

Week 1 Winter Menu 2026

Week 1 Main Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Tomato bruschetta	Pork mince spaghetti bolognaises with vegetable	Chicken and mushroom potato bake with green beans	Softened carrot sticks with bean dip	Salmon Broccoli pasta bake
Lunch 2 nd course	Butternut and bean wholegrain rice bake	Fruit & custard crumble	Honeydew melon	Lamb Goulash with crusty bread	Baked pineapple
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Apple with tortilla strips	Homemade Hummus & cucumber sticks	Orange and cracker (for under 2's wholemeal toasted fingers)	Cream cheese & lentil cakes	Children's choice snack
Tea 1 st course	Soup of the day served with flat bread fingers	Baked vegetable frittata	Tuna & sweetcorn wholemeal pasta	Jacket potato/wedges with chicken chilli	Children's choice tea
Tea 2 nd course	Banana	Fruit of the day	Fruit with plain yogurt	Melon slices	Children's choice pudding

Week 1 pescatarian menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Tomato bruschetta	Vegan mince spaghetti bolognaises with vegetable	Lentil and mushroom potato bake with green beans	Softened carrot sticks with bean dip	Salmon Broccoli pasta bake
Lunch 2 nd course	Butternut and bean wholegrain rice bake	Fruit & custard crumble	Honeydew melon	Bean Goulash with crusty bread	Baked pineapple
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Apple with tortilla strips	Homemade Hummus & cucumber sticks	Orange and cracker (for under 2's wholemeal toasted fingers)	Cream cheese & lentil cakes	pescatarian Children's choice snack
Tea 1 st course	Soup of the day served with flat bread fingers	Baked vegetable frittata	Tuna & sweetcorn wholemeal pasta	Jacket potato/wedges with vegan mince chilli	pescatarian Children's choice tea
Tea 2 nd course	Banana	Fruit of the day	Fruit with plain yogurt	Melon slices	Children's choice pudding

Fresh drinking water will be available throughout the day too drink.

Please see the allergy matrix and ask the Chef for the latest allergy information.

Week 1 Winter Menu 2026



Week 1 vegetarian menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Tomato bruschetta	Vegan mince spaghetti bolognaises with vegetable	Lentil and mushroom potato bake with green beans	Softened carrot sticks with bean dip	Vegan Quorn Broccoli pasta bake
Lunch 2 nd course	Butternut and bean wholegrain rice bake	Fruit & custard crumble	Honeydew melon	Bean & lentil Goulash with crusty bread	Baked pineapple
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Apple with tortilla strips	Homemade Hummus & cucumber sticks	Orange and cracker (for under 2's wholemeal toasted fingers)	Cream cheese & lentil cakes	Vegetarian Children's choice snack
Tea 1 st course	Soup of the day served with flat bread fingers	Baked vegetable frittata	Tofu & sweetcorn wholemeal pasta	Jacket potato/wedges with vegan mince chilli	Vegetarian Children's choice tea
Tea 2 nd course	Banana	Fruit of the day	Fruit with plain yogurt	Melon slices	Vegetarian Children's choice pudding

Week 1 Vegan menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Tomato bruschetta dairy free	vegan mince spaghetti bolognaises with vegetable	Lentil and mushroom potato bake with green beans	Softened carrot sticks with bean dip	Vegan Quorn Broccoli pasta dairy free bake
Lunch 2 nd course	Dairy free Butternut and bean wholegrain rice bake	Fruit & dairy free custard crumble	Honeydew melon	Bean & lentil Goulash with crusty bread	Baked pineapple
Afternoon snack served with suitable milk alternative 100ml under 2 150ml over 2's	Apple with tortilla strips	Homemade Hummus & cucumber sticks	Orange and cracker (for under 2's wholemeal toasted fingers)	Dairy free Cream cheese & lentil cakes	Vegan Children's choice snack
Tea 1 st course	Dairy free Soup of the day served with flat bread fingers	Dairy free bean, vegetable & potato bake	Tofu & sweetcorn wholemeal pasta	Jacket potato/wedges with vegan mince chilli	Vegan Children's choice tea
Tea 2 nd course	Banana	Fruit of the day	Fruit with plain dairy free yogurt	Melon slices	Vegan Children's choice pudding

Fresh drinking water will be available throughout the day too drink.

