

Autumn Winter
2025 2026

WEEK ONE

03/11 24/1
1 15/12
19/01 09/02
09/03

Option One

Option Two

Vegetables

Dessert

MONDAY

Plant Balls in Tomato
Sauce with Rice

Vegan Spaghetti
Bolognese

Cauliflower
Green Beans

Apple Crumble Cake
with Custard

TUESDAY

*Beef Lasagne with
Garlic Bread

Autumn Vegetable
Lasagne with Garlic
Bread

Broccoli
Sweetcorn

Gingerbread Biscuit with
Organic Yoghurt

WEDNESDAY

*Pork Sausages, Roast
Potatoes and Gravy

Vegan Sausages with
Roast Potatoes and
Gravy

Carrots
Cabbage

Fresh Fruit Salad

THURSDAY

*Chicken Biryani

BBQ Sausage
Pasta with Garlic
Bread

Broccoli
Carrots

Jelly with Mandarins

FRIDAY

MSC Salmon Fishfingers
with Chips & Tomato
Sauce

Cheese and Bean Pasty
with Chips and Tomato
Sauce

Baked Beans
Peas

Syrup Sponge with
Custard

WEEK TWO

10/11 01/12
05/01 26/01
23/02
16/03

Option One

Option Two

Vegetables

Dessert

Cheese and Tomato
Pizza

Mild Mexican Chilli with
Rice

Roasted Vegetables
Peas

Vanilla Ice Cream with
Peaches

*Beef Burger in a Bun
with Jacket Wedges

Beetroot and Lentil
Burger in a Bun with
Jacket Wedges

Sweetcorn
Roasted Tomatoes

Fresh Fruit Salad

*BBQ Chicken
or Quorn with
Seasoned Potatoes
and Sweetcorn Salsa

Carrots
Cauliflower

Chocolate & Beetroot
Brownie with
Chocolate Sauce

*Chicken 50% Enchilada
Bake with Rice

Tomato Pasta

Broccoli
Green Beans

Sticky Toffee Apple
Crumble with Custard

MSC Breaded Fish with
Chips & Tomato Sauce

Cheese Whirl with Chips
and Tomato Sauce

Baked Beans
Peas

Vanilla Shortbread with
Organic Yoghurt

WEEK THREE

17/11 08/12
12/01 02/02
02/03 23/03

Option One

Option Two

Vegetables

Dessert

Macaroni
Cheese

Lentil Curry with Rice

Broccoli
Sweetcorn

Fresh Fruit Salad

*Beef Meatballs in
Tomato Sauce with Rice

Creamy Chickpea and
Coconut Curry with Rice

Cauliflower
Carrots

Pear Crumble with
Custard

*Roast Chicken, Stuffing,
Roast Potatoes and
Gravy

Vegetarian Wellington
with Roast Potatoes and
Gravy

Carrots
Cabbage

Rice Pudding with Mixed
Berries

*Mild Caribbean
Chicken with Golden
Rice

Caribbean Stew with
Golden Rice

Peas & Sweetcorn
Broccoli

Jamaican Ginger Cake
with Custard

MSC Fishfingers with
Chips & Tomato Sauce

Red Pepper Frittata with
Chips & Tomato Sauce

Baked Beans
Peas

Chocolate Shortbread
with Organic Yoghurt

MENU KEY



Added Plant Protein



Wholemeal



vegan

* Halal Option Available

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings - Bread freshly baked on site daily- Daily salad selection - Fresh Fruit and Organic Yoghurt

If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.

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feeding the imagination