





















# Week 1

Weeks beginning: 1<sup>st</sup> September, 22<sup>nd</sup> September, 13<sup>th</sup> October, 10<sup>th</sup> November,






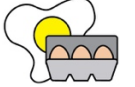



1<sup>st</sup> December, 5<sup>th</sup> January, 26<sup>th</sup> January, 23<sup>rd</sup> February, 16<sup>th</sup> March

Winter 2025/26

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Pork sausage roll & Mashed potato 	Homemade pepperoni pizza & Herby diced potatoes 	Homemade chicken korma with rice & Naan bread 	Homemade sausage and tomato pasta bake 	Fish cake & Chips 
Meat Free Meal	Cheese and onion lattice & Mashed potato 	Homemade cheese pizza & Herby diced potatoes 	Homemade Quorn korma with rice & Naan 	Homemade Quorn sausage and tomato pasta bake 	Veggie nuggets & Chips 
Vegetables	Spaghetti hoops	Salad	Sweetcorn	Salad	Baked Beans
Dessert	Pancakes & Chocolate/strawberry sauce/golden syrup  Or Fruit pots	Homemade triple chocolate brownie/ homemade blondie  Or Homemade cookies 	Homemade chocolate sponge with custard  Or Assorted yoghurts 	Homemade Tottenham cake  Or Fresh fruit salad	Homemade chocolate muffins  Or Arctic roll 

All meals are prepared fresh on the day using local fresh products when possible. All served alongside homemade bread an extensive salad bar and fresh fruit

No nuts are present in any of our meals or in the preparation area, however some meals contain the following

								
Wheat/Cereals	Celery	Barley	Milk	Fish	Eggs	Soya	Oats	Mustard

\*Please be advised that all menus are subject to change depending upon availability
























# Week 2

Weeks beginning: 8<sup>th</sup> September, 29<sup>th</sup> September, 20<sup>th</sup> October, 17<sup>th</sup> November,





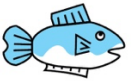




8<sup>th</sup> December, 12<sup>th</sup> January, 2<sup>nd</sup> February, 2<sup>nd</sup> March, 23<sup>rd</sup> March

Winter 25/26

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Pork meatballs with pasta & Homemade pasta sauce 	Homemade pepperoni pizza & Potato puffs  	Moor farm roast beef with roast potatoes & gravy	Chicken burger in a bun with tomato ketchup & Skin on fries 	Battered fish fillet & Chips  
Meat Free Meal	Quorn "meat" balls with pasta & Homemade pasta sauce 	Homemade cheese pizza & Potato puffs  	Quorn roast with roast potatoes & gravy	Quorn burger in a bun with tomato ketchup & Skin on fries 	Veggie fingers & Chips  
Vegetables	Salad	Salad	Broccoli & carrots	Salad	Spaghetti hoops
Dessert	Homemade cupcakes  Or Peaches and fresh cream 	Homemade Tiffin  Or Homemade biscuits 	Homemade jam sponge with custard  Or Fruit pots	Waffles & Chocolate/strawberry sauce/golden syrup  Or Homemade cookies 	Homemade chocolate rice crispy cake  Or Vanilla ice cream 

All meals are prepared fresh on the day using local fresh products when possible. All served alongside homemade bread an extensive salad bar and fresh fruit

No nuts are present in any of our meals or in the preparation area, however some meals contain the following

								
Wheat/Cereals	Celery	Barley	Milk	Fish	Eggs	Soya	Oats	Mustard

\*Please be advised that all menus are subject to change depending upon availability





















# Week 3

Weeks beginning: 15<sup>th</sup> September, 6<sup>th</sup> October, 3<sup>rd</sup> November, 24<sup>th</sup> November,






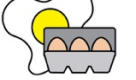



15<sup>th</sup> December, 19<sup>th</sup> January, 9<sup>th</sup> February, 9<sup>th</sup> March

Winter 2025/26

	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Breaded chicken goujons & Potato puffs 	Homemade pepperoni pizza & Herby diced potatoes 	Moor farm pork sausage with mashed potato and Yorkshire pudding & Gravy 	Beef burger in a bun with ketchup & Seasoned wedges *Cheese slice optional 	Fishy star & Chips 
Meat Free Meal	Quorn fillets & Potato puffs 	Homemade cheese pizza & Herby diced potatoes 	Quorn sausage with mashed potato and Yorkshire pudding & Gravy 	Quorn burger in a bun with ketchup & Seasoned wedges *Cheese slice optional 	Quorn nuggets & Chips 
Vegetables	Baked beans	Salad	Peas and carrots	Salad	Spaghetti hoops
Dessert	Homemade vanilla muffins  Or Mousse 	Homemade flapjack  Or Fruit pots	Homemade vanilla sponge with custard  Or Jelly	Homemade lemon drizzle cake  Or Yoghurts 	Homemade cookies  Or Chocolate ice cream pots 

All meals are prepared fresh on the day using local fresh products when possible. All served alongside homemade bread an extensive salad bar and fresh fruit

No nuts are present in any of our meals or in the preparation area, however some meals contain the following

 Wheat/Cereals	 Celery	 Barley	 Milk	 Fish	 Eggs	 Soya	 Oats	 Mustard
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\*Please be advised that all menus are subject to change depending upon availability