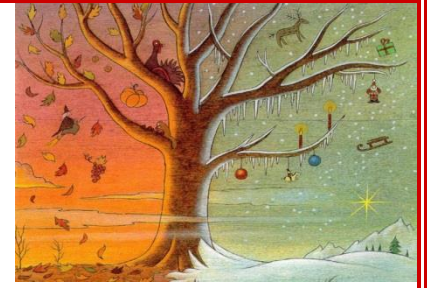


Autumn/Winter Menu 2025-2026



Week 1	Lunch and Dessert
Monday	Spaghetti Bolognese with Peas Cinnamon Muffins
Tuesday	Veggie Korma with Rice and Naan Bread Homemade Oat Cookies
Wednesday	Roast Chicken, Roast Potatoes, Carrots and Sweetheart Cabbage Greek Yogurt with Berries
Thursday	Sausage Meatballs in Tomato Sauce, Noodles and Broccoli Peach and Raspberry Crumble with Custard
Friday	Salmon and Haddock Pasta Bake with Farmhouse vegetables Jam and Coconut Traybake

Week 2	Lunch and Dessert
Monday	Tomato Pasta with Grated Cheese, Cucumber and Garlic Bread Homemade Flapjack
Tuesday	Turkey Shepherds Pie with Broccoli Florets Fresh Fruit
Wednesday	Roast Gammon, Roast Potatoes, Carrots and Sweetheart Cabbage Choc Chip Muffins
Thursday	Cod Fishcakes with Homemade Chips and Peas Apple Cake
Friday	Vegetable chilli with Basmati Rice and Nachos Bananas and Custard

Menu is subject to change



Autumn/Winter Menu 2025-2026



Week 3	Lunch and Dessert
Monday	Sweet Potato and Lentil Korma with Rice and Naan bread Chocolate Sponge and Chocolate Sauce
Tuesday	Sausages, Roast Potatoes with Carrots and Cauliflower Berries with Greek Yoghurt
Wednesday	Macaroni Cheese with Broccoli Homemade Tottenham Cake
Thursday	Chicken and Vegetable Stew with Crusty Bread Homemade Rice Pudding
Friday	Homemade Fish Pie with Carrots and Peas Chewy Chocolate Chip Cookies

Vegetarian Menu	This menu is served with the sides from the main menu
Week 1	Mon: Plant Based Bolognese Wed: Roast Quorn Fillet Thurs: Veggie Balls Fri: Cheesy Pasta
Week 2	Tue: Lentil and Vegetable Shepherds Pie Wed: Quorn Roast Thurs: Veggie Cakes
Week 3	Tues: Quorn Sausages Thurs: Vegetable Stew Fri: Veggie Pie

Menu is subject to change