

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 Sautéed Green Beans & Broccoli	Lemon Rice Homemade Bread Medley of Vegetables	Creamy Mashed Potatoes Sautéed 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	Spiced Chickpea, Sweet Potato & Spinach Stew <small>ONE CHANGE A WEEK</small>	Chicken Cacciatore with Olives & Peppers	Malay White Fish Coconut Curry <small>PUPIL'S CHOICE</small>	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 Korma	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				