

SERVERY MENU - WEEK ENDING 30th AUGUST 2026



Wk 35 – Easter Term WK2

MONDAY 24 th August	TUESDAY 25 th August	WEDNESDAY 26 th August	THURSDAY 27 th August	FRIDAY 28 th August	SATURDAY 29 th August	SUNDAY 30 th August
LUNCH Starter Soup: (v) Summer Vegetable Mains: Smoked Paprika Pork Loin Steak - Peppercorn Sauce Smokey Vegetable Jumbalaya (v)(vegan) Smoked Paprika Pork Loin Steak (wf/df) Sides: Sweet Potato Mash Green Beans Sliced Carrots Daily Special: Chipotle Chickpeas with Aubergine & Pitta (vegan) Dessert: Banoffee Tarts NO DINNER	LUNCH Starter Soup: (v) Courgette, White Onion & Pesto Mains: Pan-Fried Sea Bream, Pesto & Spinach Sauce Squash & Brie Tart (v) Bean & Potato Tart (vegan) Pan-Fried Sea Bream, Pesto & Spinach Sauce (wf/df) Sides: Parsley New Potatoes Pan-Fried Hispi Cabbage Lemon Roasted Courgettes Daily Special: Jacket Potato with Greek Style Beans Dessert: White Chocolate Blackberry & Blackcurrant Crumble Tart NO DINNER	LUNCH Starter Soup: (v) Soup of the Day Mains: Pan-Fried Butterfly Chicken, Chasseur Sauce Bean & Mushroom, Chasseur Sauce (v)(vegan) Pan-Fried Butterfly Chicken, Chasser Sauce (wf/df) Sides: Potato Gratin Crushed Carrots Cauliflower Daily Special: White Beans, Creamy Tarragon & Dill Sauce Dessert: Baked Lemon Curd Syrup Sponge, Custard NO DINNER	LUNCH Starter Soup: (v) Spinach, Watercress & Pea Mains: Beef Lasagne Creamy Courgette & Ricotta Lasagne (v) Courgette Lasagne (vegan) Beef Lasagne (wf/df) Sides: Oropan Focaccia Mixed Vegetables Daily Special: Chunky Roast Vegetable in a Tomato Sauce, Fusilli Pasta Dessert: Vanilla Panna Cotta, Fruit Compote NO DINNER	LUNCH Starter Soup: (v) Soup of the Day Mains: Scampi Breaded Vegetable Cakes (v) (vegan) Scampi (wf/df) Sides: Chips Mushy Peas Home Made Tartare Sauce Curry Sauce Daily Special: Pulled Jackfruit Coconut Stew, Rice Dessert: Victoria Sponge NO DINNER	LUNCH Starter Soup: (v) Leek & Potato Mains: Pan-Fried Cajan Chicken - Creamy Garlic & Parmesan Sauce Cajan Quorn Fillets (v) (vegan) Pan-Fried Cajan Chicken (wf/df) Sides: Penne Pasta, Herb Oil Baton Carrots Roasted Red Peppers Daily Special: Aloo Gobi & Jeera Rice (vegan) Dessert: Trifle Cheesecake DINNER Starter Soup: (v) French Onion Mains: Battered Prawns - Bang Bang Sauce Fried Cauliflower - Bang Bang Sauce (v) (vegan) Bubble Coated Fish Bites - Bang Bang Sauce (wf/df) Sides: Fried Garlic & Onion Rice Stir-fry Vegetables Vegetable Dim Sums Daily Special: Sichuan Cauliflower Steak Dessert: Brownie	LUNCH Starter Soup: (v) French Onion Mains: Beef Stroganoff Mushroom Stroganoff (v) Beef Stroganoff (wf/df) Sides: Pilau Rice Peas Broccoli Daily Special: (vegan) Pepperonata & Rice Dessert: Cherry Pie, Custard NO DINNER

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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