

ROTATIONAL MENU 23rd February – 13th March 2026

	Mon 23 Feb	Tues 24 Feb	Wed 25 Feb	Thurs 26 Feb	Fri 27 Feb
Main	TD DAY	Vegetable Curry Boiled Rice Vegetables	Roast Gammon Roast Potato Gravy Vegetables	Pork Meatballs in a Tomato Sauce with Penne Pasta	Fish Fingers Oven Baked Chips
Vegetarian/ Pescetarian		Macaroni Cheese Bake	Quorn Dippers	Cauliflower & Broccoli Cheese Bake	Quorn Burger in a Bun
Jacket Potato		Quorn Bolognese	Cheese & Beans	Egg Mayo	Cheese & Beans
Pudding		Chocolate Sponge, Fruit or Yoghurt	Fruit Salad, Fruit or Yoghurt	Roly Poly with Custard Fruit or Yoghurt	Flapjack Slice, Fruit or Yoghurt

	Mon 02 Mar	Tues 03 Mar	Wed 04 Mar	Thurs 05 Mar	Fri 06 Mar
Main	Chicken, Bacon & Tomato Sauce Pasta	Mascarpone Penne Pasta	Roast Beef Yorkshire Pudding Roast Potatoes Gravy, Vegetables	Hot Dog in a Bun with Mixed Salad	Fish Fingers Oven Baked Mini Waffles
Vegetarian/ Pescetarian	Vegetarian Sausage Roll	Chickpea Curry with Steamed Rice	Vegetable Fingers	Egg Noodles Stir Fry Mix	Cheesy Omelette
Jacket Potato	Cheese & Beans	Tuna & Sweetcorn	Cheese & Beans	Fried Chicken, Onion & Peppers Mix	Cheese & Beans
Pudding	Toffee Sponge, Fruit or Yoghurt	Chocolate Mousse, Fruit or Yoghurt	Fruit Salad, Fruit or Yoghurt	Raspberry Jelly, Fruit or Yoghurt	Iced Finger Bun, Fruit or Yoghurt

	Mon 09 Mar	Tues 10 Mar	Wed 11 Mar	Thurs 12 Mar	Fri 13 Mar
Main	Spaghetti Beef Bolognese Garlic Bread Slice	Sweet & Sour Vegetables Boiled Rice	Roast Chicken Stuffing Ball Gravy Vegetables Roast Potatoes	Shepherd's Pie	Fish Pie Peas & Carrots
Vegetarian/ Pescetarian	Tuna Puff	Macaroni Cheese Bake	Quorn Sausage	Arrabbiata Pasta Mix	Margherita Pizza Slice
Jacket Potato	Cheese & Beans	Vegan Meatballs	Cheese & Beans	Tuna Mayo	Cheese & Beans
Pudding	Lemon Drizzle Sponge, Fruit or Yoghurt	Strawberry Mousse, Fruit or Yoghurt	Fruit Salad, Fruit or Yoghurt	Chocolate Brownie, Fruit or Yoghurt	Vanilla Ice Cream, 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 11th February 2026. Thank you very much!