

SERVERY MENU - WEEK ENDING 15th FEBRUARY 2026



Wk7 – new menuV4 week 1flip

MONDAY 9 th February	TUESDAY 10 th February	WEDNESDAY 11 th February	THURSDAY 12 th February	FRIDAY 13 th February	SATURDAY 14 th February	SUNDAY 15 th February
LUNCH Starter Soup: (v) Cream of Mushroom & Tarragon Mains: Battered Prawns - Kung Pao Sauce Vegetable Nuggets - Kung Pao Sauce (v) (vegan) Bubble Crumb Fish Bites (wf/df) Sides: Chinese Style Honey Glazed Carrots Topped with Toasted Sesame Seeds Vegetable Fried Rice Broccoli Daily Special: (vegan) Mixed Vegetable & Chickpea Tagine with Pitta Dessert: Rocky Road DINNER Starter Soup: (v) Soup of the Day Mains: Steak Pie Cheese & Onion Pie (v) Cauliflower & Spinach Balti Pie (vegan) Steak Pie (wf/df) Sides: Individual Potato Gratin Peas Crushed Carrot Daily Special: (vegan) Coconut Cauliflower & Sweet Potato Curry Dessert: Sticky Toffee Cheesecake	LUNCH Starter Soup: (v) Soup of the Day Mains: Pan-fried Butterfly Chicken Breast with Creamy Smoked Paprika & Mushroom Sauce Chickpea, Spinach & Spring Vegetable Spanish Stew (v) (vegan) Pan-fried Chicken (wf/df) Sides: Whole Wheat Fusilli Pasta Pan-fried Courgettes Green Beans Daily Special: (vegan) Durum Wheat Pasta with Tomato & Roast Butternut Squash Sauce Dessert: Seasonal Fruit Brioche Bread & Butter Pudding with Custard DINNER Starter Soup: (v) Cream of Broccoli Mains: Pepperoni Pizza Four Cheese Pizza (v) Pepper no-ni Pizza – (vegan) Pepperoni Pizza (wf/df) Sides: Ziggy Fries Roasted Red Peppers & Herb Dressing Daily Special: (vegan) Jackfruit Pizza Dessert: Chocolate Fudge Cake	LUNCH Starter Soup: (v) Cream of Broccoli Mains: Sea Bream with Lemon & Caper Sauce Mixed Bean Stuffed Red Pepper with Halloumi & Mediterranean Sauce (v) Mixed Bean Stuffed Red Pepper with Vegan Cheese & Mediterranean Sauce (vegan) Pan-fried Sea Bream (wf/df) Sides: Pan-fried New Potatoes with Spring Onions Pan-fried Garlic Baby Corn Herb Roasted Aubergine Daily Special: (vegan) Jacket Potato with Lentil Chilli Dessert: Lemon Meringue Pie DINNER Starter Soup: (v) Soup of the Day Mains: Breaded Chicken Escalope - Katsu Sauce Southern Fried Quorn Escalope - Katsu Sauce (v) Buttermilk Quorn Bread Steak - Katsu Sauce (vegan) Chicken Butterfly with Katsu Curry Sauce (wf/df) Sides: Fried Vegetable Rice Miso Fried Mushrooms Sesame Broccoli Daily Special: (vegan) Lentil, Vegan Mince & Sweet Potato Cottage Pie Dessert: Chunky Chocolate Chip Shortbread	LUNCH Starter Soup: (v) Soup of the Day Mains: Beef Bolognese Quorn Mince & Vegetable Bolognese (v) Beef Bolognese with GF Pasta (wf/df) Sides: Spaghetti Garlic Bread Mixed Vegetables Daily Special: (vegan) Rice with Stir Fry Vegetables, Chickpeas & Edamame Beans Dessert: Fruit Crumble & Custard NO DINNER	LUNCH Starter Soup: (v)(vegan) Roasted Tomato & Herb Mains: Scampi Battered Vegetable Sausage (v) Battered Vegan Sausage (vegan) Grilled Cod (wf/df) Sides: Kaufmanns Chips Mushy Peas Homemade Tartare Sauce Curry Sauce Daily Special: (vegan) Coconut & Mung Bean Curry, Vegetable Rice Dessert: Apple Portuguese Egg Custard Tart DINNER Starter Soup: (v) Soup of the Day Mains: Souvlaki Pork Kebab, Olive Oil & Herb Dressing - Tomato Chilli Sauce Pepper, Halloumi & Chicken Tikka Pieces Kebab, Olive Oil & Herb Dressing (v) Pepper, Vegan Cheese & Chicken Tikka Pieces Kebab (vegan) Souvlaki Pork Kebab (wf/df) Sides: Spiced Vegetable Giant Couscous Pitta Bread Hummus Breaded Mushrooms Daily Special: (vegan) Kung Pao Cauliflower with Rice Dessert: Chocolate & Salted Caramel Tart	LUNCH Starter Soup: (v) Soup of the Day Mains: Chicken Fajita with Wrap Quorn Breaded Goujons (v) Chicken Fajita (wf/df) Sides: Sweet Potato Wedges Sautéed Sliced Peppers & Onions Sweetcorn Tomato Salsa Daily Special: (vegan) Durum Wheat Pasta with Napolina Sauce Dessert: Black Forest Gateau DINNER Starter Soup: (v) Spiced Lentil & Butternut Squash Mains: Beef Mapo Vegetarian Tofu Mapo (v)(vegan) Mapo Tofu (wf/df) Sides: Steamed Rice Chilli & Garlic Green Beans Prawn Crackers Daily Special: (vegan) Vegan Vegetable Katsu Curry Dessert: Cookie Topped Cheesecake Pie with Heart Sprinkles	LUNCH NO BRUNCH DINNER Starter Soup: (v)(vegan) Cauliflower & Potato Soup Mains: Roast Pork Onion Gravy Keema Pie & Onion Gravy (v) (vegan) Roast Pork (wf/df) Sides: Roast Potatoes Yorkshire Puddings Cauliflower & Broccoli Cheese Baton Carrots Daily Special: (vegan) Sichuan Style Cauliflower Steak Dessert: Treacle Tart & Spiced Custard

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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