



AUTUMN / WINTER MENU 2025



WKS	MEALS	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
1	Breakfast	Breakfast - Selection of Cereals, porridge or Fruit, Milk / Water (Please see chef for allergen information)				
	AM Snack	Morning Snack - Fresh fruit with wholemeal toast or baked goods, served with a cup of milk or water (Please see chef for allergen information/and refer to our daily snack menu)				
	Lunch	Homemade Classic Beef Lasagne served with petits pois Peas and garlic bread slices	Homemade Chicken Thigh Chasseur served on a bed of Creamy Mash Potato and green runner beans	Homemade Indian mild Creamy lentil & veggie curry served with white fluffy rice and Naan Bread	Homemade corned beef and potato pie served with fresh vegetables and thick rich gravy	Traditional Breaded white fish served with oven chunky chips, peas and optional tartar sauce
	Vegetarian Option	Creamy Veggie Lasagne Served with petits pois Peas and garlic bread slices	Homemade Quorn meat-free Chicken Chasseur served on a bed of creamy Mash potato and green runner beans	Same as above	Homemade meat-free and potato pie served with fresh vegetables and vegetable gravy	Breaded fishless fillet served with oven chunky chips and peas
	Dessert	Greek Yoghurt With mixed Berries	Fresh Fruit Salad	Stewed spiced apples Served with homemade custard	Homemade Baked Creamy Rice Pudding	Knickerbocker glory ice cream sundae
	PM snack	Afternoon snack - served with a cup of milk or water (Please see chef for allergen information/ and refer to our daily snack menu)				
	Tea (Light Tea)	Roast Chicken, cucumber and mayo sandwiches served with bell pepper and carrot sticks	Homemade roasted tomato and parmesan soup Served with Cheesy twists	Classic Oven baked jacket potato with optional Mild beef and 3 bean chili con carne	Hotdog served with optional onions, ketchup and/or American mustard	Pepperoni Pizza served with veggie sticks
	Vegetarian Option	Cream cheese and cucumber sandwiches served with bell pepper and carrot sticks	Homemade roasted tomato and parmesan soup with Cheesy twists	Classic Oven baked jacket potato with optional Mild veggie 3 bean chili con carne	Meat-free hotdog served with optional onions, ketchup and/or American mustard	Margarita Pizza Served with veggie sticks
	Dessert	Flap jack or fresh fruit	Fresh Fruit Platter	Warm chocolate cookie served with warm Choco milk	Fresh Fruit Platter	Petits Filous yoghurt



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2

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	AM Snack	Morning Snack - Fresh fruit with wholemeal toast or baked goods, served with a cup of milk or water (Please see chef for allergen information/and refer to our daily snack menu)				
	Lunch	Homemade Turkey Meatballs in a Tomato sauce with hidden veggie served with wholewheat fusilli and Crust baguette	Homemade slow cooked Beef and chunky Vegetable casserole served on a bed of creamy mash potato	Home cooked Honey glazed Ham served with new potatoes, peas and parsley sauce	Homemade Asian sticky teriyaki chicken with sesame served with Steamed white rice and cucumber slices	Homemade Cheesy topped creamy Fish Pie served with steamed broccoli
	Vegetarian Option	Meat-free Meatballs in a tomato sauce with hidden veggies served with wholewheat fusilli and crusty baguette	Homemade Chunky Vegetable Casserole Served on a bed of creamy mash potato	Quorn Vegan Smoky Ham Free Served with new potatoes, peas and parsley sauce	Homemade Quorn meat-free Asian sticky teriyaki Chicken with sesame with Steamed white rice and cucumber slices	Homemade Cheesy and cauliflower bake served with steamed broccoli
	Dessert	Fresh Fruit Salad Medley	Vanilla Greek Yoghurt With Fresh Raspberries	Lattice Cherry Pie with fresh Cream	Fresh Fruit Salad	Fresh Strawberries ice cream sundae
	PM snack	Afternoon snack - served with a cup of milk or water (Please see chef for allergen information/ and refer to our daily snack menu)				
	Tea (Light Tea)	Chunk fish fingers served in a brioche bun with lettuce and optional ketchup or mayo	Traditional British Ploughman's Lunch	Homemade Tomato and Basil soup served with garlic crusty baguette	Classic Oven baked jacket potato with optional Cheese and /or Beans	Toasted Bagel with Cream cheese and tomatoes served with carrot sticks
	Vegetarian Option	Fishless fingers served with lettuce and optional ketchup or mayo	Same as above	Same as above	Same as above	Same as above
	Dessert	Fresh Fruit Platter	Homemade Choco crispy cake	Melon boats and grapes	Petits Filous yoghurt	Chocolate mouse



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3

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	AM Snack	Morning Snack - Fresh fruit with wholemeal toast or baked goods, served with a cup of milk or water (Please see chef for allergen information/and refer to our daily snack menu)				
	Lunch	Homemade beef Bolognese with hidden veggies served on spaghetti and garlic bread slices	Bangers and creamy mash served with peas, carrots, Yorkshire pudding and rich onion gravy	Homemade Creamy cheesy Broccoli Casserole served with crusty baguette	Homemade Chinese Sweet and sour chicken served with homemade rice with peas and sweetcorn and prawn crackers	Traditional Cod Fish cake served with spaghetti hoops and carrot and sweet potato mini waffles
	Vegetarian Option	Quorn meat-free mince Bolognese with hidden veggies served on spaghetti and garlic bread slices	Veggie sausages, Creamy mash served with peas, carrots, Yorkshire pudding and vegetable onion gravy	Same as above	Homemade Chinese sweet and sour Quorn meat-free Chicken served with homemade rice with peas and sweetcorn and prawn crackers	Vegetable cake served with spaghetti hoops and carrot and sweet potato mini waffles
	Dessert	Greek yoghurt with Fresh strawberries and granola	Fresh Fruit medley	Old school sprinkle cake with custard	Fresh Fruit Salad	Fresh Banana and Toffee ice cream sundae
	PM snack	Afternoon snack - served with a cup of milk or water (Please see chef for allergen information/ and refer to our daily snack menu)				
	Tea (Light Tea)	Ham and tomato Subs served with veggie crisps	Homemade chicken savoury rice with optional mild fruity curry sauce	Beef burger in a bun served with optional cheese and/or onions, gherkins and choice of sauce, veggie sticks	Homemade cream of tomato soup, topped with chunky croutons and a side of bread and margarine	Homemade scrambled egg served with wholemeal toast and optional ketchup
	Vegetarian Option	Quorn Vegan Ham Free and tomato subs served with veggie crisps	Homemade vegetable savoury rice with optional mild fruity curry sauce	Meat-less burger in a bun served with optional cheese and/or onions, gherkins and choice of sauce, veggie sticks	Same as above	Same as above
	Dessert	Fresh Fruit Platter	Homemade Goey chocolatey fudge brownie	Fresh Fruit Platter	Traditional iced cherry Bakewell tart	Petits Filous yoghurt