

LUNCH MENU

Week One

05/01/2026



AVAILABLE EVERYDAY

Seasonal soup

with croutons, fresh herbs, toppings, and freshly baked bread

Everyday salads

big bowl salad, tomato, cucumber, peppers, grated carrot, boiled eggs, mixed leaves, sweetcorn

Fruit bar

selection of bananas, apples, satsumas, melon and mixed grapes

Yoghurt bar

selection of natural yoghurt, seeds and dried fruits

Jacket potato bar

hot jacket potatoes with a choice of fillings

Please see daily menu board for ALL allergens

MONDAY

Main Meal

Pizza Bar – Meat Feast

Vegetarian Meal

Pizza Bar - Margarita

Sides

Crispy Onions, Sweetcorn, Spiced Hand Cut Wedges and Gherkins

Dessert

Sweet Belgium Waffles topped with Chocolate Sauce and Sprinkles

TUESDAY

Main Meal

Cumberland Sausage & Mash

Vegetarian Meal

Veggie Sausages and Mash

Sides

Onion Gravy, Crispy Onions, Peas, Roasted Carrots with Thyme

Dessert

YOGHURT AND FRUIT BAR
A selection of Yogurts with different fruits and toppings

WEDNESDAY

Main Meal

Lemon and Thyme Roast Chicken thighs with Sage & Onion Stuffing, Yorkshire Pudding

Vegetarian Meal

Mushroom Brie & Cranberry Wellington

Sides

Cauliflower Cheese, Honey Roasted Parsnips, Steamed Broccoli & Roasted Potatoes

Dessert

Butterscotch Tart

THURSDAY

Main Meal

Chicken, Leek and Mushroom Pie

Vegetarian Meal

Sweet Potato, Goats Cheese and Spinach Pie

Sides

Herb Rolled New Potatoes, Gravy, Peas and Roasted Carrots with Thyme

Dessert

Carrot Cake

FRIDAY

Main Meal

Fish Fingers, Cod Fishcakes Battered Sausage

Vegetarian Meal

Griddled Vegetable stack topped With Halloumi Cheese

Sides

Peas and Beans, Random Cut Chips, Gherkins, Pickled Onions, Tartare Sauce, Lemons and Tomato Ketchup

Dessert

Chocolate Marble Cake



LUNCH MENU

Week Two
12/01/2026



AVAILABLE EVERYDAY

Seasonal soup

with croutons, fresh herbs, toppings, and freshly baked bread

Everyday salads

big bowl salad, tomato, cucumber, peppers, grated carrot, boiled eggs, mixed leaves, sweetcorn

Fruit bar

selection of bananas, apples, satsumas, melon and mixed grapes

Yoghurt bar

selection of natural yoghurt, seeds and dried fruits

Jacket potato bar

hot jacket potatoes with a choice of fillings

Please see daily menu board for ALL allergens

MONDAY

Main Meal

Southern Fried Breaded Chicken Burger with Hand Cut Wedges

Vegetarian Meal

Vegan Burger

Sides

Baked Beans, Super sweet sweetcorn, Gherkins, Burger Cheese, Shredded Coss, Fresh Tomato Salsa

Dessert

Chocolate Brownie

TUESDAY

Main Meal

Ground Beef Taco Tuesday with Rice

Vegetarian Meal

Vegan Chilli Bean Taco Tuesday

Sides

Peppers and Sweetcorn, Baked Beans, Sour Cream and Tomato Salsa

Dessert

YOGHURT AND FRUIT BAR
A selection of Yogurts with different fruits and toppings

WEDNESDAY

Main Meal

Garlic and Herb Chicken, Mashed Potato, Sticky Pan Gravy

Vegetarian Meal

Risotto of the day

Sides

Savoy Cabbage, Peas and Carrots

Dessert

Apple cake

THURSDAY

Main Meal

Chicken Dhansak with steamed Rice

Vegetarian Meal

Chickpea and Sweet Potato Dhansak

Sides

Onion Bhajee, Spice Cauliflower, Naan Bread, Mango Chutney & Poppadums

Dessert

Steamed Jam Sponge Cake

FRIDAY

Main Meal

Chicken Fajita Friday

Vegetarian Meal

Mixed Bean Fajita

Sides

Floured Tortilla, Hand Cut Wedges, Peas and Beans, Sour Cream and Tomato Salsa
Dessert

Dessert

Chocolate and Orange Tart



LUNCH MENU

Week Three

19/01/2026



AVAILABLE EVERYDAY

Seasonal soup

with croutons, fresh herbs, toppings, and freshly baked bread

Everyday salads

big bowl salad, tomato, cucumber, peppers, grated carrot, boiled eggs, mixed leaves, sweetcorn

Fruit bar

selection of bananas, apples, satsumas, melon and mixed grapes

Yoghurt bar

selection of natural yoghurt, seeds and dried fruits

Jacket potato bar

hot jacket potatoes with a choice of fillings

Please see daily menu board for ALL allergens

MONDAY	TUESDAY	WEDNESDAY
Main Meal Tuna & Sweetcorn Pasta Bake	Main Meal BBQ Pulled Pork Baps	Main Meal Roasted Loin of Pork with Apple Sauce and Crispy Crackling
Vegetarian Meal Macaroni Cheese Pasta Bake, Topped with a Herby Crust	Vegetarian Meal BBQ Pulled Jackfruit Baps	Vegetarian Meal Vegetable Potato Cake topped with a poached egg
Sides Garlic Bread, Peas and Sweetcorn	Sides Skin on Fries, Coleslaw and Crunchy Salad, Blackened Corn Cobettes	Sides Cauliflower Cheese, Honey Roasted Carrots with Thyme, Steamed Broccoli
Dessert Syrup Sponge Cake	Dessert YOGHURT AND FRUIT BAR A selection of Yogurts with different fruits and toppings	Dessert Raspberry and White Chocolate Blondie

THURSDAY	FRIDAY
Main Meal Chicken Tikka Masala	Main Meal Battered Fish, Cod fishcake, OR Jumbo Sausage
Vegetarian Meal Chickpea And Sweet Potato Tikka Masala	Vegetarian Meal Stuffed Peppers with Tomato Sauce topped with Melting Mozzarella
Sides Pilau Rice, Vegetable Samosa, Naan Bread, Mango Chutney, Poppadums and Spiced Cauliflower and Peas	Sides Peas and Beans, Chunky chip chop chips, Gherkins, Pickled Onions, lemons, Tartare Sauce
Dessert Crumble Of The Day served with Custard	Dessert Classic School Cake



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PART OF IFG



*All menus are subject to change due to availability and supply