## ROTATIONAL MENU 13<sup>th</sup> October – 31<sup>st</sup> October 2025

	Mon 13 Oct	Tues 14 Oct	Wed 15 Oct	Thurs 16 Oct	Fri 17 Oct
Main	Beef Burger	Vegetable Curry	Roast Chicken	Spaghetti Beef	Fish Fingers
	in a Bun	Boiled Rice	Stuffing Ball	Bolognese	Oven Baked
	Mixed Salad		Roast Potatoes		Mini Waffles
			Gravy, Vegetables		
Vegetarian/	Vegetarian	Macaroni Cheese	Quorn Dippers	Cauliflower &	Vegetarian Burger
Pescetarian	Sausage Roll			Broccoli Cheese Bake	in a Bun
Jacket Potato	Cheese & Beans	Quorn Bolognaise	Tuna Mayo	Chicken & Pepper	Cheese & Beans
				Mix	
	Chocolate Brownie	Strawberry Mousse	Fruit Salad	Apple Sponge with	Flapjack Slice
Pudding	Fruit or Yoghurt	Fruit or Yoghurt	Fruit or Yoghurt	Custard	Fruit or Yoghurt
				Fruit or Yoghurt	

	Mon 20 Oct	Tues 21 Oct	Wed 22 Oct	Thurs 23 Oct	Fri 24 Oct
Main	Pork Meatballs	Creamy	Sausages	Half Term	Half Term
	in a Tomato Sauce	Tomato & Basil	Yorkshire Pudding		
	with Fusilli	Penne Pasta	Roast Potatoes		
		Bake	Gravy, Vegetables		
Vegetarian/	Cheesy Omelette	Bean & Quorn Curry	Vegetable Fingers		
Pescetarian		with Steamed Rice			
Jacket Potato	Cheese & Beans	Chicken, Sweetcorn &	Mild Beef Chilli		
		Bacon Mayo			
Pudding	doughnuts	Banana Mousse	Fruit Salad		
	Fruit or Yoghurt	Fruit or Yoghurt	Fruit or Yoghurt		

	Mon 03 Nov	Tues 04 Nov	Weds 05 Nov	Thurs 06 Nov	Fri 07 Nov
Main	Spaghetti Beef	Sweet & Sour	Sausages	Hot Dog	Fish Fingers
	Bolognese	Vegetables	Gravy, Vegetables	in a Bun	Oven Baked Low
	Garlic Bread Slice	Boiled Rice	Roast Potatoes	Mixed Salad	Seasoned Potato
					Wedges
Vegetarian/	Tuna Puff	Macaroni Cheese	Quorn Sausage	Macaroni Cheese	Carrot, Cucumber &
Pescetarian					Houmous Wrap
Jacket Potato	Cheese & Beans	Tuna & Sweetcorn	Egg Mayo	Plant Based	Cheese & Beans
				Meatballs	
	Lemon Drizzle Sponge	Chocolate Mousse	Fruit Salad	Apple Crumble with	Choc Cake
Pudding	Fruit or Yoghurt	Fruit or Yoghurt	Fruit or Yoghurt	Custard	Fruit or Yoghurt
				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 this Wednesday the 8<sup>th</sup> September 2025. Thank you very much!