

Spring Summer 2026

Halal menu

Monday

Tuesday

Wednesday

Thursday

Friday

Wk 1

Chicken korma, rice and a garlic and herb naan bread

Cheese panini, seasoned jacket wedges and coleslaw (v)

Brunch – Chicken sausage, omelette, hash brown & baked beans

Lamb Bolognese, pasta and garlic bread

Fish fillet, fries, garden peas and tomato ketchup (gf)



Vegan sausage roll, sauté potatoes, sweetcorn and ketchup (pb)

Neapolitan pasta served with garlic bread (v)

Brunch – Quorn vegan sausage, omelette, hash brown & baked beans (v)

Cheese & onion pie, new potatoes and salad (v)

No-chicken and sweetcorn wrap, fries and vegetable sticks (pb)

Iced smoothie (pb)

Shortbread biscuit (pb)

Yoghurt whip

Fruit jelly (pb)(gf)

Chocolate & orange muffin

Wk 2

Pepperoni pizza pasta served with garlic bread

Sliced chicken, baby potatoes, green beans, carrots & gravy (gf)

Beef burger in a bun, oven baked fries and salsa

Lamb meat and potato pie served with broccoli and gravy

Bird's eye fish fingers, mashed potatoes and baked beans

Mac, cheese & peas served with garlic bread (v)

Cheese and tomato baguette pizza & summer salad (v)

Quorn southern style burger in a bun, fries and salsa (pb)

Vegan mince tortilla served with potato salad (pb)

Fishless fingers, mashed potatoes and baked beans (pb)

Arctic roll

Abbey biscuit (pb)

Iced vegan sponge (pb)

Swirl biscuit (pb)

Lemon and courgette muffin



Wk 3

Chicken meatballs, pasta and garlic bread

Chicken fillet, roasted potatoes, peas, sweetcorn and gravy (gf)

Chicken Balti, rice and a garlic and herb naan bread

Tuna and cheese panini melt, potato puffs and salad

Salmon fishcake, oven baked fries, peas and tomato ketchup

Vegan meatballs, pasta and garlic bread (pb)

Vegetarian lasagne served with peas and sweetcorn (v)

Quorn Biryani and a garlic and herb naan bread (pb)

Quorn vegan nuggets, potato puffs and baked beans (pb)

Cheese & tomato pizza, oven baked fries and salad batons (v)

Ice cream tub (gf)

Homemade flapjack (pb)

Slice of carrot cake topped with buttercream

Freshly whipped strawberry mousse (gf)

Chocolate beetroot muffin

A jacket potato served with one choice per day (from either tuna mayonnaise, baked beans or grated cheese)
Choice of one sandwich per day (from either tuna mayonnaise or sliced cheese) served with mixed salad and ½ piece of fruit
Choice of dessert, fresh fruit, yoghurt and cheese & crackers

Allergens and intolerances All of our food is lovingly hand crafted and prepared on site daily. We have an allergen procedure in place, so please ensure you make our catering team aware of your child's allergens. Our kitchens are used for multi-purpose production so we cannot guarantee the above dishes are completely free from allergenic ingredients or traces of these.

