

ROTATIONAL MENU 02nd September – 18th September 2026

	Mon 31 Aug	Tues 01 Sept	Wed 02 Sept	Thurs 03 Sept	Fri 04 Sept
Meat	Bank Holiday	TDDAY	Pork Meatballs Tomato & Basil Sauce, Sweetcorn Wholegrain Fusilli	Spaghetti Beef Bolognese Mixed Veg Medley Garlic Bread	Oven Baked Breaded Fish Fingers Oven Baked Mini Waffles, Mushy Peas
Vegetarian/ Pescetarian Option			Lettuce, Cucumber & Tuna Mayonnaise Wrap	Vegetables Egg Fried Rice	Falafel, Houmous Mixed Salad in a Pitta Bread
Jacket Potato with Mixed Salad or Sliced Cucumber plus:			Cheese &/or Baked Beans	Pulled Pork	Cheese &/or Baked Beans
Dessert			Marble Sponge	Apple Crumble Custard	Mini Iced Buns

	Mon 07 Sept	Tues 08 Sept	Wed 09 Sept	Thurs 10 Sept	Fri 11 Sept
Meat	Chilli Con Carne Kidney Beans Boiled Rice Pitta Bread	Mascarpone & Tomato Sauce Penne Pasta Mixed Vegetables	Chicken & Bacon in a White Sauce Cut Green Beans Boiled Rice	Hot Dog in a Bun Mixed Salad	Ham & Cheese Puff Pastry Slice
Vegetarian/ Pescetarian	Cheesy Omelette	Chickpea Curry Steamed Rice	Arrabbiata Sauce Wholegrain Pasta	Fish Cake, Garden Peas Mash Potato	Margherita Pizza Slice
Jacket Potato with Mixed Salad or Sliced Cucumber plus:	Cheese &/ or Baked Beans	Tuna Melt	Cheese &/or Baked Beans	Egg Mayo	Cheese &/or Baked Beans
Dessert	Flapjack Slice	Banana & Cinnamon Cake	Fruit Salad	Coconut & Jam Sponge Custard	Chocolate Brownie

	Mon 14 Sept	Tues 15 Sept	Wed 16 Sept	Thurs 17 Sept	Fri 18 Sept
Meat	Spaghetti Beef Bolognese Garlic Bread Slice	Chicken Curry Mixed Vegetable Steamed Rice	Roast Gammon Gravy Broccoli & Carrots Roast Potatoes	Chargrilled Chicken Strips Roasted Vegetables Boiled Rice	Minced Beef in Gravy Broad Beans or Cabbage Boiled Potato
Vegetarian/ Pescetarian	Meatless Burger in a Bun	Macaroni Cheese Bake	Quorn Sausage	Tomato & Basil Sauce Wholegrain Pasta	Fish Pie, Peas Mashed Potato
Jacket Potato with Mixed Salad or Sliced Cucumber plus:	Cheese &/or Baked Beans	Vegan Meatballs	Cheese &/or Baked Beans	Tuna & Sweetcorn	Cheese &/or Baked Beans
Dessert	Lemon Drizzle Sponge	Chocolate Mousse	Pineapple	Mixed Fruit Crumble with Custard	Raspberry Jelly
DAILY FRESH FRUIT CHOICE: APPLE, ORANGE, PLUM OR PEAR					
DAILY AVAILABLE CHOICE: Little Raspberry or Apricot Organic 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 15th July 2026. Thank you very much!