

# Spring Term 2026

Week 1 w/b 05/01/2026 w/b 26/01/2026	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based Soup	Selection of breads, toppings and accompaniments				
	Cauliflower cheese	Chunky leek and potato	Parsnip and apple	Red lentil, chickpea and chilli	Cream of vegetable
Plant-based / vegetarian	<b>The Mac Shack</b> Macaroni Cheese Bar (vegan available) Toppings below:	<b>Taco Tuesday</b> Black bean tacos	Plant-based sausage with roasted onions	Crispy noodles with hoisin vegetables toasted sesame seeds	Cajun cauliflower burger with salsa
Main Meal	Vegan chilli Chocolate chilli Chorizo and sundried tomato Creamy smoked bacon	Beef birria tacos (slow cooked beef, coriander and mozzarella)	Roasted Cumberland pork sausage rings (Halal chicken sausages available)	Hong Kong style boneless chicken thigh with sweet and sour sauce	Freshly battered, breaded or poached fish with lemon and tartare sauce
Lighter bites	Three cheese toastie with onion chutney	Pollo osada tacos (grilled marinated chicken thighs, coriander and lime)	Garlic mushroom herb en crouete with gravy	Hoisin beef and mushroom chow mein	Southern fried chicken burger
On the side	Roasted garlic and thyme potatoes Jalapeños Sweetcorn	Dirty rice Garlic roasted green beans Tortilla chips	Creamy mash potato or steamed potatoes with garlic butter Steamed greens	Steamed rice Sweetcorn and roasted sweet peppers	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	Creamy rice pudding with jam, seeds and poached fruits	Chocolate, red bean and sweet potato cake	Orange, polenta and marmalade cake	Hot chocolate and beetroot pudding with chocolate sauce	White chocolate and cranberry cookies
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				

# Spring Term 2026



Week 1 w/b 12/01/2026 w/b 02/02/2026	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based Soup	Selection of breads, toppings and accompaniments				
	Pearl barley and vegetable	Roasted red pepper and sweet potato	Celeriac and truffle oil	Butternut squash	Spicy carrot and coriander
Plant-based / vegetarian	Sundried tomato and vegetable pasta bake with three cheese sauce	<b>Pie Day</b> Cheese and potato pie	Welsh rarebit (plant-based available)	Sweetcorn and herb fritter with mango chutney	Falafel burger (plant-based available)
Main Meal	BBQ sticky pork steaks	Beef, ale and mushroom pie	Rosemary and garlic roast pork with stuffing, yorkshire pudding, gravy and apple sauce	Pulled beef chilli con carne with tortillas	Freshly battered, breaded or poached fish with lemon and tartare sauce
Lighter bites	Toasted flatbreads with grilled vegetables and hummus	Boneless chicken thigh with a rich Chasseur sauce	Shepherd's pie with roasted roots	Chilli bean and chicken wraps	Cuban loaded pork open sandwiches
On the side	Charred lemon steamed rice Sweetcorn and peppers	Steamed potatoes with herb butter Steamed greens	Roast thyme potatoes Honey roasted carrots with cabbage	Smoked paprika spiced rice Spiced cauliflower and charred broccoli	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	Apple crumble bar	Sticky banana and ginger cake	Lemon and lime meringue cupcakes	'Boost It' shortbread cookie	Wheat-free fudge brownie
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				

# Spring Term 2026



Week 3 w/b 19/01/2026 w/b 09/02/2026	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based Soup	Selection of breads, toppings and accompaniments				
	Leek and potato	Italian bean	Tomato and red pepper	Chunky vegetable	Roasted roots
Plant-based / vegetarian	Roasted root cobbler with crunchy onions with soda bread	<b>Italian Day</b> Vegetable lasagne with basil oil	'Eat Curious' onion and potato sausage roll	Greek style roasted vegetable on homemade flat breads with a yoghurt dip and smoked hummus	Beetroot and feta cheeseburgers in a toasted bap
Main Meal	Slow cooked beef stew with dumplings	Beef lasagne with garlic bread	Roast gammon with stuffing, yorkshire puddings and a rich gravy	Harissa lamb koftas on a flatbread	Freshly battered, breaded or poached fish with lemon and tartare sauce
Lighter bites	Roasted ratatouille with goats cheese and a pinchback loaf	Pork and red onion meatballs	Breaded fish with parsley sauce and lemon wedges	Chilli and garlic chicken leg with a tomato and pepper sauce	Chicken burger with a selection of dips
On the side	Herby potatoes Steamed greens	Steamed pesto pasta Green beans and carrots	Thyme roasted potatoes Sweet roasted carrots and red cabbage	Spiced cous cous and bulgur wheat Spring greens	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, parsnip and chia seed cake with custard	Chocolate cherry cola cake	Stem ginger biscuits	Biscoff cupcakes	Chocolate toothpaste
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				