



SALAD BAR

Vibrant, fresh and seasonal salad everyday



PRIMARY MENU AUTUMN 2026

SEPTEMBER - DECEMBER

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	MEAT FREE BALLS	CHICKEN TIKKA	ROAST DINNER	SPAG BOL	FISH OF THE DAY
	Veggie Balls in Tomato & Herb Sauce with Linguine & Cheddar Cheese	Fragrant Chicken Tikka Masala	Roast Chicken	Traditional Beef Bolognese with Spaghetti	Fish Burger in a Bun
MEAT FREE MAIN COURSE	VEGGIE HOT DOG	CHICKPEA TIKKA	VEGGIE ROAST	SOYA SPAG BOL	MEAT FREE BURGER
	Vegetable Hot Dog in a Bun with Potato Wedges	Fragrant Chickpea Tikka Masala	Quorn Roast	Vegetarian Soya Bolognese with Spaghetti	Veggie Burger in a Bun
Sides	Sweetcorn	Steamed Rice & Cauliflower	Roast Potatoes, Peas & Carrots with Gravy	Cucumber & Crispy Garlic Bread	Potato Wedges & Baked Beans
BREAD	Baguette Slice	Naan Bread	Soft Roll Wedge	---	---
ALTERNATIVE MAIN	Jacket Potato with Baked Beans & Cheddar Cheese	Penne Pasta with Homemade Tomato Sauce & Cheddar Cheese	Jacket Potato with Baked Beans & Cheddar Cheese	Penne Pasta with Homemade Tomato Sauce & Cheddar Cheese	Jacket Potato with Baked Beans & Cheddar Cheese
Second Course					
OR					
FRESH FRUIT	Galia Melon Wedge	Watermelon Slice	Fresh Fruit Salad	Pineapple Sticks	Orange Smiles
Packed LUNCH	Egg Mayo & Tomato or Cheddar Cheese Salad Sandwich	Coronation Chicken or Cream Cheese & Chive Baguette	Chicken Mayo & Sweetcorn or Cheddar Cheese & Cucumber Roll	Tuna Mayo & Cucumber or Egg Mayo & Chive Baguette	Ham Salad or Double Cheese & Tomato Sandwich
	Cucumber Sticks, Organic Fruit Yoghurt & Satsuma	Carrot Sticks, Cherry Flapjack & Apple	Pepper Sticks, Organic Fruit Yoghurt & Satsuma	Carrot Sticks, Cherry Flapjack & Apple	Cucumber Sticks, Organic Fruit Yoghurt & Satsuma

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