

Lunch Menu

Week commencing:

29/9/25

Monday

Main Course

Honey & Lemon Chicken ☐ ☐ ☐ ☐

Jumbo Onion Bhajis with Curry Sauce ☐ ☐ ☐ ☐

Tomato and Basil Pasta with Garlic Bread ☐ ☐ ☐ ☐

Sides

New Salad Potatoes ☒ ☒ ☒ ☒ 7

Ratatouille ☐ ☐ ☐ ☐

Buttered Courgettes ☐ ☐ ☐ ☐

Dessert

Fresh Fruit Salad ☒ ☒ ☒ ☒

Fruit Yogurt ☒ ☐ ☒ 7

Raspberry Cheesecake ☐ ☐ ☐ ☐ 2 4 7

Tuesday

Main Course

Melting Meatball Macaroni ☐ ☐ ☐ ☐ 2 7 A H J

Baked Brie Cob ☐ ☐ ☐ ☐

Baked Potato with Melting Cheese Beans ☐ ☐ ☐ ☐

Sides

Boiled Rice ☒ ☒ ☒ ☒

Sweetcorn ☐ ☐ ☐ ☐

Mix Vegetables ☐ ☐ ☐ ☐

Dessert

Fresh Fruit Salad ☒ ☒ ☒ ☒

Fruit Yogurt ☒ ☐ ☒ 7

Chocolate Heavies ☐ ☐ ☐ ☐ 2 4 7

Wednesday

Main Course

Baked Honey Glazed Ham ☐ ☐ ☐ ☐ J

Homity Pie ☐ ☐ ☐ ☐ 2 4 7

Cheese Omelette ☐ ☐ ☐ ☐ 2 4 7

Sides

Roast Potatoes ☒ ☒ ☒ ☒

Braised Red Cabbage ☐ ☐ ☐ ☐

Green Beans ☐ ☐ ☐ ☐

Dessert

Fresh Fruit Salad ☒ ☒ ☒ ☒

Fruit Yogurt ☒ ☐ ☒ 7

Lime Banana and Coconut Fritter ☐ ☐ ☐ ☐ 2 4 7

Thursday

Main Course

The Maynard Grill ☐ ☐ ☐ ☐ 4 J

Halloumi Taco with Sweetcorn Salsa ☐ ☐ ☐ ☐ 2 4 7

Bacon and Tomato Pasta ☐ ☐ ☐ ☐ 2 J A

Sides

Hash Browns ☒ ☐ ☒ 7

Mushrooms ☒ ☒ ☒ ☒

Spaghetti Hoops ☒ ☐ ☐ ☐

Dessert

Fresh Fruit Salad ☒ ☒ ☒ ☒

Fruit Yogurt ☒ ☐ ☒ 7

Devonshire Split ☒ ☐ ☐ ☐ 2 4 7

Friday

Main Course

Deep Fried Scampi ☐ ☐ ☐ ☐ 2 4 7 5

Mix Bean and Tomato Chilli with Corn Tortillas ☒ ☐ ☐ ☐ 2 4 7

Jumbo Fish Finger ☒ ☐ ☐ ☐ 5 H

Sides

Fries ☒ ☒ ☒ ☒

Baked Beans ☒ ☒ ☒ ☒ A

Peas ☒ ☒ ☒ ☒

Dessert

Fresh Fruit Salad ☒ ☒ ☒ ☒

Fruit Yogurt ☒ ☐ ☒ 7

Blackberry Cinnamon Apple Cranachan ☒ ☐ ☐ ☐ 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): Celery¹, Cereals (Gluten)², Eggs⁴, Fish⁵, Milk⁷, Mustard⁹, Nuts¹⁰, Peanuts¹¹, Sesame Seeds¹², Soya¹³, Sulphites¹⁴

INTOLERANCES: Tomato Products⁴, Capiscum Products⁹, Soft Fruit Products⁵, Beef⁶, Aubergine⁵, Apple⁶, Oranges⁶, Onion⁴, Pork⁴

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.