# Autumn & Winter menu 2026

Week 1

| | Monday | Tuesday | Wednesday | Thursday | Friday |
|---|---|---|---|---|---|
| **Option one** | MAC & CHEESE (v) with Garlic Bread (ve) & Toppings | 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) | SPICE & RICE ChickenKorma with Rice (ve) & Toasted Coconut (ve) | FISH & CHIP 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) | SPICE & RICE Sweet Potato Tikka (ve) with Rice (ve) & Onion Salad (ve) | Cheesy Bean Filled Pasty(v) with Chips (ve) & Peas (ve) |
| **Dessert of the day** | Fr uit 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

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Week 2

| | Monday | Tuesday | Wednesday | Thursday | Friday |
|---|---|---|---|---|---|
| **Option one** | Nasi Goreng (v) with Vegetable Spring Rolls (ve) &Curry Sauce (v) | ROOSTERS Buffalo Chicken Thigh with Herbed Couscous (ve) | Butchers Sausage & Mash with Onion Gravy (ve) | The Mexican Kitchen Chicken Quesadilla withWholemealRice (ve) & Cucumber Salsa(ve) | FISH & CHIP fridays The ultimate fish fingersandwich 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) withGarlicSautéed Cabbage (ve) | Veggie Sausage & Mash (ve) with Onion Gravy (ve) | The Mexican Kitchen Smokey Soya Chilli (ve) with WholemealRice (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) |

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Week 3

| | Monday | Tuesday | Wednesday | Thursday | Friday |
|---|---|---|---|---|---|
| **Option one** | Beef Bolognaise with Spaghetti& Garlic bread (ve) | YAMAS! Chicken Souvlaki with Lemon&Herb Rice (ve) & Greek Salad (v) | Roast Chicken & Stuffing withAll The Trimmings (ve) | The Mexican Kitchen Mexican Theme Day | Breaded Pollock withChips(ve)& MushyPeas(ve) |
| **Option two** | Garlic & Chilli Tofu Noodles (v) with Sautéed Cabbage (ve) | YAMAS! Greek Feta Honey & Spinach Parcel (v) with Sliced Potatoes (ve) &Greek Salad (v) | Roast Quorn & Stuffing (ve) with All The Trimmings (ve) | The Mexican Kitchen Mexican Theme Day | Banh Mi Hound Dog (ve) with Vietnamese LoadedFries(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) |

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