

WEEKLY MENU

WEEK 1
WEEK 2
WEEK 3



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

THEME DAYS

MAIN

Sweet & Sour Chicken
(CE)

Smokey Beef Chilli
Con Carne
(G/B*, O*, R*, W*)

Butcher's Sausage with
Mashed Potato & Gravy
(MK, SU, G/W)

Moroccan Chicken
Casserole

Meat Feast Pizza &
Chips
(MK, G/W)

VEGGIE

Sweet & Sour Quorn &
Vegetables
(CE, E)

Smokey Plant Based
Chilli Con Carne
(G/B*, O*, R*, W*)

Veggie Sausage with
Mashed Potato & Gravy
(CE, MK, G/W)

Moroccan Chickpea
Casserole
V

Margherita Pizza &
Chips
(MK, G/W)

SIDES

Egg Noodles & Stir
Fried Greens
(E, G/W)

Steamed Rice & Green
Beans
S

Seasonal Vegetables
S

Steamed Rice

Beans or Peas

PUD

Peach & Ginger
Crumble with Custard
(MK, G/W)

Chocolate & Orange
Cake
(E, MK, SO*, G/W)

Apple Tart with
Custard
(MK, G/W)
S

Jam Roly Poly
(E, MK, SO*, G/W)

Carrot Cake
(E, MK, SO*, G/W)
S

Daily Salad Bar| Homemade Bread| Fresh Fruit

DATES

1 SEP / 22 SEP / 13
OCT / 10 NOV / 1 DEC

ALLERGENS

CE = CELERY
CR = CRUSTACEAN
E = EGGS

F = FISH
G = GLUTEN
G/B = BARLEY

G/O = OATS
G/R = RYE
G/W = WHEAT

L = LUPIN
MK = MILK
MO = MOLLUSCS

MU = MUSTARD
N = NUTS
P = PEANUTS

SO = SOYA
SU = SULPHUR
SE = SESAME SEEDS

* = MAY CONTAIN
V = VEGAN
S = SEASONAL VEG



WEEKLY MENU

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THEME DAYS

MAIN



Chicken Fajitas
(MK, MU, G/W)

Swedish Meatballs
(G/W)

Roast Chicken with Gravy

Beef & Lentil Lasagne
(MK, G/B*, W)

Fish & Chips
(F, G/W)

VEGGIE



Halloumi & Spicy
Vegetable Fajita
(MK, MU, G/W)

Swedish Veggie Meatballs
(SO, G/B, W)

V

Vegetable Meatloaf
(CE, E, G/B, W)

Roasted Vegetable Lasagne
(E*, MK, G/W)

Cheese & Tomato
Pinwheel
(MK, G/W)

SIDES



Homemade Potato Wedges
& Mixed Green Salad

Steamed Rice with Peas
& Carrots

S

Roast Potatoes & Roasted
Seasonal Vegetables

S

Mixed Green Salad

Beans or Peas

PUD



Orange Syrup Sponge
with Vanilla Sauce
(E, MK, SO*, G/W)

Eve's Pudding with
Custard
(E, MK, SO*, G/W)

Winter Fruit Crumble with
Custard
(MK, G/B*, O, W)

Rice Pudding with Fruit
Coulis
(MK)

Jam & Coconut
Sponge with Custard
(E, MK, SO*, SU,
G/W)

Daily Salad Bar | Homemade Bread | Fresh Fruit

DATES

8 SEP / 29 SEP / 20 OCT
/ 17 NOV / 8 DEC

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THEME DAYS

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**Beef & Lentil
Bolognese with
Pasta
(G/ B*, W)**

**Chicken Stroganoff
(MK, MU, G/W)**

**Beef & Lentil Cottage Pie
(G/B*, W*)**

**Chicken & Pepperoni
Jambalaya
(CE, MK, MU)**

**Pepperoni Pizza &
Chips
(MK, G/W)**

VEGGIE



**Mac & Cheese
(MK, G/W)**

**Chickpea Stroganoff
(MK, MU, G/W)**

**Shepherd's Pie
(CE, E, MK, G/B)**

**Roasted Vegetable &
Chickpea Jambalaya
(CE, MU)**

V

**Margherita Pizza & Chips
(MK, G/W)**

SIDES



Mixed Green Salad

Steamed Rice

Green Beans & Sweetcorn

S

Carrots & Peas

S

Beans or Peas

PUD



**Banana & Berry Loaf
(E, MK, SO*, G/W)**

**Bread & Butter
Pudding with Custard
(E, MK, SO, G/B, O, R,
W)**

**Sticky Toffee Pudding
(E, MK, SO*, G/W)**

**Apple Crumble with
Custard
(MK, G/B*, O, W)**

S

**Chocolate Orange
Marble Cake
(E, MK, SO*, G/W)**

Daily Salad Bar | Homemade Bread | Fresh Fruit

DATES

**15 SEP / 6 OCT / 3 NOV /
24 NOV / 15 DEC**

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