

SERVERY MENU - WEEK ENDING 27th SEPTEMBER 2026



Wk39 – Easter Term week 6

MONDAY 21 st September	TUESDAY 22 nd September	WEDNESDAY 23 rd September	THURSDAY 24 th September	FRIDAY 25 th September	SATURDAY 26 th September	SUNDAY 27 th September
LUNCH Starter Soup: (v) Creamy Broccoli & Zucchini Mains: Haddock Fishcakes with Applewood Cheese Centre Sweet Potato Roulade (v) Butternut, Kale & Apricot Roast (vegan) Coated Fish Fillets (wf/df) Sides: Roasted New Potatoes, Herb Dressing Roasted Courgettes Lemon Dressed Broccoli Daily Special: Jackfruit Chilli & Rice (vegan) Dessert: Dulce de Leche Gateau DINNER Starter Soup: (v) Moroccan Chickpea & Sweet Potato Mains: Chilli Beef in Batter & Sweet Chilli Sauce Sweet Chilli Stir-Fry Vegetables & Crispy Smoked Tofu (v) (vegan) Sweet Chilli Beef (wf/df) Sides: Vegetable Egg Fried Rice Prawn Crackers Stir-Fried Vegetables Daily Special: Stuffed Greek Aubergines Dessert: Sticky Toffee Pudding & Custard	LUNCH Starter Soup: (v) Moroccan Chickpea & Sweet Potato Mains: Grilled Gammon Steaks, Pineapple Rings Butternut Squash & Sweet Potato Lasagna (v) Butternut Squash & Sweet Potato Lasagna (vegan) Grilled Gammon Steaks, Pineapple Rings (wf/df) Sides: Ziggy Fries Grilled Tomatoes Peas Daily Special: Puff Pastry with Caramelised Red Onion & Crumbled Ricotta Cheese Dessert: Blueberry Cheesecake DINNER Starter Soup: (v) Soup of the Day Mains: Honey & Garlic Baked Chicken Nut Free Roast (v)(vegan) Honey & Garlic Baked Chicken (wf/df) Sides: Maccaroni Cheese, Crispy Onions Sautéed Mushrooms Sliced Green Beans Daily Special: Roasted Vegetable Pasta Bake with Mozzarella Cheese Dessert: Mini Coated Doughnuts, Caramel Sauce	LUNCH Starter Soup: (v) Soup of the Day Mains: Herb Crusted Salmon Smokey Bean & Potato Tart (v)(vegan) Herb Crusted Salmon (wf/df) Sides: Cheese & Chive Potato Skins Crushed Minted Peas Glazed Carrots Daily Special: Aubergine & Apricot Tagine with Pitta Bread (vegan) Dessert: Berries & White Chocolate Flapjack NO DINNER	LUNCH Starter Soup: (v) Minted Pea & Spring Onion Mains: Beef Bolognaise Mediterranean Vegetable & Lentil Bolognaise (v)(vegan) Beef Bolognaise (wf/df) Sides: Herb Spaghetti Roasted Courgettes & Red Onions Garlic Dough Balls Daily Special: Durum Wheat Pasta with Napolina Sauce (vegan) Dessert: Raspberry & Clotted Cream Mousse DINNER Starter Soup: (v) Soup of the Day Mains: Rib Cap Beef Burger, Sliced Bacon & Monterey Cheese Miami Burger, Steak Bacon, Monterey Cheese (v) Miami Burger, Steak Bacon, Vegan Cheddar Cheese (vegan) Rib Cap Beef Burger, Sliced Bacon, Vegan Cheddar Cheese (wf/df) (Maple Burger Roll, Sliced Gherkins, Sliced Tomato, Mixed Leaf, Burger Relish) Sides: Skin on Fries Roasted Mediterranean Vegetables Daily Special: Sweet Chili Rice with Stir-Fry Vegetables & Chickpeas (vegan) Dessert: White Chocolate Blondie	LUNCH Starter Soup: (v) Soup of the Day Mains: Battered Haddock Deep Fried Spinach & Potato Cake (v) Battered Vegan Sausage (vegan) Grilled Cod (wf/df) Sides: Chips Mushy Peas Homemade Tartare Sauce Curry Sauce Daily Special: Spicy Tomato, Vegan Sausage & Bean Casserole (vegan) Dessert: Chai Matcha Traybake DINNER Starter Soup: (v) Red Pepper & Tomato Mains: Vietnamese Pulled Pork, Pickle Slaw, White Roti Vietnamese Pulled Jackfruit, Pickle Slaw, White Roti (v) (vegan) Vietnamese Pulled Pork, Pickle Slaw (wf/df) Sides: Roasted Sweet Potato Green Beans & Shallots with Sticky Garlic Chilli Dressing Daily Special: Vegetable Chow Mein Noodles Dessert: Sticky Apple Caramel Tart	LUNCH Starter Soup: (v) Red Pepper & Tomato Mains: Chicken Katsu, Katsu Sauce, Spring Onions Plant Based Katsu Fillet, Katsu Sauce (v)(vegan) Pan-Fried Chicken, Curry Sauce (wf/df) Sides: Vegetable Fried Rice Pan-Fried Pak Choi Soy Green Beans Daily Special: Jacket Potato with Marry Me Chickpeas Dessert: Chocolate Brownie with Oreo Frosting DINNER Starter Soup: (v) Mulligatawny Mains: Lamb & Spinach Massala Vegetable & Spinach Massala (v) Lamb & Spinach Massala (wf/df) Sides: Chickpea & Coriander Rice Roast Herb & Garlic Aubergine Mixed Vegetables Daily Special: Vegetable Kung Pao with Rice Dessert: Summer Fruit Crumble & Pulled Vanilla Cream	LUNCH Starter Soup: (v) Mulligatawny Mains: Chicken Chasseur Spinach & Mushroom Fricassee (v) Chicken Breast (wf/df) Sides: Creamed Mashed Potato Sautéed Green Cabbage Peas Daily Special: Penne Pasta, Roasted Vegetables, Tomato Sauce Dessert: Treacle Tart DINNER Starter Soup: (v) Rosemary & White Bean Mains: Roast Pork – Apple Sauce Gravy Beetroot & Kale Tart (v) Cauliflower Tart (vegan) Roast Pork (wf/df) Sides: Roast Potatoes Yorkshire Puddings Broccoli Peas Daily Special: Pasta with Garlic Mushrooms, Red Peppers & Tomato Sauce Dessert: Jaffa Gateau

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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