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Week 2 Winter Menu 2026

Week 2 Main Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Pork & apple potato top pie with cabbage	Cauli & cheese bites	lamb mince vegetable noodle bake	salmon tagine with cous cous	Melon sticks
Lunch 2 nd course	Semolina with mashed blueberries	Roast chicken chefs' choice potatoes green beans & gravy	banana	Fruit muffins	Veg & egg fried rice with a sweet & sour sauce
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Apple & rice cake	Mushroom pate with cracker bread	Children's choice snack	Beetroot hummus & English muffin fingers	sweet potato wedges cheese dip
Tea 1 st course	Tomato & bean wholemeal pasta	Tuna & mayo wholemeal tortilla & cucumber	Children's choice tea	Porky beans & wholemeal toast	Chickpea & tomato pizza rolls
Tea 2 nd course	Pear slices	Plain yogurt with fruit compote	Children's choice pudding	Orange	Banana

Week 2 Pescatarian Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Lentil & apple potato top pie with cabbage	Cauli & cheese bites	Vegan mince vegetable noodle bake	salmon tagine with cous cous	Melon sticks
Lunch 2 nd course	Semolina with mashed blueberries	Roast vegan Quorn chefs' choice potatoes green beans & gravy	banana	Fruit muffins	Veg & egg fried rice with a sweet & sour sauce
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Apple & rice cake	Mushroom pate with cracker bread	Pescatarian Children's choice snack	Beetroot hummus & English muffin fingers	sweet potato wedges with cheese dip
Tea 1 st course	Tomato & bean wholemeal pasta	Tuna & mayo wholemeal tortilla & cucumber	Pescatarian Children's choice tea	Mixed bean & cheddar with wholemeal toast	Chickpea & tomato pizza rolls
Tea 2 nd course	Pear slices	Plain yogurt with fruit compote	Children's choice pudding	Orange	Banana

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Week 2 Winter Menu 2026

Week 2 Vegetarian Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Lentil & apple potato top pie with cabbage	Cauli & cheese bites	Vegan mince vegetable noodle bake	Lentil & vegetable tagine with cous cous	Melon sticks
Lunch 2 nd course	Semolina with mashed blueberries	Roasted Quorn chefs' choice potatoes green beans & gravy	banana	Fruit muffins	Veg & egg fried rice with a sweet & sour sauce
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Apple & rice cake	Mushroom pate with cracker bread	Vegetarian children's choice snack	Beetroot hummus & English muffin fingers	sweet potato wedges cheese dip
Tea 1 st course	Tomato & bean wholemeal pasta	Falafal & mayo wholemeal tortilla & cucumber	Vegetarian children's choice tea	Mixed bean & cheddar with wholemeal toast	Chickpea & tomato pizza rolls
Tea 2 nd course	Pear slices	Plain yogurt with fruit compote	Vegetarian children's choice pudding	Orange	Banana

Week 2 Vegan Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Lentil & apple potato top pie with cabbage	Cauli & violife cheese bites	Vegan mince vegetable & rice noodle bake	Lentil & vegetable tagine with cous cous	Melon sticks
Lunch 2 nd course	Dairy free Semolina with mashed blueberries	Roasted vegan Quorn chefs' choice potatoes green beans & gravy	banana	Eggless Fruit muffins	Sweet & sour tofu with vegetable rice
Afternoon snack served with suitable milk alternative 100ml under 2 150ml over 2's	Apple & rice cake	Mushroom pate dairy free with cracker bread	Vegan children's choice snack	Beetroot hummus & English muffin fingers	sweet potato wedges dairy free cheese dip
Tea 1 st course	Tomato & bean wholemeal pasta	Falafal & mayo wholemeal tortilla & cucumber	Vegan children's choice tea	Mixed beans & violife cheese with wholemeal toast	Chickpea & tomato pizza rolls dairy free
Tea 2 nd course	Pear slices	Plain Plant based yogurt with fruit compote	Vegan children's choice pudding	Orange	Banana

