

Autumn Winter Menu 2026

Week 1

Monday Tuesday Wednesday Thursday Friday

Option one

Meatball Bolognaise and Pasta



Lemon & Garlic Chicken

with Cous Cous & Kobez Bread (v), Fattoush Salad (v) & Yoghurt Dip (v)

Sausages roast potatoes and gravy

with Veg of the day



Chicken Korma

with Rice (ve) & Toasted Coconut (ve)



Battered Pollock

with Chips (ve) & Peas (ve)

Option two

Chow Mein (v)
with Black Bean Sauce

Falafel & Houmous Bowl (ve)

with Cous Cous & Kobez Bread Fattoush Salad



Vegetarian Wellington
with Carrots & cabbage (ve) & Gravy (ve)



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)

Syrup sponge and custard (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

Also Available..

Our hot and cold grab & go selection alongside soup of the day and filled jacket potatoes

Autumn Winter Menu 2026

Week 2

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

Nasi Goreng (v)

with
Vegetable
Spring Rolls
(ve) & Curry
Sauce (v)



Buffalo Chicken Thigh

with Herbed
Couscous (ve)

Roast Turkey stuffing roast potatoes

with Gravy and veg
of the day (ve)

Chicken Tikka

with Rice (ve)

FISH & CHIPS
fridays

Battered Fish

with Bean and
Peas (v), Chips



Option two

Mushroom & Lentil Lasagne Al Forno (v)

with Garlic Bread
(ve) & House Salad
(ve)

Thai Basil Noodles (v)

with Garlic
Sautéed
Cabbage (ve)

Lemon and Herb Quorn

With veg of
the day and
Gravy (v)



Vegetable Tikka

with Rice (ve)



The New York Deli Pickle Burger (v)

with Chips (ve)
& House Salad
(ve)

Dessert of the day

Gingerbread Cookie

Chocolate Crunch (v)

Sticky Toffee Crumble with custard

Iced Sponge Cake (v)

Vanila Shortbread)



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Menu Key



Vegan option



Added plant protein



Source of wholemeal

Also Available..

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Autumn Winter Menu 2026

Week 3

Monday

Tuesday

Wednesday

Thursday

Friday

Option one

MAC &
CHEESE



Chicken Souvlaki
with Lemon
& Herb Rice (ve) &
Greek Salad (v)

Roast Gammon & Stuffing
with All The Trimmings (ve)



Amba Chicken
with Rice (ve) &
Broccoli (ve)

Breaded Pollock
with Chips (ve) & Mushy Peas (ve)

Option two

MAC &
CHEESE



Greek Feta Honey & Spinach Parcel (v)
with Sliced Potatoes (ve) & Greek Salad (v)

Garden Cottage Pie
with All The Trimmings (ve)

Authentic Chickpea Tagine (ve)
with Rice (ve) &
Broccoli (ve)

Banh Mi Hound Dog (ve)
with Chips (ve) &
Cucumber Salad (ve)

Dessert of the day

Iced Sponge

Pineapple Upside Down Cake (v)



Plum Crumble (ve)
with Custard (v)

Jamaican Ginger Cake with Custard

Oaty Cookie

Allergies

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Menu Key



Vegan option



Added plant protein



Source of wholemeal

Also Available..

Our hot and cold grab & go selection alongside soup of the day and filled jacket potatoes