








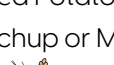



















Autumn Term 2025 Menu

Weeks Commencing: 22nd September, 20th October & 24th November



Week 4	Monday	Tuesday	Wednesday	Thursday	Friday
Main Option	All Day Breakfast 	Ham Pizza with Potato Puffs 	Fish Fingers with Chips & Sauce 	Butcher's Pork Sausage with Yorkshire Pudding Mash & Gravy 	Battered Chicken Steak with Sliced Potatoes & Ketchup or Mayo 
Meat Free Option	Vegetarian Breakfast 	Cheese & Tomato Pizza with Potato Puffs 	Vegetable Goujon with Chips & Sauce 	Vegan Sausage with Mashed Potatoes & Gravy 	Vegetable Kiev's with Sliced Potatoes & Ketchup or Mayo 
Alternative Option	Tuna or Egg Baguette  or Jacket Potato with a Choice of Filling	Bagel with Choice of Toppings  or Jacket Potato with a Choice of Filling	Bacon or Cheese Panini  or Jacket Potato with a Choice of Filling	Cheese or Chicken Sandwich  or Jacket Potato with a Choice of Filling	Ham or Cheese Soft Roll  or Jacket Potato with a Choice of Filling
Vegetables	Baked Beans	Sweetcorn	Salad	Peas & Carrots	Broccoli
Dessert	Pudding of the Day Salad Bar & Fresh Fruit or Yoghurt Available Daily				
All meals are prepared fresh on the day using local fresh products when possible No nuts are present in any of our meals or in the preparation area, however some meals contain the following (a full list of allergens can be requested): <div><div> Celery</div><div> Wheat</div><div> Milk/Dairy</div><div> Eggs</div><div> Fish</div><div> Sulphites</div><div> Mustard</div><div> Soya</div><div> Barley</div><div> Oats</div></div>					