

# Lunch Menu

Week commencing:

08/09/25

## Monday

### Main Course

Spaghetti Bolognese ☐ ☐ ☐ ☐ ☐  
and Garlic Bread 2 A D H

Indian Butter Chickpeas ☐ ☐ ☐ ☐ ☐  
a h

Vegan Sausage Roll ☐ ☐ ☐ ☐ ☐

### Sides

Spaghetti ☐ ☐ ☐ ☐ ☐

Green Beans ☐ ☐ ☐ ☐ ☐

Peas ☐ ☐ ☐ ☐ ☐

### Dessert

Fresh Fruit Salad ☐ ☐ ☐ ☐ ☐

Fruit Yogurt ☐ ☐ ☐ ☐ ☐  
7

Chocolate Sponge ☐ ☐ ☐ ☐ ☐  
2 4 7

## Tuesday

### Main Course

Sausage Casserole ☐ ☐ ☐ ☐ ☐  
with Herb Crumb H J

Courgette Fritter with ☐ ☐ ☐ ☐ ☐  
Mango Yogurt

Baked Potato with ☐ ☐ ☐ ☐ ☐  
Beans & Melting Cheese

### Sides

Mash Potato ☐ ☐ ☐ ☐ ☐  
7

Sweetcorn ☐ ☐ ☐ ☐ ☐

Mix Vegetables ☐ ☐ ☐ ☐ ☐

### Dessert

Fresh Fruit Salad ☐ ☐ ☐ ☐ ☐

Fruit Yogurt ☐ ☐ ☐ ☐ ☐

Bakewell Tart ☐ ☐ ☐ ☐ ☐  
2 4 7

## Wednesday

### Main Course

Roast Pork and Apple ☐ ☐ ☐ ☐ ☐  
Sauce J

Lemony Pesto Beans ☐ ☐ ☐ ☐ ☐  
on Sourdough 7 2

Chilli Potato Dog ☐ ☐ ☐ ☐ ☐  
H J

### Sides

Roast Potatoes ☐ ☐ ☐ ☐ ☐

Cauliflower Cheese ☐ ☐ ☐ ☐ ☐

Braised Red Cabbage ☐ ☐ ☐ ☐ ☐

### Dessert

Fresh Fruit ☐ ☐ ☐ ☐ ☐

Fruit Yogurt ☐ ☐ ☐ ☐ ☐

Carrot Cake ☐ ☐ ☐ ☐ ☐  
2 4 7

## Thursday

### Main Course

Chicken Stir -Fry ☐ ☐ ☐ ☐ ☐  
4 A D H

Cheese and Tomato ☐ ☐ ☐ ☐ ☐  
Arancini 2 4 7

Bacon and Tomato ☐ ☐ ☐ ☐ ☐  
Pasta 2 J A

### Sides

Salad Potatoes ☐ ☐ ☐ ☐ ☐

Tender Stem Broccoli ☐ ☐ ☐ ☐ ☐

Buttered Carrots ☐ ☐ ☐ ☐ ☐

### Dessert

Fresh Fruit Salad ☐ ☐ ☐ ☐ ☐

Fruit Yogurt ☐ ☐ ☐ ☐ ☐  
7

Blackberry and Apple ☐ ☐ ☐ ☐ ☐  
Pie 2 4 7

## Friday

### Main Course

Battered Cod ☐ ☐ ☐ ☐ ☐  
2 4 7 5

BBQ Pulled Mushroom ☐ ☐ ☐ ☐ ☐  
Burger 2 7

Cheese Omelette ☐ ☐ ☐ ☐ ☐  
4

### Sides

Fries ☐ ☐ ☐ ☐ ☐

Baked Beans ☐ ☐ ☐ ☐ ☐  
A

Peas ☐ ☐ ☐ ☐ ☐

### Dessert

Fresh Fruit Salad ☐ ☐ ☐ ☐ ☐

Fruit Yogurt ☐ ☐ ☐ ☐ ☐  
7

Sticky Toffee Pudding ☐ ☐ ☐ ☐ ☐  
2 4 7

**KEY:** V = Vegetarian VG = Vegan GF = Gluten Free DF = Dairy Free

Available every day: Jacket Potato, Salad Bar, Packed Lunch (must be pre-ordered), Fresh Fruit & Yoghurt

**ALLERGENS** (using FSA codes): Celery<sup>1</sup>, Cereals (Gluten)<sup>2</sup>, Eggs<sup>4</sup>, Fish<sup>5</sup>, Milk<sup>7</sup>, Mustard<sup>9</sup>, Nuts<sup>10</sup>, Peanuts<sup>11</sup>, Sesame Seeds<sup>12</sup>, Soya<sup>13</sup>, Sulphites<sup>14</sup>

**INTOLERANCES:** Tomato Products<sup>4</sup>, Capiscum Products<sup>9</sup>, Soft Fruit Products<sup>5</sup>, Beef<sup>6</sup>, Aubergine<sup>5</sup>, Apple<sup>6</sup>, Oranges<sup>6</sup>, Onion<sup>4</sup>, Pork<sup>4</sup>

Please be aware we use all types of feeds in our kitchens. We have eliminated Palm Oil ingredients where currently possible. Substitute menus are available but may be an additional charge.