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Week 3 Winter Menu 2026

Week 3 Main Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Tuna & courgette provincial with wholemeal pasta	Pork roast potatoes swede batons & green beans	Cucumber & mint raita with naan bread fingers	Vegetable and lentil risotto/ rice bake	Lamb & vegetable moussaka style bake
Lunch 2 nd course	Warmed peaches Vanilla pudding	Rice pudding with fruit compote	Mild Chicken & sweet potato curry	Fruit oat squares	Mango dessert
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Rice cake & rainbow pepper sticks	Children's choice snack	Pear & wholemeal cracker	Plant based Dip of chef's choice and cucumber sticks	Banana & tortilla
Tea 1 st course	Ham cheese & tomato crumpet melts	Children's choice tea	Chunky soup of the day with wholemeal pitta strips	Plant based Potato & butter Bean bake	Chicken wholemeal pasta salad
Tea 2 nd course	Fruit of the day	Children's choice pudding	Apple	Plant based yogurt with fruit	Fruit bowl

Week 3 Pescatarian Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Tuna & courgette provincial with wholemeal pasta	Roast plant based slice roast potatoes swede batons green beans	Cucumber & mint raita with naan bread fingers	Vegetable and lentil risotto/ rice bake	Vegan mince & vegetable moussaka style bake
Lunch 2 nd course	Warmed peaches Vanilla pudding	Rice pudding with fruit compote	Mild chickpea & sweet potato curry	Blueberry oat squares	Mango dessert of choice
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Rice cake & rainbow pepper sticks	Children's choice snack	Pear & wholemeal cracker	Plant based Dip of chef's choice and cucumber sticks	Banana & tortilla
Tea 1 st course	Falafel with cheese & tomato crumpet melts	Children's choice tea	Chunky soup of the day with wholemeal pitta strips	Plant based Potato & butter Bean bake	Lentil & broccoli wholemeal pasta salad
Tea 2 nd course	Fruit of the day	Children's choice pudding	Apple	Plant based yogurt with fruit	Fruit bowl

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Week 3 Winter Menu 2026

Week 3 Vegetarian Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Bean & courgette provincial with wholemeal pasta	Roast plant-based slice roast potatoes swede batons green beans	Cucumber & mint raita with naan bread fingers	Vegetable and lentil risotto/ rice bake	Vegan mince & vegetable mousaka style bake
Lunch 2 nd course	Warmed peaches Vanilla pudding	Rice pudding with fruit compote	Mild chickpea & sweet potato curry	Fruit oat squares	Mango dessert of choice
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Rice cake & rainbow pepper sticks	Vegetarian children's choice snack	Pear & wholemeal cracker	Plant based Dip of chef's choice and cucumber sticks	Banana & tortilla
Tea 1 st course	Falafel with cheese & tomato crumpet melts	Vegetarian children's choice tea	Chunky soup of the day with wholemeal pitta strips	Plant based Potato & butter Bean bake	Lentil & broccoli wholemeal pasta salad
Tea 2 nd course	Fruit of the day	Vegetarian children's choice pudding	Apple	Plant based yogurt with fruit	Fruit bowl

Week 3 Vegan Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Bean & courgette provincial with wholemeal pasta	Roast plant-based slice roast potatoes swede batons green beans	Cucumber & mint raita dairy free with naan bread fingers	Vegetable and lentil risotto/ rice bake	Vegan mince & vegetable mousaka style bake dairy free
Lunch 2 nd course	Warmed peaches dairy free Vanilla pudding	Dairy free Rice pudding with fruit compote	Mild chickpea & sweet potato curry	Fruit oat squares	Mango dessert dairy free
Afternoon snack Served with suitable milk alternative 100ml under 2 150ml over 2's	Rice cake & rainbow pepper sticks	Vegan children's choice snack	Pear & wholemeal cracker	Plant based Dip of chef's choice and cucumber sticks	Banana & tortilla
Tea 1 st course	Falafel with cheese & tomato crumpet melts	Vegan children's choice tea	Chunky soup of the day with wholemeal pitta strips	Plant based Potato & butter Bean bake	Lentil & broccoli wholemeal pasta salad
Tea 2 nd course	Fruit of the day	Vegean children's choice pudding	Apple	Plant based yogurt with fruit	Fruit bowl

