

Lunch Menu – Autumn term '26

Any allergies/dietary requirements will be catered for and an alternative provided when needed.

	Monday	Tuesday	Wednesday	Thursday	Friday
Week 1	Sausages served with mash potatoes, with onion gravy, peas & carrots (3 & 4) Banana bread (2 & 3)	Hidden vegetable pasta bake served with a side salad (3) Natural Yogurt & Fruit Compote (1)	Roast gammon or chicken, roast potatoes, carrots, broccoli & gravy (3 & 4) Sugar free jelly & ice cream (1)	Spaghetti bolognese & garlic bread (1, 3 & 5) Watermelon slices	Homemade turkey burgers, Potato wedges and salad (2, 3 & 7) Blueberry muffins (2 & 3)
Week 2	Lasagne & salad (1 & 3) Apples & blueberries	Risotto with bacon & peas (3) Fruity oat bake (3)	Chicken Casserole (3 & 5) Carrot cake muffins (2 & 3)	Homemade fishcakes with rice & green beans (3 & 6) Fruit salad	Quiche with potato wedges & salad (1, 2 & 3) Mandarin Fruit Jelly
Week 3	Chicken, leek & potato pie served with carrots & peas (1, 3 & 5) Melon slices	Vegetable curry, rice and naan bread (1, 3 & 5) Banana Split (1 & 3)	Chicken meatballs with spaghetti (3) Fruit Salad	Chicken & chorizo jambalaya (3) Natural yogurt with apple & Raisins (1)	Pizza & salad (1 & 3) Raspberry oat muffins (2 & 3)

Allergens key - Dairy **1**, Eggs **2**, Gluten **3**, Soya **4**, Celery **5**, Fish **6**, Sulphites **7**, Mustard **8**, Sesame **9**

