



SALAD BAR

Vibrant, fresh and seasonal salad everyday



PRIMARY MENU

AUTUMN 2026

SEPTEMBER - DECEMBER

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	---	CHICKEN TIKKA	ROAST DINNER	SPAG BOL	FISH OF THE DAY
	---	Fragrant Chicken Tikka Masala	Roast Chicken	Traditional Beef Bolognese with Fusilli	Breaded Fish Cake
MEAT FREE MAIN COURSE	VEGGIE HOT DOG	SQUASH TIKKA	CAULI ROAST	VEGGIE SPAG BOL	MEAT FREE BURGER
	Vegetable Hot Dog in a Bun with Potato Wedges	Fragrant Butternut Squash Tikka Masala	Crispy Cauliflower Grill	Vegetarian Mushroom Bolognese with Fusilli	Sweet Potato Hash in a Bun
Sides	Sweetcorn	Steamed Rice & Cauliflower	Roast Potatoes, Carrots with Gravy	Sweetcorn & Crispy Garlic Sub Slice	Rosemary Potato Wedges & Pasta Hoops in Tomato Sauce
ALTERNATIVE MAIN	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
Second Course	Flapjack Bites	Coconut Crunch Biscuit	---	Cheeze & Crackers	Coconut Milk Yoghurt & Digestive Biscuit
OR					
FRESH FRUIT	Galia Melon Wedge	Watermelon Slice	Fresh Fruit Salad	Pineapple Sticks	Orange Smiles
Packed LUNCH	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

DATES: 14TH SEPTEMBER | 5TH OCTOBER | 26TH OCTOBER | 16TH NOVEMBER | 7TH DECEMBER