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Week 4 Winter Menu 2026



Week 4 Main Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Sweet & sour chicken wholegrain rice	Garlic sour bread fingers	Veg & bean lasagne	Turkey with gravy & chefs' potatoes with carrot batons & sprouts	Vegetable & mix lentil curry with naan bread
Lunch 2 nd course	Cheese & blueberry bake	Lamb, vegetable & mint bake	Coconut and pear semolina	Greek plain yogurt with apple & cinnamon	Banana
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Red pepper Hummus wholemeal pitta	Pear & lentil cake	Crumpet & sliced tomatoes	Orange/segments with wholewheat crackers	Soften carrot sticks with bean dip
Tea 1 st course	Jacket potato/wedges salmon cucumber sweetcorn salad	Soup of the day with wholemeal roll	Banana pumpkin seed bread with cream cheese	Lamb style kebab with flat bread and red cabbage	Hidden tofu & veg creamy pasta
Tea 2 nd course	Orange/segments	Plain Greek yogurt & fruit compote	Melon slices	Pear slices	Assorted Fruit bowl

Week 4 Pescatarian Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Sweet & sour edamame beans with wholegrain rice	Garlic sour bread fingers	Veg & bean lasagne	Vegan Quorn with gravy & chefs' potatoes with carrot batons & sprouts	Vegetable & mix lentil curry with naan bread
Lunch 2 nd course	Cheese & blueberry bake	Vegan mince, vegetable & mint bake	Coconut and pear semolina	Greek plain yogurt with apple & cinnamon	Banana
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Red pepper Hummus wholemeal pitta	Pear & lentil cake	Crumpet & sliced tomatoes	Orange/segments with wholewheat crackers	Soften carrot sticks with bean dip
Tea 1 st course	Jacket potato/wedges salmon cucumber sweetcorn salad	Soup of the day with wholemeal roll	Banana pumpkin seed bread with cream cheese cucumber sticks	White fish style kebab with flat bread and red cabbage	Hidden tofu & veg creamy pasta
Tea 2 nd course	Orange/segments	Plain Greek yogurt & fruit compote	Melon slices	Pear slices	Assorted Fruit bowl

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Week 4 Winter Menu 2026



Week 4 Vegetarian Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Sweet & sour edamame beans with wholegrain rice	Garlic sour bread fingers	Veg & bean lasagne	Vegan Quorn, gravy, chefs' potatoes, carrot batons & sprouts	Vegetable & mix lentil curry with naan bread
Lunch 2 nd course	Cheese & blueberry bake	Vegan mince, vegetable & mint bake	Coconut and pear semolina	Greek plain yogurt with apple & cinnamon	Banana
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Red pepper Hummus wholemeal pitta	Pear & lentil cake	Crumpet & sliced tomatoes	Orange/segments with wholewheat crackers	Softened carrot sticks with bean dip
Tea 1 st course	Jacket potato/wedges Vegan Quorn cucumber sweetcorn salad	Soup of the day with wholemeal roll	Banana pumpkin seed bread with cream cheese cucumber sticks	Falafel with flat bread and red cabbage	Hidden tofu & veg creamy pasta
Tea 2 nd course	Orange/segments	Plain Greek yogurt & fruit compote	Melon slices	Pear slices	Assorted Fruit bowl

Week 4 Vegan Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Sweet & sour edamame beans with wholegrain rice	Garlic sour bread fingers dairy free	Dairy free Veg & bean lasagne	Vegan Quorn, gravy chefs' potatoes, carrot batons & sprouts	Vegetable & mix lentil curry with naan bread
Lunch 2 nd course	Blueberry & vanilla pudding dairy free	Vegan mince, vegetable & mint bake	Coconut and pear semolina	Dairy free yogurt with apple & cinnamon	Banana
Afternoon snack Served with suitable milk alternative 100ml under 2 150ml over 2's	Red pepper Hummus wholemeal pitta	Pear & lentil cake	Crumpet & sliced tomatoes	Orange/segments with wholewheat crackers	Softened carrot sticks with bean dip
Tea 1 st course	Jacket potato/wedges Vegan Quorn cucumber sweetcorn salad	Vegan soup of the day with wholemeal roll	Banana pumpkin seed bread with Violife cream cheese cucumber sticks	Falafel with flat bread and red cabbage	Hidden tofu & veg creamy pasta
Tea 2 nd course	Orange/segments	Plain Greek yogurt & fruit compote	Melon slices	Pear slices	Assorted Fruit bowl

