

Autumn Term 2026



Week 1 w/b 31/08/2026 w/b 21/09/2026 w/b 12/10/2026	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based Soup	Selection of breads, toppings and accompaniments				
	Butternut squash and red pepper	Tomato and basil	Roasted pepper and leek	Carrot and ginger	Sweet potato and lentil
Main Meal 1	The Mac Shack Macaroni cheese bar (vegan available) Toppings below:	Chicken tikka masala with garlic naan bread (H)	Garlic and rosemary roasted pork steak with apple sauce	Pork and apple kebab with flatbread Asian slaw	Freshly battered fish with tartare sauce and lemon wedges
Main Meal 2	BBQ vegetables Beef chilli Zinging chicken	Beef cottage pie with gravy	Slow cooked beef and vegetable stew (H)	Hunters chicken pasta bake with garlic bread (H)	Banh Mi (Vietnamese sandwich) (H)
Vegetarian	Three cheese open foccacia sandwich with onion chutney	Spiced butternut squash and chickpea served with garlic naan	Bramboráky (Czech potato pancake) with creme fraiche	Pesto chunky roasted vegetables on a flatbread	BBQ vegetable and bean burrito
On the side	Roasted garlic and thyme potatoes Sweetcorn	Steamed rice Cauliflower and potatoes	Thyme roasted potatoes Steamed greens	Lemon and pepper cous cous Sweetcorn and peppers	Chips Baked beans Peas
Jacket Potato Bar	Jacket potato with hot fillings				
Pasta Bar	Classic tomato sauce, bolognese and cheesy white sauce				
Something Cold	Selection of tempting dessert pots				
Something Sweet	Double chocolate cookies	Coconut and raspberry cupcakes	Chocolate and orange crispy cake	Toffee, banana and date cake	Strawberry drizzle cupcakes
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 07/09/2026 w/b 28/09/2026	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based Soup	Selection of breads, toppings and accompaniments				
	Tuscan bean	Roasted sweet potato	Vegan cream of vegetable	Mexican three bean	Tomato and red pepper
Main Meal 1	Italian sausage ragu (H)	Beef and potato massaman curry	Lemon and thyme roasted chicken with a rich gravy (H)	Greek style lamb kofta with a flatbread and pickled vegetables	Freshly battered fish with tartare sauce and lemon wedges
Main Meal 2	Creamy Italian chicken ragu	Thai red coconut chicken curry with dips	Creamy pork stroganoff	BBQ beef lasagne with garlic bread (H)	Spiced chicken stuffed croissants topped with a mango drizzle (H)
Vegetarian	Three cheese pasta bake with sundried focaccia bread	Hong Kong style vegetables and crispy noodles	Spinach, feta cheese and butternut squash fritters with minted yoghurt	Quiche of the Day	Focaccia pizza breads with pesto ketchup
On the side	Pesto pasta Steamed greens	Burnt lemon steamed rice Sweet chilli sweetcorn	Thyme roasted potatoes Steamed carrots and peas	Minted cous cous Steamed greens	Chips Baked beans Peas
Jacket Potato Bar	Jacket potato with hot fillings				
Pasta Bar	Classic tomato sauce, bolognese and cheesy white sauce				
Something Cold	Selection of tempting dessert pots				
Something Sweet	Crumble bar	Chocolate toothpaste	Lemon and raspberry cookies	Apple and cinnamon streusel cake	Berry Tastic Friday
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 14/09/2026 w/b 05/10/2026	Monday	Tuesday	Wednesday	Thursday	Friday
Plant-based Soup	Selection of breads, toppings and accompaniments				
	Leek and potato	Spiced carrot	Roast tomato and rosemary	Curried red lentil and coconut	Creamy broccoli
Main Meal 1	BBQ bacon pasta bake with garlic bread	Lamb and potato keema curry (H)	Slow roasted bacon steaks with lemon and thyme gravy	Shandong roasted chicken legs with dipping sauce (H)	Freshly battered fish with tartare sauce and lemon wedges
Main Meal 2	Rosemary and thyme Italian chicken in a sundried tomato sauce	Sticky honey baked chicken with sweet chilli sauce	Chicken and vegetable shortcrust pie (H)	Vietnamese caramel pork steaks with a bean sprout salad	Spicy battered chicken naan bread served with minted yoghurt dressing (H)
Vegetarian	Chargrilled aubergine steak with feta cheese and pickled salad	Chickpea and sweet potato biryani balls	Tomato and feta cheese quiche with pickled salad	Mumbai toastie with mango chutney and lime salsa	Italian herb toasted panini with salsa
On the side	Lemon butter steamed potatoes Autumn vegetables	Steamed duo of rice Steamed medley of vegetables	Thyme roasted potatoes Roasted parsnips Steamed carrots	Paprika rice Steamed mixed vegetables	Chips Baked beans Peas
Jacket Potato Bar	Jacket potato with hot fillings				
Pasta Bar	Classic tomato sauce, bolognese and cheesy white sauce				
Something Cold	Selection of tempting dessert pots				
Something Sweet	Raspberry and lemon shortbread biscuits	Apple and mincemeat slice	Bedford mess cake	Oaty blueberry muffins	Beetroot quinoa American chocolate cake
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				