

MENU

LUNCH PREP
WEEK 1



The Dining Room

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

SOUP OF THE
DAY

Mushroom with
Homemade Bread

Carrot/Coriander
with Homemade
Bread

Red Pepper &
Tomato with
Homemade Bread

Vegetable
With Homemade
Bread

Broccoli with
Homemade Bread

Saturday Brunch

Sunday Brunch

MAIN COURSE

Chicken
Korma/Tikka Curry

Howells Sausage
bar/Various Flavours

Roast Westcountry
Beef/Yorkshire
Pudding

Homemade Chicken
Lasagne

Breaded Hake/Lemon
Wedges

Sausages,
Hash Browns,
Beans,
Fried Eggs

Bacon,
Hash Browns,
Beans,
Scrambled Eggs

VEGETARIAN

Vegetable & Lentil
Dahl

Pea, Pesto, Courgetti
Gnocchi

Butternut
Squash/Sweet Potato
Roulade

Red Onion/Pepper
Omelette

Macaroni Cheese

American Pancake
Bar

Belgian Waffle Bar

JACKETS &
PASTA

Broccoli/Pesto
Pasta

Jacket /Beans and
Cheese

Creamy Tomato/Basil
Bake

Jacket /Beans and
Cheese

Plain Pasta

ON THE SIDE

Rice,
Poppadoms/Naan
Bread,
Roasted Chunky
Carrots,
Mango Chutney

Home Cut Roasted
Wedges,
Sliced Onions,
Peas

Roast Potatoes,
Steamed
Carrots/Parsnips,
Broccoli
Gravy

New Potatoes,
Garlic Bread,
Lemony Green Beans
Chargrilled
Sweetcorn

Home Cut Chips,
Garden Peas,
Baked Beans

Selection of Yoghurt,
Granola, Honey,
Dried & Fresh Fruit

Selection of Yoghurt,
Granola, Honey,
Dried & Fresh Fruit

DESSERT

Chocolate/Orange
Shortbread

Lemon Drizzle Cake

Blueberry Cake,
Cream

Apple/Cinnamon Roll

Carrot Cake/Orange
Frosting

Apple & Spinach
Bircher

Pineapple, Banana &
Coconut Smoothies

DESSERT

Fresh Fruit

Fresh fruit/Jelly

Fresh fruit

Fresh fruit/Jelly

Fresh Fruit

EARLY YEARS
SUBSTITUTE

Fresh Fruit/Yoghurt

Sponge

Fresh Fruit/Yoghurt
New potatoes

Sponge

Fresh Fruit/Yoghurt



For allergen & nutritional
information, please speak
to a member of the team.