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Week 1 Winter Menu 2026

Week 1 Main Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Tomato bruschetta	Lamb mince spaghetti bolognaises with vegetable	Chicken and mushroom potato bake with green beans	Softened carrot sticks with bean dip	Salmon Broccoli pasta bake
Lunch 2 nd course	Butternut and bean wholegrain rice bake	Fruit & custard crumble	Honeydew melon	Lamb Goulash with crusty bread	Baked pineapple
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Apple with tortilla strips	Homemade Hummus & cucumber sticks	Orange and cracker (for under 2's wholemeal toasted fingers)	Cream cheese & lentil cakes	Children's choice snack
Tea 1 st course	Soup of the day served with flat bread fingers	Baked vegetable frittata	Tuna & sweetcorn wholemeal pasta	Jacket potato/wedges with chicken chilli	Children's choice tea
Tea 2 nd course	Banana	Fruit of the day	Fruit with plain yogurt	Melon slices	Children's choice pudding

Week 1 pescatarian menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Tomato bruschetta	Vegan mince spaghetti bolognaises with vegetable	Lentil and mushroom potato bake with green beans	Softened carrot sticks with bean dip	Salmon Broccoli pasta bake
Lunch 2 nd course	Butternut and bean wholegrain rice bake	Fruit & custard crumble	Honeydew melon	Bean Goulash with crusty bread	Baked pineapple
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Apple with tortilla strips	Homemade Hummus & cucumber sticks	Orange and cracker (for under 2's wholemeal toasted fingers)	Cream cheese & lentil cakes	pescatarian Children's choice snack
Tea 1 st course	Soup of the day served with flat bread fingers	Baked vegetable frittata	Tuna & sweetcorn wholemeal pasta	Jacket potato/wedges with vegan mince chilli	pescatarian Children's choice tea
Tea 2 nd course	Banana	Fruit of the day	Fruit with plain yogurt	Melon slices	Children's choice pudding

No Pork Menu

Fresh drinking water will be available throughout the day too drink.

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Week 1 Winter Menu 2026



Week 1 vegetarian menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Tomato bruschetta	Vegan mince spaghetti bolognaises with vegetable	Lentil and mushroom potato bake with green beans	Softened carrot sticks with bean dip	Vegan Quorn Broccoli pasta bake
Lunch 2 nd course	Butternut and bean wholegrain rice bake	Fruit & custard crumble	Honeydew melon	Bean & lentil Goulash with crusty bread	Baked pineapple
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Apple with tortilla strips	Homemade Hummus & cucumber sticks	Orange and cracker (for under 2's wholemeal toasted fingers)	Cream cheese & lentil cakes	Vegetarian Children's choice snack
Tea 1 st course	Soup of the day served with flat bread fingers	Baked vegetable frittata	Tofu & sweetcorn wholemeal pasta	Jacket potato/wedges with vegan mince chilli	Vegetarian Children's choice tea
Tea 2 nd course	Banana	Fruit of the day	Fruit with plain yogurt	Melon slices	Vegetarian Children's choice pudding

Week 1 Vegan menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Tomato bruschetta dairy free	vegan mince spaghetti bolognaises with vegetable	Lentil and mushroom potato bake with green beans	Softened carrot sticks with bean dip	Vegan Quorn Broccoli pasta dairy free bake
Lunch 2 nd course	Dairy free Butternut and bean wholegrain rice bake	Fruit & dairy free custard crumble	Honeydew melon	Bean & lentil Goulash with crusty bread	Baked pineapple
Afternoon snack served with suitable milk alternative 100ml under 2 150ml over 2's	Apple with tortilla strips	Homemade Hummus & cucumber sticks	Orange and cracker (for under 2's wholemeal toasted fingers)	Dairy free Cream cheese & lentil cakes	Vegan Children's choice snack
Tea 1 st course	Dairy free Soup of the day served with flat bread fingers	Dairy free bean, vegetable & potato bake	Tofu & sweetcorn wholemeal pasta	Jacket potato/wedges with vegan mince chilli	Vegan Children's choice tea
Tea 2 nd course	Banana	Fruit of the day	Fruit with plain dairy free yogurt	Melon slices	Vegan Children's choice pudding

