

Autumn Term 2025

Week 1 w/b 03/11/2025 w/b 24/11/2025	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based Soup	Selection of breads, toppings and accompaniments				
	Vegetable and lentil	Roast pepper and butterbean	Classic tomato	Noodle and sweetcorn	Cream of vegetable
Plant-based / vegetarian	Chickpea and lentil dahl with coriander	Mexican Theme Day Vegetable and five beans enchiladas	Butternut squash, carrot and chickpea rosti potatoes with a whipped feta cheese topping	Tomato and basil muffins	Vegan chilli dogs with slaw
Main Meal	Tandoori chicken thighs with coriander salsa	Tex Mex mild lamb chilli with crunchy tortillas	Breaded thyme and garlic pork steak with apple sauce	No satay chicken with sweet roasted peppers	Freshly battered fish with lemon and tartare sauce
Lighter bites	Tomato and feta cheese frittata with rocket salad	Macaroni cheese with garlic bread	Classic chicken puff pastry pie with gravy	Thai green vegetable curry	Paprika pulled pork dogs with apple slaw
On the side	Steamed rice or bombay potatoes Steamed greens and carrots	Herby Mexican rice Sweetcorn and peppers	Herb and butter roasted potatoes Roasted root vegetables and braised red cabbage	Chinese spices rice Steamed greens	French fries 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	Sticky banana cake	Vegan chocolate cookie bars	Pear and toffee cake	Spiced rice pudding	Boost It chocolate muffins
Fruit and Dessert	Fruit salad pots and selection of seasonal fresh fruit served in peak condition, ripened and ready to eat Daily selection of homemade yoghurt, dessert and custard pots				

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Week 2 w/b 10/11/2025 w/b 01/12/2025	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based Soup	Selection of breads, toppings and accompaniments				
	Roasted mushroom	Sweet potato and pepper	Carrot and ginger	Butternut squash	Mexican bean
Plant-based / vegetarian	Vegan Jamaican jerk vegetables with toasted sunflower seeds	Smoked paprika vegetables with toasted chickpeas and bulgar wheat flatbreads	Roasted roots suet pie with a rich gravy	Beetroot and butternut squash bhajis	Mexican vegetable cemita rolls
Main Meal	Bajan jerk chicken with pineapple salsa	Glazed Peri Peri pork steaks	Italian roasted lemon and thyme chicken with stuffing and gravy	Lamb and potato tagine with toasted seeds	Freshly battered fish with lemon and tartare sauce
Lighter bites	Creamy penne pasta bake	Cheese and tomato pretzel rolls	Honey mustard bacon steaks	Chicken nasi goreng with coriander	Mexican chicken cemita sesame rolls
On the side	Caribbean rice Peas and sweetcorn	Paprika rice Green beans and minted courgettes	Rosemary and thyme roasted potatoes Steamed green cabbage and carrots	Paprika spiced rice Minted bulgar wheat Steamed greens	Chips 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	Boost It shortbread biscuits	Pick Your Own crumble bar	Cinnamon cake with vanilla icing	Oaty sultana and butternut squash muffins	Wheat free chocolate brownies
Fruit and Dessert	Fruit salad pots and selection of seasonal fresh fruit served in peak condition, ripened and ready to eat Daily selection of homemade yoghurt, dessert and custard pots				

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Week 3 w/b 17/11/2025 w/b 08/12/2025	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based Soup	Selection of breads, toppings and accompaniments				
	Leek and potato	Tomato and red pepper	French onion	Creamy butternut squash	Roasted roots
Plant-based / vegetarian	Honey roasted sweet potato and chickpea pitta breads	Italian Theme Day Spinach and feta cheese cannelloni	Vegetarian sausages with sweet roasted onions	Battered bombay potato topped with raita yoghurt dressing	Focaccia bread pizzas
Main Meal	Chicken Tikka Masala with mango chutney	Italian chicken cacciatore thighs	Cumberland pork sausages with roasted onions	Beef and potato curry with minted yoghurt	Freshly battered fish with lemon and tartare sauce
Lighter bites	Stuffed tomato and cheese baked potato roll with roasted onions	Italian bread topped with pesto roasted vegetables and sundried tomatoes	Pie of the Day with gravy	Cheese, sundried tomato and basil panini	Pepperoni pizza with basil
On the side	Spiced steamed rice Steamed green beans and broccoli	Italian herb potatoes Seasonal greens Carrots	Herby roasted potatoes Seasonal vegetables	Steamed 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	Carrot and parsnip cake with sweet potato frosting	Warm ginger cake with vanilla custard	Lemon and chia seed cupcakes	Apple and mincemeat crumble slice	French horn croissants
Fruit and Dessert	Fruit salad pots and selection of seasonal fresh fruit served in peak condition, ripened and ready to eat Daily selection of homemade yoghurt, dessert and custard pots				