








Lunch Menu



| WC 19/01/2026 | Monday | Tuesday | Wednesday | Thursday | Fun day Friday |
|---------------------|--|---|---|--|--|
| Soup | Freshly Made Soup with Homemade Bread | | | | |
| Main course one | Chicken Shawarma served with Flat Bread | Roasted Cauliflower, Broccoli & Beans in Cheese Sauce | Sicilian Fish Stew with Olives in Rich Tomato Sauce | Traditional Bangers & Mash with Onion Gravy | Oat Panko Breaded Chicken Katsu |
| Main course two | Halloumi, Sweet Potato & Pea Protein Shawarma served with Flat Bread | Butternut Squash, Leek & Cannellini Beans Bake | Spinach, Peas & Feta Pearl Barley Risotto | Vegetarian Bangers & Mash with Onion Gravy | Oat Panko Breaded Cauliflower Katsu |
| On the side | Spiced Couscous Roasted Chickpea & Courgette & Cauliflower | Roasted New Potatoes Sauteed Green Beans & Broccoli | Lemon Rice Homemade Bread Medley of Vegetables | Creamy Mashed Potatoes Sauteed Cabbage & Garden Peas | Steamed Rice Asian Slaw Roasted Squash & Green Beans |
| Everyday favourites | Cheese Panini | Pasta served with Rich Tomato Sauce | Cheese & Tomato Panini | Pasta served with Rich Tomato Sauce | Jacket Potato with Baked Beans |
| Hot or cold dessert | Sultanas & Scottish Oats Flapjack | Pineapple/ Tangerine Upside Down Cake With Custard | Marbled Sponge with Whipped Cream | Apricot & Berry Crumble served with Custard | Rich Chocolate Brownie |
| Salad Bar | Selection of salads & fresh fruit available daily | | | | |









Lunch Menu















| WC 26/01/2026 | Monday | Tuesday | Wednesday | Thursday | Fun day Friday |
|---------------------|--|---|---|---|--|
| Soup | Freshly Made Soup with Homemade Bread | | | | |
| Main course one | Spanish Style Smoked Paprika & Garlic Chicken | ONE CHANGE A WEEK Spiced Chickpea, Sweet Potato & Spinach Stew | Chicken Cacciatore with Olives & Peppers | Malay White Fish Coconut Curry | British Beef & Lentil Burger |
| Main course two | Courgette, Sweet Potato & Cheddar Frittata  | Crispy Sweet & Sour Tofu with Peppers, Carrots & Pineapple  | Baked Mushroom, Peas & Spinach Gnocchi topped with Parmesan & Herb Crumb | Malay Butternut Squash, Aubergine & Green Beans Coconut Curry  | Vegetable & Chickpea Burger  |
| On the side | Herby Roasted New Potatoes Roasted Peppers & Green Beans |  Steamed Rice Green Beans & Broccoli | Penne Pasta Homemade Garlic Bread Roasted Carrot, Red Onion & Savoy Cabbage | Fragrant Lemongrass Rice Roasted Courgette & Cauliflower | Chunky Chips Traditional Coleslaw Roasted Peppers & Sweetcorn  |
| Everyday favourites | Jacket Potato with Baked Beans | Pasta served with Rich Tomato Sauce |  Cheese Panini | Jacket Potato with Baked Beans | Pasta served with Rich Tomato Sauce |
| Hot or cold dessert | Sticky Jamaican Ginger Cake | White Chocolate and Cardamom Sponge | Fruit of Forest Berry Cobbler with Cream | Carrot Cake | Apple & Pear Crumble served with Custard |
| Salad Bar | Selection of salads & fresh fruit available daily | | | | |

Lunch Menu



| WC 02/02/2026 | Monday | Tuesday | Wednesday | Thursday | Fun day Friday |
|---------------------|--|--|---|---|---|
| Soup | Freshly Made Soup with Homemade Bread | | | | |
| Main course one | Vietnamese Chicken Curry with Butternut Squash & Green Beans | Smokey Beef Goulash with Peppers | Miso Roast  and Aubergine | Greek Lemon & Oregano Pulled Chicken served with Flat Bread & Tzatziki | Golden Fish n Chips served with Lemon Wedge & Tartare Sauce  |
| Main course two | Vegetable Samosa Chaat served Mint Yoghurt  | Mushroom, Carrot & Peppers Goulash  | Vegetable & Lentil Lasagne served with Garlic Bread  | Marinated Halloumi, Chickpea & Peppers served with Flat Bread & Tzatziki | Battered Courgette served with Lemon Wedge & Tartare Sauce |
| On the side | Steamed Rice Roasted Cauliflower & Tomatoes | Roasted New Potatoes Sauteed Greens | Stir Fry Vegetable Noodles Roasted Carrots & Broccoli | Herb Rice Roasted Courgette & Green Beans | Chunky Chips Green Peas Baked Beans |
| Everyday favourites | Cheese & Tomato Panini  | Pasta served with Rich Tomato Sauce | Jacket Potato with Baked Beans | Cheese & Basil Pesto Panini  | Macaroni & Cheese with Herb Crust  |
| Hot or cold dessert | Chocolate Cake & Custard | Lemon Drizzle Cake | Fruit Flapjack | Jam & Coconut Sponge | Sticky Toffee Pudding With Toffee Sauce |
| Salad Bar | Selection of salads & fresh fruit available daily | | | | |

Lunch Menu – Culture Week

| Culture Week WC 9 th Feb | Chinese  | Jamaican  | British  | Indian  | Italian  |
|--|--|---|---|--|--|
| Soup | Freshly Made Soup with Homemade Bread | | | | |
| Main course One | Crispy Lemon Chicken | Jamaican Brown Chicken Stew | Traditional Bangers & Mash with Onion Gravy  | Paneer, Squash, Peppers and Courgette with Galic Bread & Parmesan Cheese | Rich Beef Bolognese served with Galic Bread & Parmesan Cheese |
| Main course Two | General Tso's Tofu  | Sweet Potato & Black Bean Curry  | Vegetarian Bangers & Mash with Onion Gravy | Sweet Potato, Chickpea & Spinach Tikka Masala | Rich Tomato Sauce with Pea Protein, Spinach & Black Olives  |
| On the side | Wheat Noodles Steamed Green Vegetables & Mushrooms | Rice `n` Peas Caribbean Green Beans | Creamy Mashed Potatoes Sauteed Cabbage & Garden Peas | Scented Rice Curried Cauliflower Naan Bread Mango Chutney & Raita | Penne Pasta Roasted Mediterranean Vegetables |
| Everyday favourites | Jacket Potato with Baked Beans | Cheese Panini | Pasta served with Rich Tomato Sauce  | Jacket Potato with Baked Beans | Cheese & Pesto Panini  |
| Hot or cold dessert | Chinese Egg Cake | Sticky Jamaican Ginger Cake | Apple & Cinnamon Crumble & Custard | Indian Spiced Carrot Cake | Tiramisu  |
| Salad Bar | Selection of salads & fresh fruit available daily | | | | |