No Pork Menu

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Week 2 Winter Menu 2026

Week 2 Main Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Turkey thigh mince & apple potato top pie with cabbage	Cauli & cheese bites	lamb mince vegetable noodle bake	salmon tagine with cous cous	Melon sticks
Lunch 2 nd course	Semolina with mashed blueberries	Roast chicken chefs' choice potatoes green beans & gravy	banana	Fruit muffins	Veg & egg fried rice with a sweet & sour sauce
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Apple & rice cake	Mushroom pate with cracker bread	Children's choice snack	Beetroot hummus & English muffin fingers	sweet potato wedges cheese dip
Tea 1 st course	Tomato & bean wholemeal pasta	Tuna & mayo wholemeal tortilla & cucumber	Children's choice tea	Shredded Venison and - bean medley with wholemeal toast	Chickpea & tomato pizza rolls
Tea 2 nd course	Pear slices	Plain yogurt with fruit compote	Children's choice pudding	Orange	Banana

Week 2 Pescatarian Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Lentil & apple potato top pie with cabbage	Cauli & cheese bites	Vegan mince vegetable noodle bake	salmon tagine with cous cous	Melon sticks
Lunch 2 nd course	Semolina with mashed blueberries	Roast vegan Quorn chefs' choice potatoes green beans & gravy	banana	Fruit muffins	Veg & egg fried rice with a sweet & sour sauce
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Apple & rice cake	Mushroom pate with cracker bread	Pescatarian Children's choice snack	Beetroot hummus & English muffin fingers	sweet potato wedges with cheese dip
Tea 1 st course	Tomato & bean wholemeal pasta	Tuna & mayo wholemeal tortilla & cucumber	Pescatarian Children's choice tea	Mixed bean & cheddar with wholemeal toast	Chickpea & tomato pizza rolls
Tea 2 nd course	Pear slices	Plain yogurt with fruit compote	Children's choice pudding	Orange	Banana

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No Pork Menu

Week 2 Winter Menu 2026



Week 2 Vegetarian Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Lentil & apple potato top pie with cabbage	Cauli & cheese bites	Vegan mince vegetable noodle bake	Lentil & vegetable tagine with cous cous	Melon sticks
Lunch 2 nd course	Semolina with mashed blueberries	Roasted Quorn chefs' choice potatoes green beans & gravy	banana	Fruit muffins	Veg & egg fried rice with a sweet & sour sauce
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Apple & rice cake	Mushroom pate with cracker bread	Vegetarian children's choice snack	Beetroot hummus & English muffin fingers	sweet potato wedges cheese dip
Tea 1 st course	Tomato & bean wholemeal pasta	Falafal & mayo wholemeal tortilla & cucumber	Vegetarian children's choice tea	Mixed bean & cheddar with wholemeal toast	Chickpea & tomato pizza rolls
Tea 2 nd course	Pear slices	Plain yogurt with fruit compote	Vegetarian children's choice pudding	Orange	Banana

Week 2 Vegan Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Lentil & apple potato top pie with cabbage	Cauli & violife cheese bites	Vegan mince vegetable & rice noodle bake	Lentil & vegetable tagine with cous cous	Melon sticks
Lunch 2 nd course	Dairy free Semolina with mashed blueberries	Roasted vegan Quorn chefs' choice potatoes green beans & gravy	banana	Eggless Fruit muffins	Sweet & sour tofu with vegetable rice
Afternoon snack served with suitable milk alternative 100ml under 2 150ml over 2's	Apple & rice cake	Mushroom pate dairy free with cracker bread	Vegan children's choice snack	Beetroot hummus & English muffin fingers	sweet potato wedges dairy free cheese dip
Tea 1 st course	Tomato & bean wholemeal pasta	Falafal & mayo wholemeal tortilla & cucumber	Vegan children's choice tea	Mixed beans & violife cheese with wholemeal toast	Chickpea & tomato pizza rolls dairy free
Tea 2 nd course	Pear slices	Plain Plant based yogurt with fruit compote	Vegan children's choice pudding	Orange	Banana

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No Pork Menu

Week 3 Winter Menu 2026

Week 3 Main Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Tuna & courgette provincial with wholemeal pasta	Lamb roast potatoes swede batons & green beans	Cucumber & mint raita with naan bread fingers	Vegetable and lentil risotto/ rice bake	Lamb & vegetable moussaka style bake
Lunch 2 nd course	Warmed peaches Vanilla pudding	Rice pudding with fruit compote	Mild Chicken & sweet potato curry	Fruit oat squares	Mango dessert
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Rice cake & rainbow pepper sticks	Children's choice snack	Pear & wholemeal cracker	Plant based Dip of chef's choice and cucumber sticks	Banana & tortilla
Tea 1 st course	Chicken cheese & tomato crumpet melts	Children's choice tea	Chunky soup of the day with wholemeal pitta strips	Plant based Potato & butter Bean bake	Chicken wholemeal pasta salad
Tea 2 nd course	Fruit of the day	Children's choice pudding	Apple	Plant based yogurt with fruit	Fruit bowl

