



SALAD BAR

Vibrant, fresh and seasonal salad everyday



PRIMARY MENU AUTUMN 2026 SEPTEMBER - DECEMBER

WEEK 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	STIR FRY RICE	MEXICAN CHICKEN	ROAST DINNER	CHICKEN CURRY	FISH OF THE DAY
	Quorn Fried Rice with Rainbow Vegetables	Fajita Seasoned Chicken & Mixed Peppers in a Tomato Sauce	Roasted Ham	Chicken, Sweet Potato & Carrot Curry	Breaded Fish Cake
MEAT FREE MAIN COURSE	---	MEXICAN QUORN	MEAT FREE ROAST	CAULI CURRY	VEGGIE BITES
	---	Fajita Seasoned Quorn & Mixed Peppers in a Tomato Sauce	Crispy Cauliflower Grill	Cauliflower, Sweet Potato & Carrot Curry	Crispy Spinach Bites
Sides	Corn Ribs	Steamed Rice & Sweetcorn	Roast Potatoes, Carrots & Gravy	Steamed Rice & Broccoli	Potato Wedges & Sweetcorn
	Jacket Potato with Pasta Hoops in Tomato Sauce & Cheeze	Fusilli Pasta with Homemade Tomato Sauce & Cheeze	Jacket Potato with Pasta Hoops in Tomato Sauce & Cheeze	Fusilli Pasta with Homemade Tomato Sauce & Cheeze	Jacket Potato with Pasta Hoops in Tomato Sauce & Cheeze
ALTERNATIVE MAIN	Cheeze & Crackers	---	---	Coconut Crunch Biscuit	Coconut Milk Yoghurt & Digestive Biscuit
	Honeydew Melon Wedge	Watermelon Slice	Fresh Fruit Salad	Mango Chunks	Pineapple Sticks
Second Course OR FRESH FRUIT	Avocado & Peppers or Cheeze Salad Sub	Coronation Chicken or Cream Cheeze & Chive Sub	Chicken Mayo & Sweetcorn or Cheeze & Cucumber Bun	Avocado & Peppers Sub	Ham Salad or Cheeze Mix & Tomato Sub
	Cucumber Sticks, Fruit Jelly & Satsuma	Carrot Sticks, Oaty Raspberry Bar & Apple	Pepper Sticks, Fruit Jelly & Satsuma	Carrot Sticks, Oaty Raspberry Bar & Apple	Cucumber Sticks, Fruit Jelly & Satsuma
Packed LUNCH					

DATES: 7TH SEPTEMBER | 28TH SEPTEMBER | 19TH OCTOBER | 9TH NOVEMBER | 30TH NOVEMBER | 21ST DECEMBER

