

SERVERY MENU - WEEK ENDING 20th SEPTEMBER 2026



Wk38 (Easter Term week5)

MONDAY 14 th September	TUESDAY 15 th September	WEDNESDAY 16 th September	THURSDAY 17 th September	FRIDAY 18 th September	SATURDAY 19 th September	SUNDAY 20 th September
LUNCH Starter Soup: (v) Carrot, Tarragon & White Bean Mains: Sticky Lemon Chicken Tempeh Green Jungle Curry (v) (vegan) Sticky Lemon Chicken (wf/df) Sides: Special Fried Rice Sesame Broccoli Spring Rolls Daily Special: Jacket Potato with Chipotle Black Beans Dessert: White Chocolate & Cranberry Tiffin NO DINNER	LUNCH Starter Soup: (v) Thai Spiced Lentil Mains: Pan-Fried Pork Loin Steak – Honey & Garlic Sauce Mediterranean Vegetable Quiche (v) Grilled Vegetable & Sundried Tomato Tart (vegan) Pan-Fried Pork Loin Steak (wf/df) Sides: Roasted New Potatoes Crushed Pesto Peas Herb Roasted Carrots Daily Special: Wholewheat Pasta with Peppernata Dessert: Strawberry Cream Cake Slice NO DINNER	LUNCH Starter Soup: (v) Soup of the Day Mains: Sesame Grilled Salmon, Miso Sauce Sesame Grilled Cauliflower Steak, Miso Sauce (v)(vegan) Sesame Grilled Salmon, Miso Sauce (wf/df) Sides: Vegetable Fried Ginger Noodles Sautéed Pak Choi with Garlic & Bean Sprouts Garlic Roasted Cauliflower Daily Special: Rice with Seitan Keema & Peas Dessert: Fruit Crumble & Custard NO DINNER	LUNCH Starter Soup: (v) Mushroom Mains: Moroccan Braised Lamb Moroccan Braised Vegetable Ragu (v)(vegan) Moroccan Braised Lamb (wf/df) Sides: Harissa Couscous Mixed Peppers Herb Roasted Butternut Squash Daily Special: Tofu Thai Green Curry & Wild Rice Dessert: Lemon Meringue Pie NO DINNER	LUNCH Starter Soup: (v) Soup of the Day Mains: Battered Haddock Herb Crusted Cauliflower Steak (v)(vegan) GF Scampi / Pan-Fried Cod (wf/df) Sides: Chips Mushy Peas Tartare Sauce Curry Sauce Daily Special: Mung Bean Curry, Coconut Rice Dessert: Berry Eton Mess Cheesecake NO DINNER	LUNCH Starter Soup: (v) Broccoli & Spinach Mains: Chicken Breast – Cajun Sauce Herb Polenta Steak with Mediterranean Vegetables, Garlic Sauce (v)(vegan) Pork Loin Steak, Honey & Garlic Sauce (wf/df) Sides: Sautéed Potatoes Pan-Fried Cabbage & Kale Peas Daily Special: Lentil Bolognaise with Pasta (vegan) Dessert: Salted Caramel Mille-Feuille NO DINNER	LUNCH Starter Soup: (v) Carrot & Ginger Mains: Pork Stroganoff Mushroom Stroganoff (v) Pork Stroganoff (wf/df) Sides: Basmati Rice Peas Pan-Fried Baby Corn Daily Special: (vegan) Jacket Potato & Lentil Chilli Dessert: Mint Gateau & Cream 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