

SERVERY MENU - WEEK ENDING 3rd MAY 2026



Wk18 – Easter Term week 1

MONDAY 27 th April	TUESDAY 28 th April	WEDNESDAY 29 th April	THURSDAY 30 th April	FRIDAY 1 st May	SATURDAY 2 nd May	SUNDAY 3 rd May
<p>LUNCH</p> <p>Starter Soup: (v) Cauliflower & Potato</p> <p>Mains: Beef Cannelloni Spinach & Ricotta Cannelloni (v) Spinach & Vegetable Ragu (vegan) Beef Bolognaise (wf/df)</p> <p>Sides: Potato Wedges Herb Roasted Mixed Peppers Baby Carrots</p> <p>Daily Special: Fresh Green Paneer Curry with Basmati Rice</p> <p>Dessert: Queens Pudding</p> <p>DINNER</p> <p>Starter Soup: (v) Split Pea</p> <p>Mains: Pulled Texas Pork - Round Pita Bread Pulled BBQ Jackfruit (v) (vegan) Pulled Pork (wf/df)</p> <p>Sides: Warm Potato Salad Sesame Green Beans Sweetcorn Cobs</p> <p>Daily Special: Caponata Pasta (vegan)</p> <p>Dessert: Crumble Brownie</p>	<p>LUNCH</p> <p>Starter Soup: (v) Split Pea</p> <p>Mains: Thai Green Chicken Curry Jackfruit Thai Green Curry (v) (vegan) Thai Green Chicken Curry (wf/df)</p> <p>Sides: Coconut Rice Roasted Garlic Aubergine & Red Onion Prawn Crackers</p> <p>Daily Special: Jacket Potato with Mixed Mexican Beans (vegan)</p> <p>Dessert: Lemon & Raspberry Bread & Butter Pudding with Vanilla Custard</p> <p>DINNER</p> <p>Starter Soup: (v) Soup Of the Day</p> <p>Mains: Italian Sausage Tortellini Asparagus & Ricotta Tortellini (v) Pumpkin & Sage Tortellini (vegan) Beef Ragu with GF Pasta (wf/df)</p> <p>Sides: Sliced Garlic Bread Roasted Butternut Squash Peas</p> <p>Daily Special: Veggie Macaroni Cheese, Crispy Onion Topping</p> <p>Dessert: Cornflake Tart</p>	<p>LUNCH</p> <p>Starter Soup: (v) Soup Of the Day</p> <p>Mains: Blackened Roasted Salmon Mango & Red Onion Salsa Vegetable Cottage Pie with Sweet Potato Mash (v) (vegan) Blacken Roasted Salmon, Mango & Red Onion Salsa (wf/df)</p> <p>Sides: Hasselback Potatoes Roasted Courgettes Broccoli</p> <p>Daily Special: Spicy "Vedgerree"</p> <p>Dessert: Sticky Toffee Cheesecake</p> <p>DINNER</p> <p>Starter Soup: (v) Carrot & Coriander</p> <p>Mains: Chicken Balls Chunky Sweet & Sour Sauce Sweet & Sour Vegetables (v) (vegan) Breaded Chicken Bites, Sweet & Sour Sauce (wf/df)</p> <p>Sides: Egg Fried Rice Stir Fried Vegetables Spring Rolls</p> <p>Daily Special: Chana Masala with Flat Breads</p> <p>Dessert: Warm Mini Doughnuts, Chocolate Sauce</p>	<p>LUNCH</p> <p>Starter Soup: (v) Carrot & Coriander</p> <p>Mains: Lamb Ragu Veggie Stuffed Peppers Topped with Mozzarella Cheese (v) Veggie Stuffed Peppers Topped with Vegan Smoked Cheese (vegan) Lamb Ragu (wf/df)</p> <p>Sides: Garlic Ciabatta Bread Yellow Carrots, Romano Beans & Broccoli Medley</p> <p>Daily Special: Marry Me Chickpeas with Vegetable Rice</p> <p>Dessert: Rhubarb & Apple Crumble with Custard</p> <p>DINNER</p> <p>Starter Soup: (v) Soup Of the Day</p> <p>Mains: Buttermilk Chicken & Bacon Burger Buttermilk Fried Tofu Burger (v) Breaded Fried Tofu Burger (vegan) Pan-fried Butterfly Chicken & Bacon (wf/df) (Brioche Bun, Burger Relish, Mixed Leaf Salad, Sliced Tomato)</p> <p>Sides: Sweet Potato Fries Pan Fried Baby Corn Breaded Mushrooms</p> <p>Daily Special: Penne Pasta With Roast Squash Tomato Sauce (vegan)</p> <p>Dessert: Chocolate & Marshmallow Traybake</p>	<p>LUNCH</p> <p>Starter Soup: (v) Soup Of the Day</p> <p>Mains: Haddock Fishcake with Applewood Cheese Centre Battered Vegetable Sausage (v) Battered Vegan Sausage (vegan) Grilled Cod (wf/df)</p> <p>Sides: Chips Mushy Peas Homemade Tartare Sauce Curry Sauce</p> <p>Daily Special: Spinach, Sweet Potato & Lentil Dhal, Coconut Rice (Vegan)</p> <p>Dessert: Carrot Cake</p> <p>DINNER</p> <p>Starter Soup: (v) Rainbow Minestrone</p> <p>Mains: Pork & Beef Meatballs - Tomato, Garlic & Shallot Sauce Vegetarian Meatballs (v) (vegan) (wf/df)</p> <p>Sides: Herb Tagliatelle Roasted Red Peppers Sliced Carrots</p> <p>Daily Special: Aubergine Tagine with Pita Bread (Vegan)</p> <p>Dessert: Raspberry & White Chocolate Meringue Roulade</p>	<p>LUNCH</p> <p>Starter Soup: (v) Rainbow Minestrone</p> <p>Mains: Chicken Kiev Sweet Potato & Red Onion Marmalade Tart (v) (vegan) Chicken Kiev (wf/df)</p> <p>Sides: French Fries Peas & Sweetcorn Onion Rings</p> <p>Daily Special: Tofu Fried Rice</p> <p>Dessert: Banana Bread Fool</p> <p>DINNER</p> <p>Starter Soup: (v) Spiced Lentil</p> <p>Mains: Beef Chilli Vegetable Chilli (v) (vegan) Beef Chilli (wf/df)</p> <p>Sides: Vegetable Rice Sour Cream & Chive Green Beans Tortilla chips</p> <p>Daily Special: Aloo Tikki Patties</p> <p>Dessert: Baked Cookie Pies, Warm Caramel Sauce</p>	<p>LUNCH</p> <p>BRUNCH</p> <p>DINNER</p> <p>Starter Soup: (v) Spring Vegetable</p> <p>Mains: Roast Chicken Breast - Gravy Butternut Squash & Lentil Wellington – Gravy (v) (vegan) Pan-fried Chicken (wf/df)</p> <p>Sides: Roast Potatoes Yorkshire Puddings Stuffing Balls Broccoli Peas</p> <p>Daily Special: Apple & Sausage Filo Casserole</p> <p>Dessert: New York Cheesecake</p>

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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