



Menu

Week 1



THE FRESH LITTLE ALLOTMENT
SEASONALLY FRESH, PERFECTLY PICKED

Monday

Tuesday

Wednesday

Thursday

Friday

Mains

HAPPY TUMS

Chicken and Sweetcorn Pie
(G,Mk)

Taco Tuesday Slow Cooked Beef
(Mk,Su)

Roast Chicken with Yorkshire Pudding and Gravy
(G, Mk)

Pepperoni Pizza
(G,Mk,E,So)

Baked Breaded Fish Fingers with Lemon Wedge
(G,F)

Veggie

MEAT FREE

Vegetable Pie
(G,,Mk,Ce)

Vegan Mince Taco
(Mk)

Roasted Winter Vegetable and Bean Crumble
(G,Mk)

Margherita Pizza
(G,E,Mk,So)

Breaded Vegetable Finger
(G)

veg

EXTRA GOOD

Broccoli
Green Beans

Garden Peas
Roasted Vegetables

Cauliflower
Green Beans

Sweetcorn
Carrots

Baked Beans
Garden Peas

carbs

FUEL FOOD

Mashed potato
(Mk)

Savoury rice

Roasted Potatoes

Crispy Potato Wedges

Oven Baked Chips

Dessert

SOMETHING SWEET

Fresh Fruit or Yogurt
(Mk, So)

Scooped Ice Cream
(Mk)

Lemon Drizzle Cake
(G,E)

Fruit Jelly

Fresh Fruit or Yoghurt
(Mk,So)

Jacket Potatoes, salad bar, cold desserts and fresh fruit available daily.



JANUARY
LEEKS

FEBRUARY
PARSNIPS



MARCH
KALE

APRIL
NEW
POTATOES



Look for this logo on the menu to try a yummy seasonal special!

Dates

05/01/26 26/01/26 23/02/26
16/03/26

Allergens: Please note the allergens shown within these menus are subject to change.

Ce = Celery

Cr = Crustacean

E = Eggs

F = Fish

G = Cereals

containing Gluten

L = Lupin

Mk = Milk

Mo = Molluscs

Mu = Mustard

N = Nuts

P = Peanuts

Se = Sesame Seeds

So = Soya

Su = Sulphur Dioxide



Menu

Week 2



THE FRESH LITTLE
ALLOTMENT

SEASONALLY FRESH, PERFECTLY PICKED



JANUARY
LEEKS

FEBRUARY
PARSNIPS



MARCH
KALE

APRIL
**NEW
POTATOES**



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the menu to try a
yummy seasonal special!

Monday

Tuesday

Wednesday

Thursday

Friday

Mains
HAPPY TUMS

Chicken Fajita
Wrap
(G)

Roasted Chicken
Meatballs with
Braised Leeks and
Onion Gravy

Pork Sausages
Served with
Yorkshire Pudding
and Gravy
(G,Mk,E, Su)

Beef Bolognese with
Penne Pasta
(G)

Oven Baked Fish
Fiillet with Lemon
Wedge
(G,F)
Baked Salmon
Fishcake
(G,F)

Veggie
MEAT FREE

Roasted Vegetable
Fajita Wrap
(G,Mu)

Vegan Plant Ball with
Braised Leeks and
Onion Gravy
(So)

Vegan Sausages
Served with
Yorkshire Pudding
and Gravy
(G,Su,Mk,E)

Vegan Mince
Bolognese with Penne
Pasta
(G)

Leek Cheddar and
Sweetcorn Quiche
(G,E,Mk,)

veg
EXTRA GOOD

Sweetcorn

Steamed Broccoli

Sweetcorn

Green Beans

Garden Peas

Green Beans

Mixed Vegetables

Roasted Carrots

Cauliflower

Baked Beans

carbs
FUEL FOOD

Potato Wedges

Mash Potato
(Mk)

Roasted Potatoes

Garlic Bread
(G,MK)

Oven Baked Chips

Dessert
SOMETHING SWEET

Fruit Jelly

Chocolate Chip
Cookie
(Mk,E,So,G)

Blueberry Fool
(Mk)

Fresh Fruit or Yoghurt
(Mk,So)

Scooped Ice Cream
(Mk)

Jacket Potatoes, salad bar, cold desserts and fresh fruit available daily.

Dates

12/01/26 02/02/26 02/03/26
23/02/26

Allergens: Please note the allergens shown within these menus are subject to change.

Ce = Celery

F = Fish

L = Lupin

Mu = Mustard

Se = Sesame Seeds

Cr = Crustacean

G = Cereals

Mk = Milk

N = Nuts

So = Soya

E = Eggs

containing Gluten

Mo = Molluscs

P = Peanuts

Su = Sulphur Dioxide



Menu

Week 3



THE FRESH LITTLE
ALLOTMENT

SEASONALLY FRESH, PERFECTLY PICKED

Monday

Tuesday

Wednesday

Thursday

Friday

Mains
HAPPY TUMS

Creamy Chicken and
Sweetcorn Pasta
Bake
(G, Mk)

Lamb Shepherds Pie
(Mk)

Roast Gammon
With Apple Sauce,
Gravy and Yorkshire
Pudding
(G,Mk,E)

Mild Chicken Curry

Baked Fish Fingers
with Lemon Wedges
(G,F)

Veggie
MEAT FREE

Mac and Cheese
(G, Mk)

Vegetable Shepherds
Pie
(Mk)

Autumn Vegetable
Casserole
(G)

Mild Vegetable
Curry

Baked Breaded
Vegetable Fingers
(G)

veg
EXTRA GOOD

Green Beans

Sweetcorn

Kale

Cauliflower

Garden Peas

Broccoli

Roasted Carrots

Roasted Carrots

Steamed Carrots

Baked Beans

carbs
FUEL FOOD

Baked Garlic Bread
Slices

Mashed Potato
(Mk)

Roasted Potatoes

Steamed Rice

Oven Baked Chips

(G,Mk,So)

Dessert
SOMETHING SWEET

Fruit Jelly

Fresh Fruit or
Yoghurt
(Mk,So)

Oaty Flapjack
(G)

Scooped Vanilla Ice
Cream
(Mk)

Fresh Fruit or
Yoghurt
(Mk,So)

Jacket Potatoes, salad bar, cold desserts and fresh fruit available daily.

JANUARY
LEEKs

FEBRUARY
PARSNIPS

MARCH
KALE

APRIL
NEW
POTATOES



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Dates

19/01/26 09/02/26 09/03/26

Allergens: Please note the allergens shown within these menus are subject to change.

Ce = Celery

F = Fish

L = Lupin

Mu = Mustard

Se = Sesame Seeds

Cr = Crustacean

G = Cereals

Mk = Milk

N = Nuts

So = Soya

E = Eggs

containing Gluten

Mo = Molluscs

P = Peanuts

Su = Sulphur Dioxide