Autumn & Spring menu 2026/27

02 Nov 23 Nov 12 Dec 04 Jan 25 Jan 22 Feb 15 Mar

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 Lasagne with House Salad (ve) & Garlic Bread (ve)	SPICE & RICE Chicken Korma with Rice (ve) & Toasted Coconut (ve)	FISH & CHIP fridays Battered Pollock 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	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

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Autumn & Spring menu 2026/27

09 Nov 30 Nov 11 Jan 01 Feb 01 Mar 22 Mar

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 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	The Mexican Kitchen 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)

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16 Nov 07 Dec 18 Jan 08 Feb 08 Mar

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Option one	Plant Based Bolognaise (ve) with Spaghetti (ve) & Garlic bread (ve)	YAMAS! Chicken Souvlaki with Lemon & Herb Rice (ve) & Greek Salad (v)	Roast Chicken & Stuffing with All The Trimmings (ve)	Middle Eastern Street Food 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)	YAMAS! 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 Houn 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)

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Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday
Option one	SECMC5 Macaroni Cheese with SECSD23 Garlic Bread & SECMC7 Toppings	SECSF4 Lemon & Garlic Chicken SECSF9 Kobez Bread, SECSF14 Fattoush Salad & SECSF18 Yoghurt Dip	SECB3 Classic Beef Lasagne with SECSD53 House Salad & SECSD23 Garlic Bread	SECSR2 Chicken Korma with SECSD39 Rice & SECSR8 Toasted Coconut	FISH & CHIP fridays SECF7 Battered Pollock or SECF1 Salmon Fishcake with SECSD4 Chips & SECSD6 Peas
Option two	SECV69 Chow Mein with Black Bean Sauce	SECSF8 Falafel & Houmous Bowl with SECPEC12 Mixed Grain Salad, SECSD47 Pickles & SECSF20 Dip	SECV16 Garden Vegetable Cottage Pie with SECSD7 Carrots & SECSD8 Gravy	SECSR5 Sweet Potato Tikka with SECSD39 Rice & SECSR11 Onion Salad	SECV60 Cheesy Bean Filled Pasty with SECSD4 Chips & SECSD6 Peas
Dessert of the day	SECD8 Fruit Muffins	SECD52 Eton Mess	SECD20 Sticky Toffee Apple Crumble with SECD28 Custard	SECD40 Oaty Flapjack	SECD41 Chocolate Orange Cookie

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Autumn & Winter menu 2026

Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday
Option one	SECV70 Nasi Goreng with SECSD52 Vegetable Spring Rolls & SECSD29 Curry Sauce	SECROO3 Buffalo Chicken Thigh With SECROO1 Herbed Grains	SECP4/SECCH11 Butchers Sausage & SECSD3 Mash with SECSD26 Onion Gravy	SECCH23 Chicken Quesadilla with SECSD39 Wholemeal Rice & SECMK8 Cucumber Salsa	FISH CHIP fridays SECF8 The ultimate fish finger sandwich with SECSD54 Sweet Chilli & Lime Mayo, SECSD4 Chips & SECSD53 House Salad
Option two	SECV71 Mushroom & Lentil Lasagne Al Forno with SECSD23 Garlic Bread & SECSD53 House Salad	SECV67 Thai Basil Noodles with SECSD57 Garlic Sautéed Cabbage	SECV19 Veggie Sausage & SECSD3 Mash with SECSD26 Onion Gravy	SECMK14 Smokey Soya Chilli with SECSD39 Wholemeal Rice & SECMK9 Tomato Salsa	SECV68 The New York Deli Pickle Burger with SECSD4 Chips & SECSD53 House Salad
Dessert of the day	SECD51 Peach Upside Down Cake with SECD28 Custard	SECD6 Chocolate Brownie	SECD35 Jam & Coconut Sponge	SECD37 Iced Sponge Cake	SECD16 Cherry Apple Crumble with SECD28 Custard

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Week 3

	Monday	Tuesday	Wednesday	Thursday	Friday
Option one	SECV12 Plant Based Bolognaise with SECSD10 Spaghetti & SECSD23 Garlic Bread	SECY1/SECY12 Chicken Souvlaki with SECSD59 Lemon & Herb Rice & SECY7 Greek Salad	SECCH13 Roast Chicken & SECSD49 Stuffing with SECSD21 Roast Potatoes, SECSD8 Gravy, SECSD7 Carrots, SECSD13 Cauliflower & Broccoli	SECSF21 Amba Chicken with SECROO1 Grains & SECROO2 Roasted Broccoli	SECF4 Breaded Pollock with SECSD4 Chips & SECSD31 Mushy Peas
Option two	SECV63 Garlic & Chilli Tofu Noodles with SECSD57 Sautéed Cabbage	SECY4 Greek Feta Honey & Spinach Parcel With SECY5 Sliced Potatoes & SECY7 Greek Salad	SECV35 Roast Quorn & SECSD49 Stuffing SECSD21 Roast Potatoes, SECSD8 Gravy, SECSD7 Carrots, SECSD13 Cauliflower & Broccoli	SECV45 Authentic Chickpea Tagine with SECROO1 Grains & SECSD56 Roasted Broccoli	SECV72 Banh Mi Hound Dog with SECSD58 Vietnamese Loaded Fries & SECSD50 Cucumber Salad
Dessert of the day	SECD50 Chocolate Swirl	SECD42 Pineapple Upside Down Cake	SECD30 Plum Crumble with SECD28 Custard	SECD33 Chocolate Crunch Cake	SECD5 Apple Pie with SECSD28 Custard

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