Crustaceans



Eggs



Tree Nuts



Mustard



Celery



Soybeans



Sesame
Seeds



Milk



Fish



Peanuts



Lupin



Gluten



Sulphur
Dioxide



Molluscs

MENU

DINNER PREP
WEEK 1



The Dining Room

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

MAIN COURSE

Howells
Homemade
Burger

Sweet & Sour
Chicken

Lebanese
Chicken Pulled
Thigh

Howells Smoked
Ham Hock
Gnocchi

Pitta
Pizzas/Various
Fillings

VEGETARIAN

Crispy Halloumi
Burgers

Veggie Sweet &
Sour

Bubble & Squeak

Pesto Gnocchi

Mozzarella Pitta
Pizzas

ON THE SIDE

Chips,
Sliced Cheese,
Sliced
Tomatoes,
Bacon Slices,
Burger Relish

Egg
Fried Rice,
Prawn Crackers
Pak Choi

Flat breads,
Rajitas
Raw Slaw,
Pineapple & Lime
Salsa

Spring Greens,
Tenderstem
Broccoli

Home Cut
Oregano
Wedges,
Corn Ribs

DESSERT

Cherry
Bakewell Tart

Biscoff
Cheesecake

Waffles/ Sauce

Chocolate &
Orange Melting
Moments

Muffins/Various
Fillings



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MENU

LUNCH PREP
WEEK 2



The Dining Room

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

SOUP OF THE DAY

Tomato/basil
with Homemade
Bread

French Onion with
Homemade Bread

Leek/ Potato
With Homemade
Bread

Carrot/Cumin with
Homemade Bread

Sweet
potato/Chilli/Coconut
With Homemade
Bread

Saturday Brunch

Sunday Brunch

MAIN COURSE

Homemade Beef
Bolognese

Hunters
Chicken/Smokey BBQ
Sauce

Westcountry Honey
Gammon

Chicken
Kiev/Cornflake
Chicken

Homemade
Fishcakes/Goujons

Sausages,
Hash Browns,
Beans,
Fried Eggs

Bacon,
Hash Browns,
Beans,
Scrambled Eggs

VEGETARIAN

Vegan
Meatballs/Red
Pepper Sauce

Roasted Vegetable
Quesadillas

Feta/Roasted Pepper
Paninis

Chickpeas
falafels/Garlicky
sauce

Macaroni Cheese

Danish Pastries

Belgian Waffle Bar

JACKETS & PASTA

Jacket / Tuna
Mayo/Garlic
Mushrooms

Basil/Cherry Tomato
Pasta

Jacket/ Beans and
Cheese

Creamy Mushroom
Pasta Bake

Jacket / Beans and
Cheese

ON THE SIDE

Spaghetti,
Garlic Bread,
Roasted Courgettes

Roasted New
Potatoes,
Tenderstem Broccoli,
Steamed Peas

Home Cut Roast
Potatoes,
Roasted Carrots,
Leeks/Cheesey
Topping

Homemade Paprika
Wedges,
Roasted Kale/Red
Onion

Home Cut Chips,
Garden Peas
Baked Beans

Selection of Yoghurt,
Granola, Honey,
Dried & Fresh Fruit

Selection of Yoghurt,
Granola, Honey,
Dried & Fresh Fruit

DESSERT

Beetroot
Brownie/Chocolate
Cream

School Sprinkle
Sponge

Fruits/Forest
Strudel/Cream

Lemon/Shortbread

Doughnuts

Pineapple &
Cinnamon Bircher

Banana & Strawberry
Smoothies

DESSERT

Fresh Fruit

Fresh fruit/Jelly

Fresh Fruit

Fresh fruit/Jelly

Fresh Fruit

Early years substitute

Yoghurt/Fresh Fruit

Sponge

Yoghurt/Fresh Fruit

Sponge

Yoghurt/Fresh Fruit



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DINNER PREP
WEEK 2



The Dining Room

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THURSDAY

FRIDAY

SATURDAY

SUNDAY

SOUP OF THE
DAY

MAIN COURSE

Schwarma
Chicken/Pitta
Breads

Sausage & Egg
plait/Egg &
bacon pie

Hoi Sin Chicken

Firecracker
Pulled Pork Bap

Meatball
Subs

VEGETARIAN

Sundried
Tomato &
Spinach orzo

Stuffed Field
Mushrooms

Spring Rolls

Red Pepper/Chilli
tagliatelle

Vegan Meatball
Subs

ON THE SIDE

Paprika
Wedges,
Pickled
Cucumber,
Red Pepper
Hummus

Diced Potatoes,
Sweetcorn

Tabbouleh,
Stir Fried Broccoli

Roasted Sliced
Potatoes,
Peas

Stuffed Jackets,
Sweetcorn
Relish,
Garlic
Mayonnaise

DESSERT

Chocolate
smores

Meringues/crea
m

Homemade
Victoria sponge

Caramel
cornflake
traybake

Black forest
gateaux



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LUNCH PREP
WEEK 3



The Dining Room

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
SOUP OF THE DAY	Leek/Potato with Homemade Bread	Vegetable with Homemade Bread	Roasted Pepper/Tomato with Homemade Bread	Curried Parsnip with Homemade Bread	Chicken/Sweetcorn with Homemade Bread	Saturday Brunch	Sunday Brunch
MAIN COURSE	Howells Pork Sausages	Beef/Chicken Fajitas with Black Beans and Roasted Peppers	Roasted Chicken/Stuffing Balls	Howells Beef lasagne	Various different Flavoured Burgers	Sausages, Hash Browns , Beans, Fried Eggs	Bacon, Hash Browns, Beans, Scrambled Eggs
VEGETARIAN	Mozzarella/Tomato Gnocchi	Vegetable Fajitas	Feta/Spinach Filo Pie	Ricotta/Spinach Lasagne	Homemade Bean Burgers	American Pancake Bar	Danish Pastries
JACKETS & PASTA	Pasta with Tomato/Garlic Pasta Bake	Jacket/ Beans and Cheese	Sundried Tomato Pesto Tagliatelle	Jacket/ Beans and Cheese	Pasta/Tomato Sauce		
ON THE SIDE	Buttery Mash, Onion Gravy, Steamed Carrots	Corn on the Cob, Homemade Peamole	Homemade Roast Potatoes, Steamed Parsnips	Garlic Bread, Charred Corn	Homemade BBQ Wedges, Sliced Cheese, Crispy Onions, Baked Beans	Selection of Yoghurt, Granola, Honey, Dried & Fresh Fruit	Selection of Yoghurt, Granola, Honey, Dried & Fresh Fruit
DESSERT	Marble Sponge/ Chocolate Sauce	Tiffin	Cranberry/Orange Swirls	Chocolate Fudge Cake	Various Muffins	Honey Overnight Oats	Berry Smoothies
DESSERT	Fresh Fruit	Fresh Fruit/Jelly	Fresh Fruit	Fresh Fruit/Jelly	Fresh Fruit		
EARLY YEARS SUBSTITUTE	Yoghurt/Fresh Fruit	Sponge	Yoghurt/Fresh Fruit New Potatoes	Sponge	Yoghurt/ Fresh Fruit		



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FRIDAY

SATURDAY

SUNDAY

MAIN COURSE

MAIN COURSE

Vegetarian

ON THE SIDE

DESSERT

Chicken Katsu

Westcountry
Gammon

Beef Pasties

Cottage Pie

Quiches,
Scotch Eggs,
Sandwiches,
Cocktail
Sausages,
pizzas

Courgette &
Pepper
Couscous

Garlic Mushroom
& Spinach on
Toast

Cheese and
Potato Pasties

Veggie Cottage
Pie

Pilau Rice,
Sagaloo,
Corn ribs,
Mango Chutney

Chips,
Fried Eggs,
Grilled
Tomatoes,
Grilled
Pineapple,
Steamed Peas

Diced Potatoes,
Baked Beans

Carrots

Potato Crisps,
Cherry
Tomatoes,
Carrot/
Cucumber,
Grapes
Cheese/
Pineapple

Bounty Bars

Cupcakes

Swiss Roll

Banoffee Pie

Waffles/Ice
Cream



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