

Autumn Term 2025



Week 1 w/c 13/10/25	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based Soup	Selection of breads, toppings and accompaniments				
	Chunky vegetable	Chilli, bean and pepper	Red pepper and ginger	Vegetable broth	Cream of leek and pea
Plant-based / vegetarian	Roasted Indian cauliflower on a naan bread	Mexican Theme Day Smoky vegetable bean pitta pockets	Pesto rice cakes	Moroccan vegetables with falafels	Pizza pinwheels with a tomato dip
Main Meal	Tandoori chicken with mango chutney	Beef chilli con carne topped with crunchy nachos and sour cream	Classic beef and pork lasagne with garlic bread	Harissa lamb with cous cous	Freshly battered fish with lemon and tartare sauce
Lighter bites	Tomato and herb panini	Cheesy corn cakes with tomato salsa	Classic vegetable and butter bean lasagne	Cheese and roasted vegetable quiche	Slow cooked chicken thighs with curry sauce
On the side	Indian spiced rice Steamed greens and carrots	Herb Mexican rice Sweetcorn and peppers	Herby potatoes Roasted root vegetables	Baked rice with roasted peppers Cauliflower and steamed vegetables	Chips Baked beans Garden peas
Jacket Potato Bar	Jacket potato with fillings				
Pasta Bar	Classic tomato sauce, cheese sauce and daily special				
Something Cold	Selection of tempting dessert pots				
Something Sweet	Be Curious chocolate cake	Plum and honey tart	Toffee and apple cookies	Blackberry and custard slice	Strawberry and lemon cupcakes
Fruit and Dessert	Fruit salad pots and selection of seasonal fresh fruit ripened and ready to eat Daily selection of homemade yoghurt, dessert and custard pots				

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Week 2 w/c 29/09/25	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based Soup	Selection of breads, toppings and accompaniments				
	Roast mushroom	Celeriac and apple	Carrot and ginger	Cauliflower and toasted cumin seeds	Minestrone
Plant-based / vegetarian	Vegan Jamaican jerk vegetables with toasted sunflower seeds	Sheepless pie with a rich gravy	Roasted puff pastry tart with balsamic vegetables and lentils	Indian theme Day Indian Tarka Dhal with mini poppadom	Stuffed roast vegetable and cheese panini
Main Meal	Barbadian jerk chicken with pineapple salsa	Shepherd's pie with a rich gravy	Roast pork collar with apple sauce, stuffing and all the trimmings	Lamb Keema curry with spinach and potato sambals	Freshly battered fish with tartare sauce
Lighter bites	Pesto soaked vegetables served with a wild farmed focaccia	Italian open sandwiches	Chicken biryani with crusty Indian spiced bread	Bombay potatoes served on a naan bread topped with Indian yoghurt dressing	Chip shop chicken and mushroom pies
On the side	Dirty rice Peas, minted courgettes and chickpeas	Herby potatoes Peas and minted courgettes	Rosemary and thyme roasted potatoes Steamed green cabbage and carrots	Turmeric spiced rice Spiced cauliflower and sweetcorn	Chips Curry sauce Baked beans Steamed peas
Jacket Potato Bar	Jacket potato with fillings				
Pasta Bar	Classic tomato sauce, cheese sauce and daily special				
Something Cold	Selection of tempting dessert pots				
Something Sweet	Kroffins by Cake Boffins	Fudge brownie made with gluten free flour	Elderflower and lemon chia seed drizzle cake	Cranberry and dark chocolate protein muffins	Cake Shop treats
Fruit and Dessert	Fruit salad pots and selection of seasonal fresh fruit ripened and ready to eat Daily selection of homemade yoghurt, dessert and custard pots				

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Week 3 w/c 06/10/25	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based Soup	Selection of breads, toppings and accompaniments				
	Leek and potato	Chinese sweetcorn and pepper	Onion, tomato and chickpea	Butternut squash and rosemary	Roasted roots
Plant-based / vegetarian	Sweet potato, chickpea and coconut curry with mini poppadoms	Chinese Theme Day Bok choy and broccoli chow mien with sesame toasted soya beans	Aubergine parmigiana with spinach salad	Spinach and feta byrek pie	Focaccia pizza breads with pesto ketchup
Main Meal	Chicken Tikka Masala with mango chutney	Char siu roasted pork collar with noodles and stir fry greens	Italian roasted lemon and thyme chicken with stuffing and gravy with yorkshire puddings	Portuguese Piri Piri chicken with roasted peppers	Freshly battered fish with lemon and tartare sauce
Lighter bites	Cheese and sun-dried tomato panini with rocket salad	Cauliflower and macaroni cheese with focaccia bread	Chorizo and chicken	Baked halloumi with harissa vegetables pittas	Hot dogs served with a crusty baguette with onions, mustard and chilli sauce
On the side	Steamed rice Courgettes and sweet chilli sweetcorn	Steamed egg noodles Seasonal greens Carrots	Rosemary roasted potatoes Seasonal vegetables	Baked smoked paprika rice Seasonal vegetables	Chips Steamed peas Baked beans
Jacket Potato Bar	Jacket potato with fillings				
Pasta Bar	Classic tomato sauce, cheese sauce and daily special				
Something Cold	Selection of tempting dessert pots				
Something Sweet	Cherry non-Bakewell	Jamaican ginger cake	Pear and toffee tart	Lemon and vanilla shortbread biscuits	School retro classics
Fruit and Dessert	Fruit salad pots and selection of seasonal fresh fruit ripened and ready to eat Daily selection of homemade yoghurt, dessert and custard pots				