






WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN 	Creamy Chicken Pesto Pasta (MK, G/W)	Pepperoni Pizza (MK, G/W)	Chicken Pie with Gravy (MK, G/W)	Butternut & Spinach Tarkha Dahl (CE, G/B*, O*, R*, W*) V	Battered Fish or Salmon Fishcakes & Chips (F, G/W)
VEGGIE 	Tomato & Basil Gnocchi (CE, E*, MK*, MU*, SO*, G/W)	Cheese & Tomato Pizza (MK, G/W)	Roasted Root Vegetable Pie with Gravy V	Chickpea & Vegetable Masala (CE, MK, G/B*, O*, R*, W*) S	Vegan Nuggets & Chips (G/W) V
SIDES 	Green Salad & Coleslaw (E)	Homemade Potato Wedges & Green Salad V	Mashed Potato, Roast Carrots & Parsnips (MK) S	Steamed Rice & Green Beans V	Beans or Peas V
PASTA & JACKET 	Jacket & Salad V	Vegan Roasted Vegetable Pasta (G/W) V	Tomato & Basil Pasta (CE, G/W) V	Jacket & Salad	Mac & Cheese (MK, G/W)
PUD 	Orange & Berry Cake (E, MK, SO*, G/W)	Fruit Jelly V	Apple Crumble with Custard (MK, G/W) S	Yoghurt (MK)	Cinnamon Swirl (G/W) V

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

THEME DAYS

LOVE BRITISH FOOD



JOIN US FOR LUNCH IN SEPTEMBER 2025

FESTIVAL OF LIGHT



JOIN US FOR LUNCH IN OCTOBER 2025

BONFIRE Night



JOIN US FOR LUNCH IN NOVEMBER 2025

Winter WONDERLAND



JOIN US FOR LUNCH IN DECEMBER 2025

DATES

1 SEP / 22 SEP /
13 OCT / 10 NOV /
1 DEC

ALLERGENS

CE = CELERY
CR = CRUSTACEAN
E = EGGS

F = FISH
G = GLUTEN
G/B = BARLEY

G/O = OATS
G/R = RYE
G/W = WHEAT

L = LUPIN
MK = MILK
MO = MOLLUSCS

MU = MUSTARD
N = NUTS
P = PEANUTS

SO = SOYA
SU = SULPHUR
SE = SESAME SEEDS

* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Hoi Sin Chicken Stir Fry (CE, MU*, SO, G/W)	Beef Burger (SE*, SO, SU, G/W)	Roast Chicken & Gravy	Cherry Tomato & Spinach Pasta (CE, G/W)	Fish Fingers or Salmon Fishcake & Chips (F, G/W)
VEGGIE	Hoi Sin Quorn & Vegetable Stir Fry (CE, E, MU*, SO, G/W)	Vegetable Burger (SE*, G/W)	Roasted Vegetable Filo Parcel with Homemade Tomato Sauce (G/W)	Mac & Cheese (MK, G/W)	Cheese & Tomato Pinwheel (MK, G/W)
SIDES	Egg Fried Rice & Stir Fried Greens (E, SO, G/W)	Homemade Potato Wedges with Baked Beans or Green Salad	Rustic Roast Potatoes with Roasted Carrots & Parsnips	Mixed Green Salad & Coleslaw (E)	Beans or Peas
PASTA & JACKET	Vegan Roasted Vegetable Pasta (G/W)	Jacket & Salad	Tomato & Basil Pasta (CE, G/W)	Jacket & Salad	Mac & Cheese (MK, G/W)
PUD	Homemade Chocolate Cookie (E, MK, SO, G/W)	Yoghurt with Honey & Fruit (MK)	Winter Fruit Crumble with Custard (MK, G/B*, O, W)	Yoghurt (MK)	Ice Cream with Fresh Fruit (MK)

THEME DAYS



DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

DATES

8 SEP / 29 SEP /
20 OCT / 17 NOV /
8 DEC

ALLERGENS

CE = CELERY F = FISH G/O = OATS L = LUPIN MU = MUSTARD SO = SOYA * = MAY CONTAIN
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E = EGGS G/B = BARLEY G/W = WHEAT MO = MOLLUSCS P = PEANUTS SE = SESAME SEEDS S = SEASONAL VEG



WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN	Chicken Curry	Beef Lasagne with Lentils (E*, MK, G/B*, W)	Homemade Chicken Sausage Roll with Gravy (E, G/W)	Honey Glazed Chicken with Homemade Wedges (SO, G/W)	Battered Fish or Salmon Fishcakes & Chips (F, G/W)
VEGGIE	Quorn & Vegetable Curry (E)	Roasted Squash & Root Vegetable Lasagne (E*, MK, G/W)	Homemade Roast Vegetable & Stuffing Roll (G/W)	Honey Glazed Quorn with Homemade Wedges (SO, G/W)	Veggie Sausage Roll & Chips (MK*, SO, G/B, W)
SIDES	Rice & Peas with Green Beans	Mixed Green Salad	Rustic Roast Potatoes with Roasted Carrots & Parsnips	Carrots & Green Beans	Beans or Peas
PASTA & JACKET	Vegan Roasted Vegetable Pasta (G/W)	Jacket & Salad	Tomato & Basil Pasta (CE, G/W)	Jacket & Salad	Mac & Cheese (MK, G/W)
PUD	Banana Cake with Custard (E, MK, SO*, G/W)	Fruit Jelly	Lemon Drizzle Cake (E, MK, SO*, SU, G/W)	Yoghurt (MK)	Vanilla & Raisin Shortbread Biscuit (G/W)

DAILY SALAD BAR | HOMEMADE BREAD | FRESH FRUIT

THEME DAYS



DATES

15 SEP / 6 OCT /
3 NOV / 24 NOV /
15 DEC

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