

NEW TERM MENU WEEK 1

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY SPECIAL FISH DAY

Main course

MACARONI CHEESE
WITH HERB CRUST
Gluten/Milk/Wheat

SLOW COOKED
CHICKEN BHUNA
SERVED WITH
BASMATI RICE

VEGETARIAN QUORN
BOLOGNAISE SERVED
WITH SPAGHETTI
Gluten/Celery/Wheat/Soy

PERI PERI CHICKEN
TRAYBAKE

BAKED PANGASIOUS IN
TOMATO AND ROASTED
PEPPERS
Fish/Gluten/Eggs/Wheat

Vegetarian Dish

PENNE PASTA WITH
BROCCOLI AND
SUNDRIED TOMATO
Gluten/Wheat

LENTIL, CHICKPEA
CURRY SERVED WITH
BASMATI RICE

EASY TOMATO AND
BASIL PASTA
Gluten/Wheat

VEGETABLE CHILI SERVED
WITH TACO
Gluten/Milk

VEGETARIAN BEETROOT
AND LENTIL CAKES
Milk/Gluten/Wheat

Sides

CUCUMBER
SHREDDED LETTUCE
AND CARROTS

STEAMED GREEN
BEANS WITH PEAS

MIXED SALAD

SMOKED SWEETCORN
&
ROASTED NEW POTATOES

MEDITERRANEAN SALAD
WITH GIANT COUSCOUS
Wheat/Gluten

Bread

GARLIC BREAD
Gluten/Wheat

FLAT BREAD
Wheat/Gluten/Milk

SIMPLE BREAD
Wheat/Gluten

HOMEMADE FOCACCIA
Wheat/Gluten

HOMEMADE CROSTINI
Wheat/Gluten

Greek Yogurt with Honey & Fresh Fruit Available Daily

ORANGE GLAZE CAKE WITH ROSE PETALS **TUESDAY** VANILLA RICE PUDDING **THURSDAY**
Eggs/ Gluten/ Milk/ Wheat



MITCHELL BROOK

Week 1: W/C: 03/09/2026 | 17/09/2026 | 01/10/2026 | 15/10/2026 | 29/10/2026 | 12/11/2026 | 26/11/2026 | 10/12/2026 |

Wherever possible, all food is homemade on site from local, British ingredients. Allergen free options will always be available

NEW TERM MENU WEEK 2

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY FISH DAY
<i>Main course</i>	VEGETARIAN FAJITA PASTA BAKE Gluten/Milk/Wheat	CHICKEN SAUSAGE CASSEROLE SERVED WITH ROASTED POTATOES Gluten/Milk/Celery	HOMEMADE ULTIMATE VEGETARIAN PIZZA SERVED WITH CAJUN WEDGES Gluten/Celery/Wheat	BEEF CHILLI CON CARNE SERVED WITH BASMATI RICE Celery	BREADED TILAPIA SERVED WITH FRIES Fish/Gluten/Wheat
<i>Vegetarian Dish</i>	TOMATO, SPINACH, OLIVE MOZZARELLA PASTA Milk/Gluten/Wheat	VEGETARIAN SAUSAGE CASSEROLE SERVED WITH ROASTED POTATOES Eggs/Milk	VEGETARIAN QUORN AND LENTIL CHIMICHANGAS	QUORN CON CARNE SERVED WITH BASMATI RICE Gluten/Milk/Wheat	PANKO COURGETTE FINGER SERVED WITH BLACK GARLIC AIOLI Eggs/Wheat/Gluten
<i>Sides</i>	SALAD BAR (Cucumber, Sweetcorn, Carrot, Peppers, Tomato, Lettuce)	VEGGY BLISTERED GREEN BEANS WITH LEMON AND BUTTER	SALAD BAR (Cucumber, Sweetcorn, Carrot, Peppers, Tomato, Lettuce)	VEGGY ROASTED BROCCOLI, CARROTS, SWEETCORN	GARDEN PEAS HOMEMADE BAKED BEANS TARTARE SAUCE Eggs
<i>Bread</i>	HOMEMADE GARLIC BREAD Gluten/Wheat	HOMEMADE SIMPLE BREAD Wheat/Gluten	NO BREAD	HOMEMADE BAGUETTES	HOMEMADE BLOOMER

Greek Yogurt with Honey & Fresh Fruit Available Daily

PINEAPPLE UPSIDE DOWN WITH CUSTARD **TUESDAY** BERRY CRUMBLE WITH CUSTARD **THURSDAY**
Gluten/Wheat/Milk/Eggs



Week 2: W/C: 07/09/2026 | 21/09/2026 | 05/10/2026 | 19/10/2026 | 02/11/2026 | 16/11/2026 | 30/11/2026 | 14/12/2026 |

Wherever possible, all food is homemade on site from local, British ingredients. Allergen free options will always be available