AUTUMN WINTER MENU 2026 / 2027

caterlink
feeding the imagination

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE	Option One	**BB3** Beetroot and Lentil Burger in a **SD17** Bun with **SD6** Potato Wedges	**B52** Beef Lasagne with **SD50** Garlic Bread	**C4 C5** Roast Chicken, **SD40** Stuffing, **SD82** Roast Potatoes and **SD118** Gravy	**C35** Chicken Tikka Masala with Rice	**F6** Fishfingers or **F1** Salmon Fishfingers with **SD5** Chips and **SD14** Tomato Sauce
	Option Two	**V348 V225** Plant Balls in Tomato Sauce with **SD84** Rice	**V242 Soya Mince Lasagne**	**V232** Vegetarian Wellington with **SD82** Roast Potatoes and **SD118** Gravy	**V347** Quorn and Lentil Tikka Masala with Rice	**V191** Cheese and Bean Pasty with **SD5** Chips and **SD14** Tomato Sauce
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	**D56** Cheese and Crackers	**D189** Apple Cake with **D2** Custard	**D224** Fruit Medley	**D235** Jelly with Mandarins	**D197** Syrup Sponge with **D2** Custard
WEEK TWO	Option One	**V346** Classic Cheese and Tomato Pizza with **SD6** Wedges	**SD8** Spaghetti **B48** Bolognaise	**C135** BBQ Chicken with **QB16** Seasoned Potatoes and **QB3** Sweetcorn Salsa	**C103** Chicken Meatballs in **V225** Tomato Sauce with **SD84** Rice	**F7** Breaded Fish **SD5** Chips and **SD14** Tomato Sauce
	Option Two	**V239** Five Bean Chilli with **SD84** Rice	**V233** Vegan **SD8** Spaghetti Bolognaise	**QB19** Lemon and Herb Quorn with **QB16** Seasoned Potatoes and **QB3** Sweetcorn Salsa	**V303** Creamy Chickpea and Coconut Curry with **SD84** Rice	**V27** Cheese Whirl with **SD5** Chips and **SD14** Tomato Sauce
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	**D267** Gingerbread Cookie,	**D169** Chocolate and Beetroot Brownie with **D3** Chocolate Sauce	**D223** Fruit Salad	**D243** Sticky Toffee Apple Crumble with **D2** Custard	**D57** Vanilla Shortbread, D103
WEEK THREE	Option One	**V318** Macaroni Cheese	**C125** Chicken Enchilada with **SD81** Paprika Wedges	**P25/ C6** Sausage with **SD82** Roast Potatoes and **SD118** Gravy	**C102** Mid Caribbean Chicken with **GR5** Golden Rice	**F6** Fishfingers with **SD5** Chips and **SD14** Tomato Sauce
	Option Two	**V161** Phat Mexican Bean Roll with **SD2** New Potatoes	**V302** Tomato Pasta	**V342** Vegan Sausage with **SD82** Roast Potatoes and **SD118** Gravy	**V306** Caribbean Stew with **GR5** Golden Rice	**V24** Red Pepper Frittata with **SD5** Chips and **SD14** Tomato Sauce
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	**D85** Oaty Cookie,	**D236** Pear Crumble with **D2** Custard	**D225** Fruit Salad	**D265** Jamaican Ginger Cake with **D2** Custard	**D177** Iced Sponge

MENU KEY:

- Whole grain
- Plant based
- Added plant protein
- **(VE)** Vegan
- **(V)** Veggie

AVAILABLE DAILY: Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt

If you would like to know about particular allergens in foods, please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.