

Tea 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	Macaroni cheese & garlic Bread (1 & 3)	Selection of crackers with cold meats, vegetable sticks & dip (1, 2 & 9)	Jacket potato with chilli & Cheese (1 & 5)	Homemade sausage rolls, salad & coleslaw (2, 3 & 8)	
	Fruit Salad	Banana Split (1 & 3)	Fruit crumble & custard (1 & 3)	Oaty apple cake slices (2 & 3)	
Week 2	Mixed sandwiches with vegetable sticks and hummus (2 & 9)	Spaghetti hoops on toast (3)	Ham & leek pasta with peas & sweetcorn (1 & 3)	Sausage sandwiches & salad (3)	
	Banana cake (2 & 3)	Fruit crumble & custard (1 & 3)	Sugar free jelly & Ice-cream (1)	Bananas & custard (1)	
Week 3	Spaghetti bolognese with garlic bread (1, 3 & 5)	Cheese & ham pasta with Broccoli (1 & 3)	Beans on toast (3)	Cottage pie with carrots & Peas (1, 3 & 5)	
	Oat raisin cookies (3)	Raspberry fruit jelly	Lemon cake (2 & 3)	Tinned peaches & cream (1)	

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

