

SERVERY MENU - WEEK ENDING 25th OCTOBER 2026



Wk43 (wk 4)

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