

SERVERY MENU - WEEK ENDING 23rd AUGUST 2026



Wk34 – Easter Term week 1

MONDAY 17 th August	TUESDAY 18 th August	WEDNESDAY 19 th August	THURSDAY 20 th August	FRIDAY 21 st August	SATURDAY 22 nd August	SUNDAY 23 rd August
LUNCH Starter Soup: (v) Cream of Vegetable Mains: Beef Bolognaise Spinach & Ricotta Cannelloni (v) Spinach & Vegetable Ragu (vegan) Beef Bolognaise (w/f/df) Sides: Spaghetti Herb Roasted Mixed Peppers Baby Carrots Daily Special: Fresh Green Paneer Curry with Basmati Rice Dessert: Vietnamese Iced Coffee Cake DINNER Starter Soup: (v) Split Pea Mains: Pulled Texas Pork - Round Pita Bread Pulled BBQ Jackfruit (v) (vegan) Pulled Pork (w/f/df) Sides: Warm Potato Salad Sesame Green Beans Sweetcorn Cobs Daily Special: Caponata Pasta (vegan) Dessert: Crumble Brownie	LUNCH Starter Soup: (v) Split Pea Mains: Thai Green Chicken Curry Jackfruit Thai Green Curry (v) (vegan) Thai Green Chicken Curry (w/f/df) Sides: Coconut Rice Roasted Garlic Aubergine & Red Onion Prawn Crackers Daily Special: Jacket Potato with Mixed Mexican Beans (vegan) Dessert: Cookies NO DINNER	LUNCH Starter Soup: (v) Soup Of the Day Mains: Blackened Roasted Salmon Mango & Red Onion Salsa Vegetable Cottage Pie with Sweet Potato Mash (v) (vegan) Blacken Roasted Salmon, Mango & Red Onion Salsa (w/f/df) Sides: Hasselback Potatoes Roasted Courgettes Broccoli Daily Special: Spicy "Vedgerie" Dessert: Sticky Toffee Cheesecake NO DINNER	LUNCH Starter Soup: (v) Carrot & Coriander Mains: Lamb Ragu Veggie Stuffed Peppers Topped with Mozzarella Cheese (v) Veggie Stuffed Peppers Topped with Vegan Smoked Cheese (vegan) Lamb Ragu (w/f/df) Sides: Garlic Ciabatta Bread Yellow Carrots, Romano Beans & Broccoli Medley Daily Special: Marry Me Chickpeas with Vegetable Rice Dessert: Apple Crumble Cake NO DINNER	LUNCH Starter Soup: (v) Soup Of the Day Mains: Scampi Battered Vegetable Sausage (v) Battered Vegan Sausage (vegan) Grilled Cod (w/f/df) Sides: Chips Mushy Peas Homemade Tartare Sauce Curry Sauce Daily Special: Spinach, Sweet Potato & Lentil Dhal, Coconut Rice (Vegan) Dessert: Carrot Cake NO DINNER	LUNCH Starter Soup: (v) Rainbow Minestrone Mains Chicken Kiev Sweet Potato & Red Onion Marmalade Tart (v) (vegan) Chicken Kiev (w/f/df) Sides: French Fries Peas & Sweetcorn Onion Rings Daily Special: Tofu Fried Rice Dessert: Banana Bread Fool NO DINNER	LUNCH Starter Soup: (v) Spiced Lentil Mains Pork Chasseur Vegetable Chasseur (v) Pork Chasseur (w/f/df) Sides: Creamed Mash Potato Sautéed Green Cabbage Peas Daily Special: Tofu, Fried Rice Dessert: Crème Caramel 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