

Spring Term 2026



Week 1 w/b 23/02/2026 w/b 16/03/2026	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	The Mac Shack Macaroni Cheese Bar (vegan available) Toppings below:	Taco Tuesday Black bean tacos	Four cheese and broccoli pasta bake with rocket oil	Feta cheese Spanish tortilla with garlic mayonnaise	Pizza macaroni with pesto
Main Meal	Vegan chilli Beef chilli Chorizo and sundried tomato	Beef birria tacos (slow cooked beef, coriander and mozzarella)	Roasted Cumberland pork rings with roasted onions	Chicken and chorizo paella with crusty bread	Freshly battered or breaded fish with lemon and tartare sauce
Lighter bites	Three cheese toastie with onion chutney	Pollo Osada tacos (grilled marinated chicken thighs, coriander and lime)	Spring chicken casserole with whole green pesto	Smoked paprika Spanish beef stew	Spicy stuffed chicken croissant
On the side	Roasted garlic and thyme potatoes Jalapeños Sweetcorn	Dirty rice Garlic roasted green beans Tortilla chips	Garlic, thyme and rosemary roasted potato lyonnaise Steamed greens	Patatas Bravas potatoes with garlic aioli Charred broccoli 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				

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Week 2 w/b 02/03/2026 w/b 23/03/2026	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	Pie Day Cheese and potato pie	Butterbean and vegetable hot pot	Sweetcorn and herb fritter with mango chutney	Falafel burger
Main Meal	BBQ sticky pork steaks	Beef, ale and mushroom pie	Fusion roasted pork with garlic and oregano, served with yorkshire pudding, gravy and apple sauce	Louisiana pit bean beef stew	Freshly battered or breaded fish with lemon and tartare sauce
Lighter bites	Toasted flatbreads with grilled vegetables and hummus	Chicken and leek casserole	Minted lamb and potato hot pot	Chilli bean and chicken wraps	Southern fried chicken leg with a selection of dips
On the side	Charred lemon steamed rice Sweetcorn and peppers	Steamed potatoes with herb butter Steamed greens	Garlic roasted 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				

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Week 3 w/b 09/03/2026 w/b 30/03/2026	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based Soup	Selection of breads, toppings and accompaniments				
	Venetian bean	Leek and potato	Tomato and red chilli	Moroccan chunky vegetable	Roasted roots
Plant-based / vegetarian	Panko breaded aubergine steak served with a tomato, vegetable and butterbean sauce	Rocket and feta cheese quiche with green salad	Coconut dhal with roti bread	Moroccan style roasted vegetables on homemade flat breads with a yoghurt dip and smoked hummus	Indian samosas with sweet chilli sauce
Main Meal	Italian chicken cacciatore	Caribbean chicken stew	Chicken tikka masala with riata and mango chutney	Moroccan lamb tagine with potatoes and apricots	Freshly battered or breaded fish with lemon and tartare sauce
Lighter bites	Pesto alla genovese pasta with garlic bread croutons	BBQ bacon steaks with pineapple salsa	Breaded fish with parsley sauce and lemon wedges	Moroccan style chicken with tzatziki dip	Katsu breaded pork steaks with katsu sauce
On the side	Italian herby potatoes Steamed cabbage and carrots	Rice and peas Steamed greens	Thyme roasted potatoes Sweet roasted carrots and red cabbage	Paprika rice, spiced cous cous or 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	Dutch apple cake	Aznac biscuits or milk rice	Mangalore banana buns	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				