

ROTATIONAL MENU 02nd September – 19th September 2025

	Mon 01 Sept	Tues 02 Sept	Wed 03 Sept	Thurs 04 Sept	Fri 05 Sept
Main		Vegetable Curry Vegetables Boiled Rice	Roast Chicken Stuffing Ball Roast Potatoes Gravy, Vegetables	Spaghetti Beef Bolognese	Fish Fingers Oven Baked Mini Waffles
Vegetarian/ Pescetarian	TDDAY	Macaroni Cheese Bake	Quorn Dippers	Cauliflower & Broccoli Cheese Bake	Vegetarian Burger in a Bun
Jacket Potato		Cheese & Beans	Tuna Mayo	Chicken & Pepper Mix	Cheese & Beans
Pudding		Chocolate Sponge Fruit or Yoghurt	Fruit Salad, Fruit or Yoghurt	Mixed Fruit Crumble with Custard, Fruit or Yoghurt	Flapjack Slice, Fruit or Yoghurt

	Mon 08 Sept	Tues 09 Sept	Wed 10 Sept	Thurs 11 Sept	Fri 12 Sept
Main	Pork Meatballs in a Tomato Sauce with Fusilli	Creamy Tomato Penne Pasta Bake	Roast Beef Yorkshire Pudding Roast Potatoes Gravy, Vegetables	Cottage Pie	Fish Pie
Vegetarian/ Pescetarian	Cheesy Omelette	Bean & Quorn Curry with Steamed Rice	Vegetable Fingers	Egg Noodles with Stir Fry Mix	Margherita Pizza
Jacket Potato	Cheese & Beans	Chicken, Sweetcorn & Bacon Mayo	Mild Beef Chilli	Pulled Pork	Cheese & Beans
Pudding	Toffee Sponge, Fruit or Yoghurt	Banana Mousse Fruit or Yoghurt	Fruit Salad Fruit or Yoghurt	Apple Crumble with Custard Fruit or Yoghurt	Ice Cream Fruit or Yoghurt

	Mon 15 Sept	Tues 16 Sept	Wed 17 Sept	Thurs 18 Sept	Fri 19 Sept
Main	Spaghetti Beef Bolognese Garlic Bread Slice	Sweet & Sour Vegetables Boiled Rice	Roast Pork Loin Gravy, Vegetables Roast Potatoes	Pork Sausage in Gravy, Vegetables Mashed Potato	Fish Fingers Oven Baked Low Seasoned Potato Wedges
Vegetarian/ Pescetarian	Tuna Puff	Macaroni Cheese Bake	Quorn Sausage	Tomato & Basil Sauce with Pasta	Carrot, Cucumber & Houmous Wrap
Jacket Potato	Cheese & Beans	Tuna & Sweetcorn	Egg Mayo	Plant Based Meatballs	Cheese & Beans
Pudding	Lemon Drizzle Sponge Fruit or Yoghurt	Chocolate Mousse Fruit or Yoghurt	Fruit Salad, Fruit or Yoghurt	Chocolate Brownie, Fruit or Yoghurt	Shortbread Slice, Fruit or Yoghurt

PLEASE NOTE: All menu items are subject to availability and might need to be changed at short notice.

IMPORTANT: Do not hesitate to query any ingredients with me, Susi Gaston, Catering Manager, regarding food allergies.

Gluten free and dairy free alternatives available daily.

Please complete the menu choices online by Wednesday the 09th July 2025. Thank you very much!