



All meat served is Red Tractor Assured Farm standards



All fish served in sustainably sourced

Autumn/Winter 2026

Wk1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP OF THE DAY  MEAT FREE MONDAY	SOUP OF THE DAY 	SOUP OF THE DAY  MEAT FREE WEDNESDAY	SOUP OF THE DAY 	SOUP OF THE DAY 
Sweet Potato & Chick Pea Korma (VE)	Lemon & Herb Roasted Chicken	Spinach & Ricotta Lasagne (V)  	Spaghetti Bolognese 	Baked Fish Fillet 
Quorn Vegan Dippers (VE) 	Stir-Fried Tofu & Vegetables (VE) 	Roasted Mediterranean Vegetable Pasta (VE) 	Vegetable & Chickpea Ragu (VE)	Vegetable Frittata (V)  
Steamed Carrots Basmati Rice	Steamed Green Beans New Potatoes	Garden Peas Plain Pasta 	Steamed Broccoli Plain Spaghetti 	Garden Peas/Baked Beans Oven Baked Fries
Jacket Potato	Jacket Potato	Jacket Potato	Jacket Potato	Jacket Potato
Fresh Seasonal Fruits Yoghurt 	Oaty Apple Crumble With custard  	Fresh Seasonal Fruits Yoghurt 	Semolina Pudding  	Fresh Seasonal Fruits Yoghurt 

(V)Vegetarian (VE) Vegan



Fish



Wheat



Soy Beans



Eggs



Milk



Sulphur Dioxide



Mustard

Freshly prepared seasonal food, with brown breads, salads, protein options and fresh fruit available daily.

Dietary requirements are catered for. For soup and salad allergen information, please speak to a member of the Catering Team.
An up-to-date allergen matrix is available in the dining area, daily.



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Wk2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP OF THE DAY  MEAT FREE MONDAY	SOUP OF THE DAY 	SOUP OF THE DAY  MEAT FREE WEDNESDAY	SOUP OF THE DAY 	SOUP OF THE DAY 
Spinach & Ricotta Cannelloni (V)     	Chicken & Vegetable Meatballs 	Macaroni Cheese (V)  	Chicken & Herb Sausages With onions & gravy  	Fish Fingers With Lemon Wedges & Tartar sauce   
Linguini Pasta with Roasted Mediterranean Vegetables(VE) 	Broccoli & Cheddar Quiche (V)   	Sweet Potato Falafel With tomato sauce (VE) 	Vegetarian Sausage & Bean Hot pot (VE) 	Vegetable Fingers With crunchy lettuce & pitta bread (VE) 
Steamed Green Beans	Garden Peas/Carrots Orzo Pasta 	Steamed Broccoli Florets	Garden Peas Creamy Mash 	Garden Peas/Baked Beans Oven Baked Fries
Jacket Potato	Jacket Potato	Jacket Potato	Jacket Potato	Jacket Potato
Fresh Seasonal Fruits Yoghurt 	Chocolate Sponge    	Fresh Seasonal Fruits Yoghurt 	Strawberry Vegan Jelly (VE)	Fresh Seasonal Fruits Yoghurt 

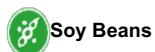
(V)Vegetarian (VE) Vegan



Fish



Wheat



Soy Beans



Eggs



Milk



Sulphur Dioxide



Mustard

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Autumn/Winter 2026

Wk3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
SOUP OF THE DAY  MEAT FREE MONDAY	SOUP OF THE DAY 	SOUP OF THE DAY  MEAT FREE WEDNESDAY	SOUP OF THE DAY 	SOUP OF THE DAY 
Root Vegetables & Butter Bean Sweet Potato Shepherd's Pie (VE)	Minced Beef Lasagne With garlic slice  	Pan-Fried Salmon	Classic Roast Chicken	Baked Cod Fillet 
Roasted Tomato & Basil Pasta (VE) 	Vegetable & Lentil Lasagne (V)  	Vegetable & Bean Tortilla Wrap (VE) 	Teriyaki Tofu(VE)  	Quinoa, Avocado & Black Bean Tacos (VE)
Steamed Broccoli Florets	Garden Peas	Steamed Green beans New Potatoes	Steamed Broccoli Florets Roast potatoes	Garden Peas/Baked Beans Oven Baked Fries
Jacket Potato	Jacket Potato	Jacket Potato	Jacket Potato	Jacket Potato
Fresh Seasonal Fruits Yoghurt 	Rice Pudding 	Fresh Seasonal Fruits Yoghurt 	Baked Jam Sponge    	Fresh Seasonal Fruits Yoghurt 

(V)Vegetarian (VE) Vegan



Fish



Wheat



Soy Beans



Eggs



Milk



Sulphur Dioxide



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