

# SERVERY MENU - WEEK ENDING 3<sup>rd</sup> MAY 2026



Wk18 – Easter Term week 1

MONDAY 27 <sup>th</sup> April	TUESDAY 28 <sup>th</sup> April	WEDNESDAY 29 <sup>th</sup> April	THURSDAY 30 <sup>th</sup> April	FRIDAY 1 <sup>st</sup> May	SATURDAY 2 <sup>nd</sup> May	SUNDAY 3 <sup>rd</sup> May
<p><b>LUNCH</b></p> <p><b>Starter Soup: (v)</b> Cauliflower &amp; Potato</p> <p><b>Mains:</b> Beef Cannelloni Spinach &amp; Ricotta Cannelloni (v) Spinach &amp; Vegetable Ragu (vegan) Beef Bolognaise (wf/df)</p> <p><b>Sides:</b> Potato Wedges Herb Roasted Mixed Peppers Baby Carrots</p> <p><b>Daily Special:</b> Fresh Green Paneer Curry with Basmati Rice</p> <p><b>Dessert:</b> Queens Pudding</p> <p><b>DINNER</b></p> <p><b>Starter Soup: (v)</b> Split Pea</p> <p><b>Mains:</b> Pulled Texas Pork - Round Pita Bread Pulled BBQ Jackfruit (v) (vegan) Pulled Pork (wf/df)</p> <p><b>Sides:</b> Warm Potato Salad Sesame Green Beans Sweetcorn Cobs</p> <p><b>Daily Special:</b> Caponata Pasta (vegan)</p> <p><b>Dessert:</b> Crumble Brownie</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup: (v)</b> Split Pea</p> <p><b>Mains:</b> Thai Green Chicken Curry Jackfruit Thai Green Curry (v) (vegan) Thai Green Chicken Curry (wf/df)</p> <p><b>Sides:</b> Coconut Rice Roasted Garlic Aubergine &amp; Red Onion Prawn Crackers</p> <p><b>Daily Special:</b> Jacket Potato with Mixed Mexican Beans (vegan)</p> <p><b>Dessert:</b> Lemon &amp; Raspberry Bread &amp; Butter Pudding with Vanilla Custard</p> <p><b>DINNER</b></p> <p><b>Starter Soup: (v)</b> Soup Of the Day</p> <p><b>Mains:</b> Italian Sausage Tortellini Asparagus &amp; Ricotta Tortellini (v) Pumpkin &amp; Sage Tortellini (vegan) Beef Ragu with GF Pasta (wf/df)</p> <p><b>Sides:</b> Sliced Garlic Bread Roasted Butternut Squash Peas</p> <p><b>Daily Special:</b> Veggie Macaroni Cheese, Crispy Onion Topping</p> <p><b>Dessert:</b> Cornflake Tart</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup: (v)</b> Soup Of the Day</p> <p><b>Mains:</b> Blackened Roasted Salmon Mango &amp; Red Onion Salsa Vegetable Cottage Pie with Sweet Potato Mash (v) (vegan) Blacken Roasted Salmon, Mango &amp; Red Onion Salsa (wf/df)</p> <p><b>Sides:</b> Hasselback Potatoes Roasted Courgettes Broccoli</p> <p><b>Daily Special:</b> Spicy "Vedgerree"</p> <p><b>Dessert:</b> Sticky Toffee Cheesecake</p> <p><b>DINNER</b></p> <p><b>Starter Soup: (v)</b> Carrot &amp; Coriander</p> <p><b>Mains:</b> Chicken Balls Chunky Sweet &amp; Sour Sauce Sweet &amp; Sour Vegetables (v) (vegan) Breaded Chicken Bites, Sweet &amp; Sour Sauce (wf/df)</p> <p><b>Sides:</b> Egg Fried Rice Stir Fried Vegetables Spring Rolls</p> <p><b>Daily Special:</b> Chana Masala with Flat Breads</p> <p><b>Dessert:</b> Warm Mini Doughnuts, Chocolate Sauce</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup: (v)</b> Carrot &amp; Coriander</p> <p><b>Mains:</b> Lamb Ragu Veggie Stuffed Peppers Topped with Mozzarella Cheese (v) Veggie Stuffed Peppers Topped with Vegan Smoked Cheese (vegan) Lamb Ragu (wf/df)</p> <p><b>Sides:</b> Garlic Ciabatta Bread Yellow Carrots, Romano Beans &amp; Broccoli Medley</p> <p><b>Daily Special:</b> Marry Me Chickpeas with Vegetable Rice</p> <p><b>Dessert:</b> Rhubarb &amp; Apple Crumble with Custard</p> <p><b>DINNER</b></p> <p><b>Starter Soup: (v)</b> Soup Of the Day</p> <p><b>Mains:</b> Buttermilk Chicken &amp; Bacon Burger Buttermilk Fried Tofu Burger (v) Breaded Fried Tofu Burger (vegan) Pan-fried Butterfly Chicken &amp; Bacon (wf/df) (Brioche Bun, Burger Relish, Mixed Leaf Salad, Sliced Tomato)</p> <p><b>Sides:</b> Potato Ridge Slices Pan Fried Baby Corn Breaded Mushrooms</p> <p><b>Daily Special:</b> Penne Pasta With Roast Squash Tomato Sauce (vegan)</p> <p><b>Dessert:</b> Chocolate &amp; Marshmallow Traybake</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup: (v)</b> Soup Of the Day</p> <p><b>Mains:</b> Haddock Fishcake with Applewood Cheese Centre Battered Vegetable Sausage (v) Battered Vegan Sausage (vegan) Grilled Cod (wf/df)</p> <p><b>Sides:</b> Chips Mushy Peas Homemade Tartare Sauce Curry Sauce</p> <p><b>Daily Special:</b> Spinach, Sweet Potato &amp; Lentil Dhal, Coconut Rice (Vegan)</p> <p><b>Dessert:</b> Carrot Cake</p> <p><b>DINNER</b></p> <p><b>Starter Soup: (v)</b> Rainbow Minestrone</p> <p><b>Mains:</b> Pork &amp; Beef Meatballs - Tomato, Garlic &amp; Shallot Sauce Vegetarian Meatballs (v) (vegan) (wf/df)</p> <p><b>Sides:</b> Herb Tagliatelle Roasted Red Peppers Sliced Carrots</p> <p><b>Daily Special:</b> Aubergine Tagine with Pita Bread (Vegan)</p> <p><b>Dessert:</b> Raspberry &amp; White Chocolate Meringue Roulade</p>	<p><b>LUNCH</b></p> <p><b>Starter Soup: (v)</b> Rainbow Minestrone</p> <p><b>Mains:</b> Chicken Kiev Sweet Potato &amp; Red Onion Marmalade Tart (v) (vegan) Chicken Kiev (wf/df)</p> <p><b>Sides:</b> French Fries Peas &amp; Sweetcorn Onion Rings</p> <p><b>Daily Special:</b> Tofu Fried Rice</p> <p><b>Dessert:</b> Banana Bread Fool</p> <p><b>DINNER</b></p> <p><b>Starter Soup: (v)</b> Spiced Lentil</p> <p><b>Mains:</b> Beef Chilli Vegetable Chilli (v) (vegan) Beef Chilli (wf/df)</p> <p><b>Sides:</b> Vegetable Rice Sour Cream &amp; Chive Green Beans Tortilla chips</p> <p><b>Daily Special:</b> Aloo Tikki Patties</p> <p><b>Dessert:</b> Baked Cookie Pies, Warm Caramel Sauce</p>	<p><b>LUNCH</b></p> <p><b>BRUNCH</b></p> <p><b>DINNER</b></p> <p><b>Starter Soup: (v)</b> Spring Vegetable</p> <p><b>Mains:</b> Roast Chicken Breast - Gravy Butternut Squash &amp; Lentil Wellington – Gravy (v) (vegan) Pan-fried Chicken (wf/df)</p> <p><b>Sides:</b> Roast Potatoes Yorkshire Puddings Stuffing Balls Broccoli Peas</p> <p><b>Daily Special:</b> Apple &amp; Sausage Filo Casserole</p> <p><b>Dessert:</b> New York Cheesecake</p>

# SERVERY MENU - WEEK ENDING 3<sup>rd</sup> MAY 2026



Wk18 – Easter Term week 1

DISHES MAY CONTAIN TRACES OF NUTS OR NUT BY-PRODUCTS  
SOME OF THE FOOD PROVIDED AT THESE PREMISES CONTAINS INGREDIENTS PRODUCED FROM GENETICALLY MODIFIED SOYA BEANS AND MAIZE  
FURTHER INFORMATION IS AVAILABLE FROM STAFF