Autumn Term Menu 2026

caterlink
feeding the imagination

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE 02/11/2026 23/11/2026 14/12/2026	**Option One**	Beetroot and Lentil Burger in a Bun with Potato Wedges	Beef Lasagne with Garlic Bread	Roast Chicken, Stuffing, Roast Potatoes and Gravy	Chicken Tikka Masala with Rice	Fishfingers with Chips and Tomato Sauce
	Option Two	Plant Balls in Tomato Sauce with Rice	Soya Mince Lasagne	Vegetarian Wellington with Roast Potatoes and Gravy	Quorn and Lentil Tikka Masala with Rice	Cheese and Bean Pasty with Chips and Tomato Sauce
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Cheese and Crackers	Apple Cake with Custard	Fruit Medley	Jelly with Mandarins	Syrup Sponge with Custard
WEEK TWO 09/11/2026 30/11/2026	**Option One**	Classic Cheese and Tomato Pizza with Wedges	Beef Spaghetti Bolognaise	BBQ Chicken, Seasoned Potatoes and Sweetcorn Salsa	Chicken and Sweetcorn Meatballs in Tomato Sauce with Rice	Breaded Fish with Chips and Tomato Sauce
	Option Two	Five Bean Chilli with Rice	Vegan Bolognaise with Spaghetti	Lemon and Herb Quorn, Seasoned Potatoes and Sweetcorn Salsa	Creamy Chickpea and Coconut Curry with Rice	Cheese Whirl with Chips and Tomato Sauce
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Gingerbread Cookie	Chocolate and Beetroot Brownie with Chocolate Sauce	Fruit Salad	Sticky Toffee Apple Crumble with Custard	Vanilla Shortbread
WEEK THREE 16/11/2026 07/12/2026	**Option One**	Macaroni Cheese	Chicken Enchilada Bake with Paprika Wedges	Pork Sausage with Roast Potatoes and Gravy	Mild Caribbean Chicken with Golden Rice	Fishfingers with Chips and Tomato Sauce
	Option Two	Mexican Bean Roll with New Potatoes	Tomato Pasta	Vegan Sausage and Roast Potatoes with Gravy	Caribbean Stew with Golden Rice	Red Pepper Frittata with Chips and Tomato Sauce
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day
	Dessert	Oaty Cookie	Pear Crumble with Custard	Fruit Salad	Jamaican Ginger Cake with Custard	Iced Sponge

MENU KEY:

- Whole grain
- Plant based
- Added plant protein
- **(VE)** Vegan
- **(V)** Veggie

AVAILABLE DAILY: Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, 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.