

SERVERY MENU - WEEK ENDING 9th AUGUST 2026



Wk32 (Easter Term week7)

MONDAY 3 rd August	TUESDAY 4 th August	WEDNESDAY 5 th August	THURSDAY 6 th August	FRIDAY 7 th August	SATURDAY 8 th August	SUNDAY 9 th August
LUNCH Starter Soup: (v) Rosemary & White Bean Mains: Garlic & Rosemary Chicken Breast Roasted Harissa Cauliflower Steaks (v)(vegan) Garlic & Rosemary Chicken Breast (wf/df) Sides: Summer Gnocchi with Mixed Vegetables Maple Roasted Carrots Pan-Fried Green Cabbage Daily Special: Pasta with Garlic Mushrooms, Red Peppers & Tomato Sauce (vegan) Dessert: Dark Belgian Chocolate Peppermint Gateau DINNER Starter Soup: (v) Mexican Chargrilled Corn Mains: Spiced Lamb, Flatbread Spiced Vegetables & Butterbean Stew, Flatbread (v)(vegan) Spiced Lamb Stew (wf/df) Sides: Sweet Potato Fries Garlic Green Beans Cauliflower Bites Daily Special: Cornish Vegetable Pasty Dessert: Caramel Puddle Doughnut	LUNCH Starter Soup: (v) Mexican Chargrilled Corn Mains: Pork & Leek Sausage Ring Glamorgan Sausage (v) Vegetable Sausage (vegan) Cumberland Sausages (wf/df) Sides: Potato Gratins Broccoli Summer Bean Cassoulet Daily Special: Roasted Aubergine & Tomato Curry with Boiled Rice (vegan) Dessert: Strawberry Mousse, Shortbread Fingers NO DINNER	LUNCH Starter Soup: (v) Soup of the Day Mains: Pan-Fried Sea Bream, Lemon & Caper Dressing Moroccan Tagine (v) (vegan) Pan-Fried Sea Bream, Lemon & Caper Dressing (wf/df) Sides: Roasted Garlic & Rosemary Potatoes Summer Ratatouille Minted Peas Daily Special: Jacket Potato with Chipotle Black Beans (vegan) Dessert: Lemon Drizzle Sponge, Raspberry Frosting DINNER Starter Soup: (v) Creamy Spring Greens Mains: Breaded Chicken Escalope, Creamy Parmesan Sauce Pepper Stuffed with Butternut Squash, Red Onion & Creamy Garlic Sauce (v) (vegan) Chicken Escalope, Creamy Cheese Sauce (wf/df) Sides: Pesto Tagliatelle Broccoli Garlic & Parsley Green Beans Daily Special: Chilli No Carne & Rice Dessert: Chocolate & Salted Caramel Torte	LUNCH Starter Soup: (v) Creamy Spring Greens Mains: Summer Beef Gnocchi Bake Mushroom Gnocchi Bake (v)(vegan) Summer Beef Gnocchi Bake (wf/df) Sides: Rosemary Roasted Carrots with Shallots Herb Dressed Mixed Vegetables Daily Special: Spicy Sweet Pomegranate Tofu with Steamed Wild Rice (vegan) Dessert: Mascarpone, Mango & Passion Fruit Cheesecake NO DINNER	LUNCH Starter Soup: (v) Soup of the Day Mains: Fishcake Summer Vegetable & Sweet Potato Cake (v)(vegan) Grilled Haddock (wf/df) Sides: Chips Mushy Peas Tartare Sauce Curry Sauce Daily Special: Roasted Sweet Potato, Mushroom & Paneer Biryani with Pomegranate Dessert: Lemon Curd & Mixed Berries Pavlova NO DINNER	LUNCH Starter Soup: (v) Summer Split Pea Mains: Chicken Karaage, Ponzu Sauce Moving Mountains Nuggets, Ponzu Sauce (v) (vegan) Breaded Chicken Bites, Ponzu Sauce (wf/df) Sides: White Rice Miso Peas & Edamame Beans Sesame Broccoli Daily Special: Vegetable Kung Pao with Wild Rice (vegan) Dessert: Chunky Chocolate Chip Shortbread NO DINNER	LUNCH Starter Soup: (v) Roasted Red Peppers Mains: Chilli con Carne Vegetable Chilli con Carne (v) Chilli Con Carne (wf/df) Sides: Basmati Rice Sour Cream & Chive Peas Daily Special: (vegan) Jacket Potato & Lentil Chilli Dessert: Chocolate Flapjack NO DINNER

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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