Week 3 Pescatarian Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Tuna & courgette provincial with wholemeal pasta	Roast plant based slice roast potatoes swede batons green beans	Cucumber & mint raita with naan bread fingers	Vegetable and lentil risotto/ rice bake	Vegan mince & vegetable moussaka style bake
Lunch 2 nd course	Warmed peaches Vanilla pudding	Rice pudding with fruit compote	Mild chickpea & sweet potato curry	Blueberry oat squares	Mango dessert of choice
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Rice cake & rainbow pepper sticks	Children's choice snack	Pear & wholemeal cracker	Plant based Dip of chef's choice and cucumber sticks	Banana & tortilla
Tea 1 st course	Falafel with cheese & tomato crumpet melts	Children's choice tea	Chunky soup of the day with wholemeal pitta strips	Plant based Potato & butter Bean bake	Lentil & broccoli wholemeal pasta salad
Tea 2 nd course	Fruit of the day	Children's choice pudding	Apple	Plant based yogurt with fruit	Fruit bowl

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No Pork Menu

Week 3 Winter Menu 2026

Week 3 Vegetarian Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Bean & courgette provincial with wholemeal pasta	Roast plant-based slice roast potatoes swede batons green beans	Cucumber & mint raita with naan bread fingers	Vegetable and lentil risotto/ rice bake	Vegan mince & vegetable mousaka style bake
Lunch 2 nd course	Warmed peaches Vanilla pudding	Rice pudding with fruit compote	Mild chickpea & sweet potato curry	Fruit oat squares	Mango dessert of choice
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Rice cake & rainbow pepper sticks	Vegetarian children's choice snack	Pear & wholemeal cracker	Plant based Dip of chef's choice and cucumber sticks	Banana & tortilla
Tea 1 st course	Falafel with cheese & tomato crumpet melts	Vegetarian children's choice tea	Chunky soup of the day with wholemeal pitta strips	Plant based Potato & butter Bean bake	Lentil & broccoli wholemeal pasta salad
Tea 2 nd course	Fruit of the day	Vegetarian children's choice pudding	Apple	Plant based yogurt with fruit	Fruit bowl

Week 3 Vegan Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Bean & courgette provincial with wholemeal pasta	Roast plant-based slice roast potatoes swede batons green beans	Cucumber & mint raita dairy free with naan bread fingers	Vegetable and lentil risotto/ rice bake	Vegan mince & vegetable mousaka style bake dairy free
Lunch 2 nd course	Warmed peaches dairy free Vanilla pudding	Dairy free Rice pudding with fruit compote	Mild chickpea & sweet potato curry	Fruit oat squares	Mango dessert dairy free
Afternoon snack Served with suitable milk alternative 100ml under 2 150ml over 2's	Rice cake & rainbow pepper sticks	Vegan children's choice snack	Pear & wholemeal cracker	Plant based Dip of chef's choice and cucumber sticks	Banana & tortilla
Tea 1 st course	Falafel with cheese & tomato crumpet melts	Vegan children's choice tea	Chunky soup of the day with wholemeal pitta strips	Plant based Potato & butter Bean bake	Lentil & broccoli wholemeal pasta salad
Tea 2 nd course	Fruit of the day	Vegean children's choice pudding	Apple	Plant based yogurt with fruit	Fruit bowl

No Pork Menu

Fresh drinking water will be available throughout the day too drink.

Please see the allergy matrix and ask the Chef for the latest allergy information.

