

SERVERY MENU - WEEK ENDING 8th FEBRUARY 2026



Wk6 (new menu v4 wk5)

MONDAY 2 nd February	TUESDAY 3 rd February	WEDNESDAY 4 th February	THURSDAY 5 th February	FRIDAY 6 th February	SATURDAY 7 th February	SUNDAY 8 th February
LUNCH Starter Soup: (v)(vegan) Lentil & Vegetable Mains: Breaded Chicken Escalope - Creamy Parmesan Sauce Quorn Escalope's - Creamy Sauce (v)(vegan) Chicken Escalope (wf/df) Sides: Herb Oil Tagliatelle Pan-fried Courgettes Broccoli Daily Special: (vegan) Aubergine Tagine with Pitta Dessert: Steamed Marble Sponge & Custard NO DINNER – CANDLEMAS FEAST	LUNCH Starter Soup: (v) Soup of the Day Mains: Chargrilled Pork Loin Steak & Peppercorn Sauce Grilled Mushroom Steak & Peppercorn Sauce (v)(vegan) Chargrilled Pork Loin Steak - Peppercorn Sauce (wf/df) Sides: Garlic & Rosemary Roast Potatoes Grilled Tomato Broccoli Daily Special: (vegan) Mushroom & Black bean Chilli Dessert: Pear & Date Cake Caramel Cream DINNER Starter Soup: (v)(vegan) Mediterranean Vegetable Soup with Toasted Chickpea Mains: Pepperoni Pizza Four Cheese Pizza with Roasted Vegetables (v) Pepper-no ni Pizza (vegan) Gluten Free Pepperoni Pizza (wf/df) Sides: Cheesy Potato Skins Roasted Peppers & Onions Piri Piri Glazed Corn on the Cob Daily Special: (vegan) Jackfruit Pizza Dessert: Cinnamon Swirl Cheesecake	LUNCH Starter Soup: (v)(vegan) Mediterranean Vegetable with Toasted Chickpea Mains: Grilled Salmon - Creamy Herb Prawn Sauce Pumpkin & Ricotta Tortellini - Creamy Herb Sauce (V) Leek & Sweet Potato Tortellini (vegan) Grilled Cod & Plant Based Prawn Sauce (wf/df) Sides: Herby Diced Potatoes Peas Rosemary Roasted Carrots Daily Special: (vegan) Lentil Cottage Pie Dessert: Toffee Apple Bread & Butter Pudding with Custard DINNER Starter Soup: (v) Soup of the Day Mains: Chipolatas, Fried Red Onion Gravy Moving Mountains Sausages, Fried Red Onion Gravy (v)(vegan) Chipolatas (wf/df) Sides: Chive Mash Potato Broccoli Green Beans Daily Special: (vegan) Vegetable Ragu & Fusilli Pasta Dessert: S'more, Snap Crackle & Pop Chocolate Mousse	LUNCH Starter Soup: (v) Soup of the Day Mains: Slow Cooked Lamb Ragu Roasted Vegetable Ragu (v)(vegan) Lamb Ragu (wf/df) Sides: Rigatoni Pasta Garlic Ciabatta Bread Roasted Mediterranean Vegetables Daily Special: (vegan) Pasta with Garlic Mushrooms & Tomatoes Dessert: Black Forest Mousse DINNER Starter Soup: Spicy Pea & Coconut Mains: Breaded Fish Burger Mac & Cheeseburger (v) Breaded Vegetable Burger (vegan) Breaded Cod Filet (wf/df) (Brioche Bun, Tartar Sauce, Shredded Lettuce, Carrot & Spring Onion & Sliced Tomato) Sides: Chunky Chips Onion Rings Mixed Sweetcorn & Peas Daily Special: (vegan) Spicy Stir Fry Chickpea & Vegetable with Rice Dessert: Warm Cookie Pie	LUNCH Starter Soup: (v) Spicy Pea & Coconut Mains: Scampi Battered Pork Sausage Cauliflower Steak (v)(vegan) Grilled Haddock (wf/df) Sides: Kaufmanns Chips Mushy Peas Tartare Sauce Curry Sauce Daily Special: (vegan) Tofu Fried Rice Dessert: Spiced Apple & Plum Crumble with Vanilla Custard DINNER Starter Soup: (v)(vegan) Vegetable & Butterbean Mains: Chilli Con Carne Quorn & Mixed Vegetable Chilli Con Carne (v)(vegan) Chilli Con Carne (wf/df) Sides: Rice Green Beans Tortilla Chips Breaded Cheese Rings Sour Cream & Chive Dip Daily Special: (vegan) Kung Pao Cauliflower with Rice Dessert: Millionaire's Shortbread	LUNCH Starter Soup: (v)(vegan) Vegetable & Butterbean Mains: Chicken & Pepper Kebab Sesame Korean Dressing Southern Fried Plant Based Tenders (v)(vegan) Chicken Kebab, Sesame Korean Dressing (wf/df) Sides: Ziggy Fries Sweetcorn Roasted Sliced Mixed Peppers Wrap Daily Special: (vegan) Durum Wheat Pasta with Chunky Roasted Red Pepper Sauce Dessert: Chocolate & Orange Roulade DINNER Starter Soup: (v) Leek & Potato Mains: Chinese Ribs Mixed Vegetables in Black Bean Sauce (v) (vegan) Chinese Ribs (wf/df) Sides: Egg Noodles Prawn Crackers Chinese Stir-fried Mixed Vegetables with Water Chestnuts Daily Special: (vegan) Rice & Dum Aloo Dessert: Sticky Toffee Cream Cake	LUNCH BRUNCH DINNER Starter Soup: (v) Cream of Mushroom & Tarragon Mains: Roast Turkey, Cranberry Sauce & Gravy Courgette & Red Pepper Wellington (v)(vegan) Roast Turkey (wf/df) Sides: Yorkshire Pudding Roasted Potato Mixed Vegetable Leek & Cauliflower Cheese Daily Special: (vegan) Spiced Lentil & Chickpea Patties Dessert: Steamed Chocolate Chip Banana Cake & 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