

ROTATIONAL MENU 16th March – 17th April 2026

	Mon 16 Mar	Tues 17 Mar	Wed 18 Mar	Thurs 19 Mar	Fri 20 Mar
Main	Pork Meatballs Fusilli in a Tomato Basil Sauce	Vegetable Curry Vegetables Boiled Rice	Roast Pork Loin Roast Potatoes Gravy, Vegetables	Spaghetti Beef Bolognese	Fish Fingers Oven Baked Mini Waffles
Vegetarian/ Pescetarian	Vegetarian Sausage Roll	Macaroni Cheese Bake	Quorn Fingers	Cauliflower & Broccoli Cheese Bake	Vegetarian Burger in a Bun
Jacket Potato	Cheese & Beans	Tuna Mayo	Cheese & Beans	Pepperoni & Cheese Mix	Cheese & Beans
Pudding	Chocolate Sponge Fruit or Yoghurt	Strawberry Mousse Fruit or Yoghurt	Fruit Salad Fruit or Yoghurt	Apple Crumble with Custard Fruit or Yoghurt	Vanilla Ice Cream Fruit or Yoghurt

	Mon 23 Mar	Tues 24 Mar	Wed 25 Mar	Thurs 26 Mar	Fri 27 Mar
Main	Carbonara Pasta	Mascarpone & Tomato Sauce Penne Pasta	Roast Beef Yorkshire Pudding Roast Potatoes Gravy, Vegetables	Shepherd's Pie	Fish Pie
Vegetarian/ Pescetarian	Cheesy Omelette	Bean & Quorn Curry with Steamed Rice	Vegetable Fingers	Arrabbiata Pasta	Margherita Pizza
Jacket Potato	Cheese & Beans	Tuna Sweetcorn	Cheese & Beans	Pulled Pork	Cheese & Beans
Pudding	Toffee Sponge, Fruit or Yoghurt	Chocolate Mousse Fruit or Yoghurt	Fruit Salad Fruit or Yoghurt	Mixed Fruit with Custard Fruit or Yoghurt	Blackcurrant Jelly Fruit or Yoghurt

	Mon 13 Apr	Tues 14 Apr	Wed 15 Apr	Thurs 16 Apr	Fri 17 Apr
Main	Spaghetti Beef Bolognese Garlic Bread Slice	Sweet & Sour Vegetables Boiled Rice	Roast Chicken Stuffing Ball 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	Egg Noodles with Stir Fry Vegetables	Carrot, Cucumber & Houmous Wrap
Jacket Potato	Cheese & Beans	Plant Based Meatballs	Cheese & Beans	Egg Mayo	Cheese & Beans
Pudding	Lemon Drizzle Sponge Fruit or Yoghurt	Banana Mousse Fruit or Yoghurt	Fruit Salad Fruit or Yoghurt	Chocolate Brownie Fruit or Yoghurt	Iced Finger Bun 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 11th March 2026. Thank you very much!