

SERVERY MENU - WEEK ENDING 25th JANUARY 2026



Wk4 new menu v4 week3

MONDAY 19 th January	TUESDAY 20 th January	WEDNESDAY 21 st January	THURSDAY 22 nd January	FRIDAY 23 rd January	SATURDAY 24 th January	SUNDAY 25 th January
LUNCH Starter Soup: (v)(vegan) Tuscan White Bean Mains: Chicken Kebab - Chimichurri Dressing Vegetable & Halloumi Kebab - Chimichurri Dressing (v) Vegetable & Vegan Cheese Kebab - Herb Oil Dressing (vegan) Chicken & Pepper Kebab - Herb Oil Dressing (wf/df) Sides: Moroccan Vegetable Tricolour Couscous Oregano Roasted Red Onions Sweetcorn Tzatziki Daily Special: (vegan) Vegetable Chow Mein Noodles Dessert Jaffa Chocolate Cake DINNER Starter Soup: (v) Soup of the Day Mains: BBQ Beef Brisket Bao Buns BBQ Pulled Jackfruit Bao Buns (v) (vegan) Pulled Beef Brisket (wf/df) Sides: French Fries Smokey Mixed Beans Spiced Baked Carrots Daily Special: (vegan) Jacket Potato with Baked Beans Dessert: Syrup Sponge & Spiced Custard	LUNCH Starter Soup: (v) Soup of the Day Mains: Chipolatas - Shallot & Mushroom Sauce Garden Gourmet Cumberland Sausage - Shallot & Mushroom Sauce (v)(vegan) Cumberland Sausages (wf/df) Sides: Cream & Cheese Potato Gratin Crushed Carrots & Swede Sliced Green Cabbage Daily Special: (vegan) Boiled Rice with Chickpea, Red Lentil & Spinach Dhal Dessert: Bread & Butter Pudding with Custard DINNER Starter Soup: (v)(vegan) Courgette, Pea & Pesto Mains Chicken Karaage - Chunky Sweet & Sour Sauce Moving Mountains Nuggets (v) (vegan) Cantonese Chicken (wf/df) Sides: Egg Fried Rice Prawn Crackers Sesame Broccoli Daily Special: (vegan) Pasta with Peperonata Dessert: Chocolate Cookie Pie	LUNCH Starter Soup: (v)(vegan) Courgette, Pea & Pesto Mains: Herb Crusted Salmon Lemon & Chive Cream Sauce Plant Based Smokey Chorizo Jambalaya (v)(vegan) Grilled Herb Salmon (wf/df) Sides: Hasselback Potatoes Roasted Pesto Courgettes Peas Daily Special: (vegan) Jacket Potato with 'Marry Me' Chickpeas Dessert: Sticky Toffee Chocolate Pudding & Custard DINNER Starter Soup: (v) Soup of the Day Mains: Meat Feast Pizza Meatless Farm Ham & Mushroom Pizza (v) Jackfruit Pizza (vegan) Pepperoni Pizza (wf/df) Sides: Curly Fries Roasted Herbed Mixed Peppers Coleslaw Daily Special: (vegan) Chilli No Carne & Rice Dessert: White Chocolate & Cranberry Tiffin	LUNCH Starter Soup: (v) Soup of the Day Mains: Minced Beef Gnocchi Ragu Beetroot Gnocchi Ragu (v) Vegetable Gnocchi Ragu (vegan) Beef Ragu – GF Pasta (wf/df) Sides: Tomato Focaccia Bread Roasted Mixed Peppers & Red Onion Green Beans Daily Special: (vegan) Spicy Sweet Pomegranate Tofu with Steamed Wild Rice Dessert: Baked Vanilla Crumble Cheesecake DINNER Starter Soup: (v) Thai Pumpkin Mains: Fried Chicken Burger with Sliced Mozzarella Cheese Moving Mountains No Chicken Burger (v) (vegan) Breaded Chicken Butterfly Burger (wf/df) (Maple Burger Roll, Gerkin Slices, Carrot & Onion Slaw, Shredded Lettuce) Sides: Potato Crunchies Garlic & Parsley Pan-fried Sweetcorn Cobs Onion Rings Daily Special: (vegan) Rice with Stir Fry Vegetables & Chickpeas Dessert: Banoffee Pie Sundae	LUNCH Starter Soup: (v) Thai Pumpkin Mains: Scampi Battered Pork Sausage Deep Fried Spinach & Potato Cake (v) Vegan Battered Sausage (vegan) Pan-fried Cod (wf/df) Sides: Kaufmanns Chips Mushy Peas Homemade Tartare Sauce Curry Sauce Daily Special: (vegan) Jacket Potato with Chipotle Black Beans Dessert: Chocolate Eclairs DINNER Starter Soup: (v)(vegan) Roasted Spiced Carrot Mains: Keralan Coconut Lamb Curry Paneer & Chickpea Coconut Keralan Curry (v) Tofu Chickpea Keralan Curry (vegan) Spiced Coconut Lamb (wf/df) Sides: Roti Bread Vegetable Rice Roasted Cauliflower Daily Special: (vegan) Kung Pao Cauliflower with Rice Dessert: Mint Chocolate Gateau	LUNCH Starter Soup: (v)(vegan) Roasted Spiced Carrot Mains: Pan-fried Chicken - Mixed Herb & Roasted Garlic Sauce Mushroom Steak – Mixed Herb & Roasted Garlic Sauce (v)(vegan) Pan-fried Chicken - Mixed Herb & Roasted Garlic Sauce (wf/df) Sides: Tomato & Parmesan Spaghetti Sliced Garlic Bread Broccoli Daily Special: (vegan) Durum Wheat Pasta with Napolina Sauce Dessert: Chocolate Cake with Chocolate Cinnamon Frosting DINNER Starter Soup: (v)(vegan) Mixed Bean & Autumn Vegetable Mains: Beef & Vegetable Chop suey Vegetable Chop suey (v)(vegan) Beef & Vegetable Chop suey (wf/df) Sides: Fried Vegetable Noodles Vegetable Gyoza Sesame Green Beans Daily Special: (vegan) Rice with Dum Aloo Dessert: Warm Mini Sugar Doughnuts with Chocolate Sauce	BRUNCH DINNER Starter Soup: (v) Creamy Sweet Potato Mains: Roast Lamb – Mint Sauce– Gravy Courgette & Red Pepper Wellington – Gravy (v) Roast Lamb (wf/df) Sides: Roast Potatoes Cauliflower & Leek Cheese Pan-fried Savoy Cabbage Yorkshire Pudding Daily Special: (vegan) Spiced Lentil & Chickpea Patties Dessert: Fruit Crumble & 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