



WEEKLY MENU 1

Weeks beginning - 31st August, 21st September, 12th October, 2nd November, 23rd November & 14th December, 2026

Dish

Monday

Tuesday

Wednesday

Thursday

Friday

Traditional

Toad in the Hole
Creamed Potatoes
Cauliflower
Mixed Vegetables

Chicken Cobbler
Creamed Potatoes
Broccoli
Diced Carrots

Homemade Pizza
Roasted Potatoes
Sweetcorn
Baked Beans

Roast Gammon &
Pineapple
Baby Boiled Potatoes
Garden Peas
Baked Tomato

Harry Ramsden
Fish Fillet
Oven Baked Chips
Mushy Peas
Baked Beans

Popular

Mini Cheese Slice
Potato Wedges
Baked Beans

Fish Star
Baked Jacket Potato
Baked Beans

Jacket Potato
Filled with Tuna

Vegetarian

Quorn Toad in the Hole
Creamed Potatoes
Cauliflower
Mixed Vegetables

Quorn Cobbler
Creamed Potatoes
Broccoli
Diced Carrots

Mediterranean
Quorn Bolognaise
Homemade Garlic
Bread
Sweetcorn

Jacket Potato
Filled with
Cheese or Baked
Beans

Baked Cheese Roll
Oven Baked Chips
Mushy Peas
Baked Beans

Sandwich Selection

Tuna Mayonnaise
Potato Wedges

Roast Ham
Baked Jacket Potato

Egg Mayonnaise
Roasted Potatoes

Tuna Mayonnaise
Baked Jacket Potato

Cheese
Oven Baked Chips

Dessert

Apple Crumble &
Custard Sauce
Crispy Cake
Homemade Biscuit &
Fresh Fruit

Syrup Sponge &
Custard Sauce
Iced Bun
Homemade Biscuit &
Fresh Fruit

Chocolate Sponge &
Custard Sauce
Raspberry Bun
Homemade Biscuit &
Fresh Fruit

Jam Roly Poly &
Custard Sauce
Cup Cake
Homemade Biscuit &
Fresh Fruit

Decorated Iced Sponge &
Custard Sauce
Ice Cream
Homemade Biscuit &
Fresh Fruit

Available daily – Salad bar, milk and drinking water

All our menus are compliant with the School Food Standards - we only serve farm assured meat, MCS fish and free range eggs. Low fat milk. If you require advice regarding allergens, please contact the School Catering Supervisor.

