Autumn & Winter menu 2026

Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday
Option one	MAC & CHEESE (v) with Garlic Bread (ve) & Toppings (ve)	MIDDLE EASTERN STREET FOOD Lemon & Garlic Chicken with Kobez Bread (v), Fattoush Salad (v) & Yoghurt Dip (v)	Classic Beef Lasagne with House Salad (ve) & Garlic Bread (ve)	SPICE & RICE Chicken Korma with Rice (ve) & Toasted Coconut (ve)	FISH & CHIP fridays Battered Pollock or Salmon Fishcake with Chips (ve) & Peas (ve)
Option two	Chow Mein (v) with Black Bean Sauce	Falafel & Houmous Bowl (ve) with Mixed Grain Salad (ve) Pickles (ve) & Dip (ve)	Garden Vegetable Cottage Pie (ve) with Carrots (ve) & Gravy (ve)	SPICE & RICE Sweet Potato Tikka (ve) with Rice (ve) & Onion Salad (ve)	Cheesy Bean Filled Pasty (v) with Chips (ve) & Peas (ve)
Dessert of the day	Fruit Muffins (v)	Eton Mess (v)	Sticky Toffee Apple Crumble (ve) with Custard (v)	Oaty Flapjack (ve)	Chocolate Orange Cookie (ve)

Allergies

Please speak to a member of staff if you have an allergy and need to know what's inside our food dishes. They will advise you of your available choices

Menu Key

- Vegan option
- Added plant protein
- Source of wholemeal

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Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday
Option one	**Nasi Goreng (v)** with Vegetable Spring Rolls (ve) & Curry Sauce (v)	ROOSTERS **Buffalo Chicken Thigh** with Herbed Couscous (ve)	**Butchers Sausage & Mash** with Onion Gravy (ve)	The Mexican Kitchen **Chicken Quesadilla** with Wholemeal Rice (ve) & Cucumber Salsa (ve)	FISH & CHIP fridays **The ultimate fish finger sandwich** with Sweet Chilli & Lime Mayo (v), Chips (ve) & House Salad (ve)
Option two	**Mushroom & Lentil Lasagne Al Forno (v)** with Garlic Bread (ve) & House Salad (ve)	**Thai Basil Noodles (v)** with Garlic Sautéed Cabbage (ve)	**Veggie Sausage & Mash (ve)** with Onion Gravy (ve)	The Mexican Kitchen **Smokey Soya Chilli (ve)** with Wholemeal Rice (ve) & Tomato Salsa (ve)	**The New York Deli Pickle Burger (v)** with Chips (ve) & House Salad (ve)
Dessert of the day	**Peach Upside Down Cake (v)** with Custard (v)	**Chocolate Brownie (v)**	**Jam & Coconut Sponge (v)**	**Iced Sponge Cake (v)**	**Cherry Apple Crumble (v)** with Custard (v)

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Week 3

	Monday	Tuesday	Wednesday	Thursday	Friday
Option one	**Plant Based Bolognaise (ve)** with Spaghetti (ve) & Garlic bread (ve)	YAMAS! **Chicken Souvlaki** with Lemon & Herb Rice (ve) & Greek Salad (v)	**Roast Chicken & Stuffing** with All The Trimmings (ve)	MIDDLE EASTERN STREET FOOD **Amba Chicken** with Grains (ve) & Roasted Broccoli (ve)	**Breaded Pollock** with Chips (ve) & Mushy Peas (ve)
Option two	**Garlic & Chilli Tofu Noodles (v)** with Sautéed Cabbage (ve)	YAMAS! **Greek Feta Honey & Spinach Parcel (v)** with Sliced Potatoes (ve) & Greek Salad (v)	**Roast Quorn & Stuffing (ve)** with All The Trimmings (ve)	**Authentic Chickpea Tagine (ve)** with Grains (ve) & Roasted Broccoli (ve)	**Banh Mi Hound Dog (ve)** with Vietnamese Loaded Fries (ve) & Cucumber Salad (ve)
Dessert of the day	**Chocolate Swirl (v)**	**Pineapple Upside Down Cake (v)**	**Plum Crumble (ve)** with Custard (v)	**Chocolate Crunch Cake (v)**	**Apple Pie (ve)** with Custard (v)

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