

WK 1
Sept 2026

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN

COTTAGE PIE,
MIXED VEGETABLES

(2A,2C,7,13)

CHICKEN ENCHILADA,
CARROT STICKS

(1,2A,7)

PORK SAUSAGE, ROAST PO-
TATOES,
PEAS,CAULIFLOWER
YORKSHIRE PUDDING —
OPTIONAL GRAVY
(2A,2C,4,7,13,14)

CHICKEN TIKKA, 50/50
RICE, PEAS & 1/2 NAAN

(2A,7)

FISH FINGERS & CHIPS
PEAS/BEANS

(2A,5)

CHESSE TOPPED QUORN
COTTAGE PIE,
MIXED VEGETABLES

(2A,2C,4,7,13)

VEGETABLE ENCHILADA,
CARROT STICKS

(1,2A,4,7)

VEGGIE SAUSAGE, ROAST
POTATOES,
PEAS,CAULIFLOWER YORK-
SHIRE PUDDING —
OPTIONAL GRAVY
(2A,2C,4,7,13,14)

QUORN TIKKA, 50/50
RICE, PEAS & 1/2 NAAN

(2A,4,7)

VEGAN FINGERS & CHIPS
PEAS/BEANS

(2A)

VEGETARIAN

DAILY—JACKET POTATO OPTIONS CHEESE (7), TUNA MAYO (4,5) or BEANS

DAILY: SANDWICHES 50/50 BREAD (2A,2C,12,13) - JAM, TUNA MAYO (4,5) EGG MAYO (4) CHICKEN MAYO (4) CHEESE (7)

DESSERT

FRESH FRUIT
YOGHURT (7) OR JELLY

FRESH FRUIT
YOGHURT (7) OR JELLY

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YOGHURT (7) OR JELLY

FRESH FRUIT
YOGHURT (7) OR JELLY

LEMON DRIZZLE CAKE

(2A,47)



ALLERGY KEY—ANY ALLERGEN CONCERNS, PLEASE SPEAK TO THE CATERING MANAGER. ALLERGENS in 'RED' CONTAIN, ALLERGENS IN 'BLACK' MAY CONTAIN

**1 CELERY 2A WHEAT 2B RYE 2C BARLEY 2D OATS 2E SPELT 3 CRUSTACEANS 4 EGGS 5 FISH 6 LUPIN 7 MILK 8 MOLLUSCS 9 MUSTARD
10 NUTS 11 PEANUTS 12 SESAME 13 SOYA 14 SULPHUR DIOXIDE**

WE ONLY SERVE FOOD WE WOULD BE HAPPY TO BE SERVED OURSELVES. MOST OF OUR MEAT IS RED TRACTOR ACCREDITED AND BRITISH, OUR EGGS AND MAYO ARE FREE RANGE, OUR FISH IS CAUGHT FROM SUSTAINABLE STOCKS. TO FURTHER REDUCE THE FOOD MILES, AMEY'S AIM IS TO PROCURE OUR INGREDIENTS FROM ONE SUPPLIER THAT SOURCE AS LOCAL AS POSSIBLE. HOWEVER SOURCING THESE GREAT INGREDIENTS AND PRODUCING GREAT TASTING FOOD CAN ONLY BE BROUGHT TOGETHER BY OUR SKILLED AND TRAINED TEAMS. ALL OF OUR FOOD IS PRODUCED IN AN ENVIRONMENT WHERE NUTS AND OTHER FOOD ALLERGENS ARE PRESENT, IF YOU HAVE A DIETARY REQUIREMENTS, PLEASE SPEAK TO ONE OF OUR TEAM WHO WILL BE HAPPY TO HELP TO FIND SOMETHING SUITABLE. ALL OF OUR DISHES ARE FULLY COMPLIANT WITH THE NEW GOVERNMENT NUTRITIONAL GUIDELINES 2015 AND PRODUCED USING A FOOD ANALYSIS SYSTEM.



MAIN

VEGETARIAN

DESSERT



MONDAY

PORK SAUSAGE, MASH
POTATO, CARROTS,
PEAS —OPTIONAL GRAVY

(2A,2C,7,13,14)

VEGGIE SAUSAGE, MASH
POTATO, CARROTS,
BROCCOLI—OPTIONAL
GRAVY

(2A,2C,7,13)

TUESDAY

CHEESE & TOMATO
PASTA BAKE & CORN ON
THE COB

(2A,7,9,13)

CHEESE & TOMATO
PASTA BAKE & CORN ON
THE COB

(2A,7,9,13)

WEDNESDAY

ROAST CHICKEN, ROAST PO-
TATOES, CAULIFLOWER, CAR-
ROTS, YORKSHIRE PUDDING -
OPTIONAL GRAVY

(2A,2C,4,7,13)

