

SERVERY MENU - WEEK ENDING 21st JUNE 2026



Wk25 Easter Term week8

MONDAY 15 th June	TUESDAY 16 th June	WEDNESDAY 17 th June	THURSDAY 18 th June	FRIDAY 19 th June	SATURDAY 20 th June	SUNDAY 21 st June
<p>LUNCH</p> <p>Starter Soup: (v) Creamy Sweet Potato</p> <p>Mains: Chicken Kiev Vegetable Kiev (v) Vegan Kiev (vegan) Breaded Chicken (wf/df)</p> <p>Sides: Roasted New Potatoes Piri Piri Baby Corn Sautéed Baby Carrots</p> <p>Daily Special: Vegetable Moussaka</p> <p>Dessert: Lemon Meringue Pie</p> <p>DINNER</p> <p>Starter Soup: (v) Summer Vegetable</p> <p>Mains: Teriyaki Pork Meatballs, Grated Carrot & Spring Onion, Teriyaki Sauce Teriyaki Veggie Meatballs, Grated Carrot & Spring Onion (v)(vegan) Teriyaki Pork Meatballs, Grated Carrot & Spring Onion, Teriyaki Sauce (wf/df)</p> <p>Sides: Lemon Rice Sautéed Garlic Green Beans & Pak Choi Sliced Red Peppers</p> <p>Daily Special: Squash, Feta & Orenge Pasta Bake (vegan)</p> <p>Dessert: Chocolate & Salted Caramel Fudge Cake</p>	<p>LUNCH</p> <p>Starter Soup: (v) Summer Vegetable</p> <p>Mains: Baked Salmon with Chimichurri Sauce Vegetable Tagine Tart (v)(vegan) Grilled Salmon with Chimichurri Sauce (wf/df)</p> <p>Sides: Hasselback Potatoes Roasted Aubergine Lemon Dressed Broccoli</p> <p>Daily Special: Jacket Potato with Baked Beans (vegan)</p> <p>Dessert: Salted Caramel Brownie</p> <p>DINNER</p> <p>Starter Soup: (v) Soup of the Day</p> <p>Mains: BBQ Chicken Pizza with Red Peppers BBQ Jackfruit Pizza with Red Peppers (v) Jackfruit Vegeroni Pizza (vegan) Spiced Chicken Pizza with Red Peppers (wf/df)</p> <p>Sides: Sweet Potato Fries Mixed Peas & Sweetcorn Battered Onion Rings</p> <p>Daily Special: Butternut Squash & Chickpea Stew, Roasted New Potatoes (vegan)</p> <p>Dessert: Tropical Mousse with Pineapple Compote</p>	<p>LUNCH</p> <p>Starter Soup: (v) Soup of the Day</p> <p>Mains: Pan-Fried Turkey Escalope, Peppers & Onions, Pesto Sauce Caribbean Callaloo Patties (v)(vegan) Pan-Fried Turkey Escalope, Peppers & Onions. (wf/df)</p> <p>Sides: Cheese & Chive Potato Skins Sautéed Courgettes with Garlic Peas</p> <p>Daily Special: Lentil Cottage Pie</p> <p>Dessert: Mille- Feuille</p> <p>DINNER</p> <p>Starter Soup: (v) Watercress & Pea</p> <p>Mains: Beef Burger, Maple Bacon, Cheeseburger Vegetable Quarter Pounder (v)(vegan) Beef Burger, Maple Bacon, Cheeseburger (wf/df) (Sourdough Roll, Iceberg Lettuce, Sliced Red Onion, Guacamole)</p> <p>Sides: Seasoned Potato Wedges Garlic & Parsley Corn Ribs Crispy Onions Breaded Mozzarella Dippers</p> <p>Daily Special: Vegetable Chow Mein Noodles</p> <p>Dessert: Berry Crumble Cheesecake</p>	<p>LUNCH</p> <p>Starter Soup: (v) Watercress & Pea</p> <p>Mains: Lamb & Spinach Ragù Vegetable & Lentil Ragù (v)(vegan) Lamb & Spinach Ragù (wf/df)</p> <p>Sides: Crispy Gnocchi Garlic & Balsamic Green Beans Roasted Red Peppers</p> <p>Daily Special: Sesame Crusted Tofu with Spring Onion Rice</p> <p>Dessert: Strawberry Cheesecake</p> <p>DINNER</p> <p>Starter Soup: (v) Soup of the Day</p> <p>Mains: Pan-Fried Chicken Breast, Spanish Chorizo Sauce Spanish Vegetable Stuffed Peppers (v)(vegan) Chicken Breast, Spanish Sauce (wf/df)</p> <p>Sides: Patatas Bravas Roast Red Onion, Butternut Squash Spicy Corn Fritters</p> <p>Daily Special: Wholewheat Pasta with Puttanesca Sauce</p> <p>Dessert: Lemon Puddle Doughnut</p>	<p>LUNCH</p> <p>Starter Soup: (v) Soup of the Day</p> <p>Mains: Scampi Breaded Potato, Spinach & Pea Cake (v)(vegan) GF Scampi / Grilled Cod (wf/df)</p> <p>Sides: Chips Mushy Peas Homemade Tartare Sauce Curry Sauce</p> <p>Daily Special: Cheese & Onion Pasty</p> <p>Dessert: Eclairs</p> <p>DINNER</p> <p>Starter Soup: (v) Tuscan Bean & Vegetable</p> <p>Mains: Braised Beef Ravioli, Creamy Tomato Sauce Courgette & Ricotta Tortellini, Creamy Tomato Sauce (v) Leek & Sweet Potato, Creamy Tomato Sauce (vegan) Pork & Beef Ragù – GF pasta (wf/df)</p> <p>Sides: Roasted Aubergines & Courgettes Garlic Ciabatta Broccoli</p> <p>Daily Special: Boiled Rice with Coconut & Roasted Vegetable Dhal (vegan)</p> <p>Dessert: Banoffee Pie Sundae</p>	<p>LUNCH</p> <p>Starter Soup: (v) Tuscan Bean & Vegetable</p> <p>Mains: BBQ Ribs Mexican Bean Pasty (v)(vegan) BBQ Ribs (wf/df)</p> <p>Sides: Criss Cut Potatoes Garlic Butter Cobs Roasted Red Onion</p> <p>Daily Special: Pasta with Chunky Spicy Peperonata (vegan)</p> <p>Dessert: Millionaires Shortbread</p> <p>DINNER</p> <p>Starter Soup: (v) Courgette & Mint</p> <p>Mains: Chicken Korma, Toasted Coconut Flakes Vegetable Korma, Toasted Coconut Flakes (v)(vegan) Chicken Curry (wf/df)</p> <p>Sides: White Rice Green Beans, Curried Onions Vegetable Pakora</p> <p>Daily Special: French Bean & Potato Sabzi with Rice (vegan)</p> <p>Dessert: Salted Caramel Mousse Cones</p>	<p>LUNCH</p> <p>BRUNCH</p> <p>DINNER</p> <p>Starter Soup: (v) Gazpacho</p> <p>Mains: Roast Beef – Horseradish Sauce– Gravy Vegetable Roast Slice (v)(vegan) Roast Beef (wf/df)</p> <p>Sides: Roast Potatoes Farmhouse Style Vegetable Mix Crushed Carrots Yorkshire Pudding</p> <p>Daily Special: Quinoa, Red Pepper & Mushroom Patties (vegan)</p> <p>Dessert: Mixed Fruit Coco Crumble, Vanilla Custard</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