Ham wraps with carrot and cucumber sticks
Tea Pudding	Melon	Bananas	Apples	Grapes	satsumas

Please refer to allergen and nutrition matrix for up to date allergy and dietary information.

Winter Menu 2026 - Week Three

Meal	Monday	Tuesday	Wednesday	Thursday	Friday
AM Snack	Wholemeal Toast	Fruit Selection	Toasted Muffins	Fruit Selection	Wholemeal Toast
Lunch	Homemade cheese and vegetable pizza with peas and sweetcorn	Homemade meatballs with tomato sauce and spaghetti	Cowboy pie with cauliflower and carrots	Chicken and vegetable curry and rice	Carbonara pasta with garlic bread and mixed vegetables
Meat-Free	Homemade cheese and vegetable pizza with peas and sweetcorn	Vegetarian meatballs, tomato sauce and spaghetti	Quorn cowboy pie with cauliflower and carrots	Lentil and vegetable curry and rice	Quorn carbonara with garlic bread and mixed vegetables
Free-From	Gluten and dairy free vegetable pizza with peas and sweetcorn	Gluten free meatballs and spaghetti with tomato sauce	Dairy free Cowboy pie with cauliflower and carrots	Chicken and vegetable curry and rice	Gluten and dairy free carbonara with mixed vegetables
Pudding	Homemade rice pudding	Peaches and natural yoghurt	Apple cake with cream	Pears and ice-cream	Fruit crumble and custard
PM Snack	Fruit Selection	Homemade Scones	Fruit Selection	Fruit loaf	Fruit Selection
Tea	Autumn vegetable and lentil soup with bread	Sardines on toast with tomatoes	Cheese and vegetable pasta salad	Tuna Mayonnaise pitta pockets with cucumber	Cheese sandwiches with tomato and cucumber
Tea Pudding	Satsumas	Pineapple	Apples	Bananas	Grapes

Please refer to allergen and nutrition matrix for up to date allergy and dietary information.

Winter Menu 2026 - Week Four

Meal	Monday	Tuesday	Wednesday	Thursday	Friday
AM Snack	Fruit Selection	Crumpets	Fruit Selection	Wholemeal toast	Fruit Selection
Lunch	Vegetable lasagne with garlic bread	Chicken and vegetable casserole with mashed potato	Beef and lentil spaghetti bolognaise	Chilli con carne and rice	Jacket potato with cheese and beans
Meat-Free	Vegetable lasagne with garlic bread	Mixed bean and vegetable casserole with mashed potato	Quorn and lentil spaghetti bolognaise	Quorn chilli non carne and rice	Jacket potato with cheese and beans
Free-From	Gluten and dairy free vegetable lasagne and garlic bread	Chicken and vegetable casserole with dairy free mashed potato	Beef and lentil bolognaise with gluten free spaghetti	Chilli con carne and rice	Jacket potato with dairy free cheese and beans
Pudding	Natural yoghurt and fruit	Apple sponge and custard	Fruit salad and ice cream	Natural yoghurt and fruit	Home made rice pudding
PM Snack	Bananas	Fruit Selection	Cheese and crackers with apple	Fruit selection	Homemade scones
Tea	Cheese sandwiches with cucumber	Sardines on toast with tomatoes	Rice cakes with ham and cream cheese	Lentil soup and bread	Tuna and sweetcorn pitta pockets
Tea Pudding	Apples	Pineapple	Melon	Grapes	Bananas

Please refer to allergen and nutrition matrix for up to date allergy and dietary information.