Week 4 Winter Menu 2026

Week 4 Main Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Sweet & sour chicken wholegrain rice	Garlic sour bread fingers	Veg & bean lasagne	Turkey with gravy & chefs' potatoes with carrot batons & sprouts	Vegetable & mix lentil curry with naan bread
Lunch 2 nd course	Cheese & blueberry bake	Lamb, vegetable & mint bake	Coconut and pear semolina	Greek plain yogurt with apple & cinnamon	Banana
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Red pepper Hummus wholemeal pitta	Pear & lentil cake	Crumpet & sliced tomatoes	Orange/segments with wholewheat crackers	Soften carrot sticks with bean dip
Tea 1 st course	Jacket potato/wedges salmon cucumber sweetcorn salad	Soup of the day with wholemeal roll	Banana pumpkin seed bread with cream cheese	Lamb style kebab with flat bread and red cabbage	Hidden tofu & veg creamy pasta
Tea 2 nd course	Orange/segments	Plain Greek yogurt & fruit compote	Melon slices	Pear slices	Assorted Fruit bowl

Week 4 Pescatarian Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Sweet & sour edamame beans with wholegrain rice	Garlic sour bread fingers	Veg & bean lasagne	Vegan Quorn with gravy & chefs' potatoes with carrot batons & sprouts	Vegetable & mix lentil curry with naan bread
Lunch 2 nd course	Cheese & blueberry bake	Vegan mince, vegetable & mint bake	Coconut and pear semolina	Greek plain yogurt with apple & cinnamon	Banana
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Red pepper Hummus wholemeal pitta	Pear & lentil cake	Crumpet & sliced tomatoes	Orange/segments with wholewheat crackers	Soften carrot sticks with bean dip
Tea 1 st course	Jacket potato/wedges salmon cucumber sweetcorn salad	Soup of the day with wholemeal roll	Banana pumpkin seed bread with cream cheese cucumber sticks	White fish style kebab with flat bread and red cabbage	Hidden tofu & veg creamy pasta
Tea 2 nd course	Orange/segments	Plain Greek yogurt & fruit compote	Melon slices	Pear slices	Assorted Fruit bowl

No Pork Menu

Fresh drinking water will be available throughout the day too drink.

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Week 4 Winter Menu 2026



Week 4 Vegetarian Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Sweet & sour edamame beans with wholegrain rice	Garlic sour bread fingers	Veg & bean lasagne	Vegan Quorn, gravy, chefs' potatoes, carrot batons & sprouts	Vegetable & mix lentil curry with naan bread
Lunch 2 nd course	Cheese & blueberry bake	Vegan mince, vegetable & mint bake	Coconut and pear semolina	Greek plain yogurt with apple & cinnamon	Banana
Afternoon snack Served with suitable milk 100ml under 2's, 150ml over 2's	Red pepper Hummus wholemeal pitta	Pear & lentil cake	Crumpet & sliced tomatoes	Orange/segments with wholewheat crackers	Softened carrot sticks with bean dip
Tea 1 st course	Jacket potato/wedges Vegan Quorn cucumber sweetcorn salad	Soup of the day with wholemeal roll	Banana pumpkin seed bread with cream cheese cucumber sticks	Falafel with flat bread and red cabbage	Hidden tofu & veg creamy pasta
Tea 2 nd course	Orange/segments	Plain Greek yogurt & fruit compote	Melon slices	Pear slices	Assorted Fruit bowl

Week 4 Vegan Menu	Monday	Tuesday	Wednesday	Thursday	Friday
Lunch 1 st course	Sweet & sour edamame beans with wholegrain rice	Garlic sour bread fingers dairy free	Dairy free Veg & bean lasagne	Vegan Quorn, gravy chefs' potatoes, carrot batons & sprouts	Vegetable & mix lentil curry with naan bread
Lunch 2 nd course	Blueberry & vanilla pudding dairy free	Vegan mince, vegetable & mint bake	Coconut and pear semolina	Dairy free yogurt with apple & cinnamon	Banana
Afternoon snack Served with suitable milk alternative 100ml under 2 150ml over 2's	Red pepper Hummus wholemeal pitta	Pear & lentil cake	Crumpet & sliced tomatoes	Orange/segments with wholewheat crackers	Softened carrot sticks with bean dip
Tea 1 st course	Jacket potato/wedges Vegan Quorn cucumber sweetcorn salad	Vegan soup of the day with wholemeal roll	Banana pumpkin seed bread with Violife cream cheese cucumber sticks	Falafel with flat bread and red cabbage	Hidden tofu & veg creamy pasta
Tea 2 nd course	Orange/segments	Plain Greek yogurt & fruit compote	Melon slices	Pear slices	Assorted Fruit bowl

No Pork Menu

Fresh drinking water will be available throughout the day too drink.

Please see the allergy matrix and ask the Chef for the latest allergy information.