QUORN FILLET, ROAST
POTATOES,
CAULIFLOWER,CARROTS
YORKSHIRE PUDDING —
OPTIONAL GRAVY

(2A,2C,4,7,13)

THURSDAY

BEEF CHILLI, SCOOP OF
50/50 RICE & NACHOS

VEGGIE CHILLI, SCOOP OF
50/50 RICE & NACHOS

(2A,7)

FRIDAY

CHICKEN BURGER
(NO BUN)
CHIPS, BEANS/PEAS

(2A,4)

VEGETABLE BURGER
(NO BUN)
CHIPS, BEANS/PEAS

(2A)

DAILY—JACKET POTATO OPTIONS CHEESE (7), TUNA MAYO (4,5) or BEANS

DAILY: SANDWICHES 50/50 BREAD (2A,2C,12,13) - JAM, TUNA MAYO (4,5) EGG MAYO (4) CHICKEN MAYO (4) CHEESE (7)

FRESH FRUIT
YOGHURT (7) OR JELLY

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YOGHURT (7) OR JELLY

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YOGHURT (7) OR JELLY

FRESH FRUIT
YOGHURT (7) OR JELLY

CHOCOLATE CAKE

(2A,4)

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MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN

CHICKEN MEATBALLS,
SPAGHETTI, GARLIC BREAD

(1,2A,2C,2D,4,7,9,13,14)

CHEESE PIZZA,
CUCUMBER &
CARROT STICKS

(2A,7)

ROAST BEEF,
ROAST POTATOES, GREEN
BEANS,SWEETCORN
YORKSHIRE PUDDING —
OPTIONAL GRAVY
(2A,2C,4,7,13)

CHICKEN BALTI,
SCOOP OF RICE , PEAS
& 1/2 NAAN BREAD

(2A,7,9)

BEEF BURGER (NO BUN),
CHIPS,
BEANS/PEAS

VEGETARIAN

VEGETARIAN MEATBALLS,
SPAGHETTI,
GARLIC BREAD

(2A, 7,13)

CHEESE PIZZA,
CUCUMBER &
CARROT STICKS

(2A,7)

VEGGIE SAUSAGE,
ROAST POTATOES,
GREEN BEANS,SWEETCORN
YORKSHIRE PUDDING —
OPTIONAL GRAVY
(2A,2C,4,7,13,14)

QUORN BALTI,
SCOOP OF RICE, PEAS
& 1/2 NAAN BREAD

(2A,4,7,9)

FALAFEL BURGER,
CHIPS,
BEANS/PEAS

DAILY—JACKET POTATO OPTIONS CHEESE (7), TUNA MAYO (4,5) or BEANS

DAILY: SANDWICHES 50/50 BREAD (2A,2C,12,13) - JAM, TUNA MAYO (4,5) EGG MAYO (4) CHICKEN MAYO (4) CHEESE (7)

DESSERT

FRESH FRUIT
YOGHURT (7) OR JELLY

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YOGHURT (7) OR JELLY

VANLLA CAKE
(2A,4,7,13)



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WK 4
Sept 26

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

MAIN

ALL DAY BREAKFAST

(2A,4,7,14)

MAC' N'CHEESE & SALAD

(2A,7,13)

ROAST TURKEY,
ROAST POTATOES,
BROCCOLI, CAULIFLOWER
YORKSHIRE PUDDING —
OPTIONAL GRAVY
(2A,2C,4,7,13)

BEEF ENCHILADAS,
CHERRY TOMATOES &
CUCUMBER STICKS

(2A,7)

FISH, CHIPS,
BEANS/PEAS

(2A,5)

VEGETARIAN ALL DAY
BREAKFAST

(2A,4,7,13,14)

MAC' N'CHEESE & SALAD

(2A,7,13)

CAULIFLOWER CHEESE,
ROAST POTATOES,
BROCCOLI
YORKSHIRE PUDDING —
OPTIONAL GRAVY
(2A,2C,4,7,13)

VEGETARIAN
ENCHILADAS,
CHERRY TOMATOES &
CUCUMBER STICKS

(2A,2C,4,7)

FISH, CHIPS,
BEANS/PEAS

(2A,5)

VEGETARIAN

DAILY—JACKET POTATO OPTIONS CHEESE (7), TUNA MAYO (4,5) or BEANS

DAILY: SANDWICHES 50/50 BREAD (2A,2C,12,13) - JAM, TUNA MAYO (4,5) EGG MAYO (4) CHICKEN MAYO (4) CHEESE (7)

DESSERT

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YOGHURT (7) OR JELLY

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FRESH FRUIT
YOGHURT (7) OR JELLY

CHOCOLATE & ORANGE
BROWNIE
(2A,4,7,13)



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