

ROTATIONAL MENU 26th January – 13th February 2026

	Mon 26 Jan	Tues 27 Jan	Wed 28 Jan	Thurs 29 Jan	Fri 30 Jan
Main	Spaghetti Beef Bolognese	Vegetable Curry Boiled Rice Vegetables	Roast Pork Loin Roast Potato Gravy Vegetables	Pork Meatballs in a Tomato Sauce with Penne Pasta	Fish Fingers Oven Baked Chips
Vegetarian/ Pescetarian	Vegetarian Burger in a Bun	Macaroni Cheese Bake	Quorn Dippers	Cauliflower & Broccoli Cheese Bake	Carrot, Cucumber & Houmous Wrap
Jacket Potato	Cheese & Beans	Egg Mayo	Cheese & Beans	Pepperoni & Cheese Half	Cheese & Beans
Pudding	Toffee Sponge, Fruit or Yoghurt	Chocolate Mousse, Fruit or Yoghurt	Fruit Salad, Fruit or Yoghurt	Mixed Fruit Crumble Custard Fruit or Yoghurt	Flapjack Slice, Fruit or Yoghurt

	Mon 02 Feb	Tues 03 Feb	Wed 04 Feb	Thurs 05 Feb	Fri 06 Feb
Main	Chicken, Bacon & Tomato Sauce Pasta	Tomato & Basil Penne Pasta	Roast Beef Yorkshire Pudding Roast Potatoes Gravy, Vegetables	Turkey Burger 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	Chocolate Sponge, Fruit or Yoghurt	Banana Mousse, Fruit or Yoghurt	Fruit Salad, Fruit or Yoghurt	Raspberry Jelly, Fruit or Yoghurt	Ice Cream, Fruit or Yoghurt

	Mon 09 Feb	Tues 10 Feb	Wed 11 Feb	Thurs 12 Feb	Fri 13 Feb
Main	Spaghetti Beef Bolognaise Garlic Bread Slice	Sweet & Sour Vegetables Boiled Rice	Roast Chicken Stuffing Ball Gravy Vegetables Roast Potatoes	Cottage Pie	Fish Pie Peas & Carrots
Vegetarian/ Pescetarian	Tuna Puff	Macaroni Cheese Bake	Quorn Sausage	Vegetable Pasta Bake	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 Sponge with Icing, 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 21st January 2026. Thank you very much!