October to March MENU 2026 / 2027

caterlink
feeding the imagination

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE 26.10.2026 16.11.2026 07.12.2026 11.01.2026 01.02.2027 01.03.2027	**Option One**	Beetroot and Lentil Burger in a Bun with Potato Wedges **(VE)**	**Beef** Lasagne with Garlic Bread	Roast **Chicken**, Stuffing, Roast Potatoes and Gravy	**Chicken** Tikka Masala with Rice	Fishfingers with Chips and Tomato Sauce
	Option Two	Soya Mince Lasagne **(V)**	Plant Balls in Tomato Sauce with Rice **(VE)**	Vegetarian Wellington with Roast Potatoes and Gravy **(VE)**	Quorn & Lentil Tikka Masala with Rice **(VE)**	Cheese and Bean Pasty with Chips and Tomato Sauce **(V)**
	Sides	Vegetables of the Day **(V/VE)**	Vegetables of the Day **(V/VE)**	Vegetables of the Day **(V/VE)**	Vegetables of the Day **(V/VE)**	Vegetables of the Day **(V/VE)**
	Dessert	Cheese and Crackers **(V)**	Apple Cake with Custard **(V)**	Fruit Medley **(VE)**	Jelly with Mandarins **(VE)**	Syrup Sponge with Custard **(V)**
WEEK TWO 02.11.2026 23.11.2026 14.12.2026 18.01.2027 08.02.2026 08.03.2027	**Option One**	Classic Cheese and Tomato Pizza with Wedges **(V)**	**Beef** Spaghetti Bolognaise	BBQ **Chicken**, Seasoned Potatoes and Sweetcorn Salsa	**Chicken** and Sweetcorn Meatballs in Tomato Sauce with Rice	Breaded Fish Chips and Tomato Sauce
	Option Two	Five Bean Chilli with Rice **(VE)**	Vegan Bolognaise with Spaghetti **(VE)**	Lemon and Herb Quorn, Seasoned Potatoes and Sweetcorn Salsa **(VE)**	Chickpea and Vegetable Biryani **(VE)**	Cheese Whirl with Chips and Tomato Sauce **(V)**
	Sides	Vegetables of the Day **(V/VE)**	Vegetables of the Day **(V/VE)**	Vegetables of the Day **(V/VE)**	Vegetables of the Day **(V/VE)**	Vegetables of the Day **(V/VE)**
	Dessert	Gingerbread Cookie **(VE)**	Chocolate and Beetroot Brownie with Chocolate Sauce **(V)**	Fruit Salad **(VE)**	Sticky Toffee Apple Crumble with Custard **(V)**	Vanilla Shortbread **(VE)**
WEEK THREE 09.11.2026 30.11.2026 04.01.2027 25.01.2027 22.02.2027 15.03.2027	**Option One**	Macaroni Cheese **(V)**	**Chicken** Enchilada Bake with Paprika Wedges	Pork or **Halal Chicken** Sausage with Roast Potatoes and Gravy	Mild Caribbean **Chicken** with Golden Rice	Fishfingers with Chips and Tomato Sauce
	Option Two	Mexican Bean Roll with New Potatoes **(VE)**	Tomato Pasta **(VE)**	Vegan Sausage and Roast Potatoes with Gravy **(VE)**	Caribbean Stew with Golden Rice **(VE)**	Red Pepper Frittata with Chips and Tomato Sauce **(V)**
	Sides	Vegetables of the Day **(V/VE)**	Vegetables of the Day **(V/VE)**	Vegetables of the Day **(V/VE)**	Vegetables of the Day **(V/VE)**	Vegetables of the Day **(V/VE)**
	Dessert	Oaty Cookie **(VE)**	Pear Crumble with Custard **(V)**	Fruit Salad **(VE)**	Jamaican Ginger Cake with Custard **(V)**	Iced Sponge **(V)**

MENU KEY:

- Whole grain
- Plant based
- Added plant protein
- **Halal option available**
- **(VE)** Vegan
- **(V)** Veggie

AVAILABLE DAILY: Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

If you would like to know about particular allergens in foods, please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.