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 **Boneless Chicken Thigh & Wings** 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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