WEST MEADOWS DINNER MENU WEEK 1

Week 1 Week Commencing: 31/08/26 & 28/09/26

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Bolognese	Breakfast Muffin	Chicken Fillets & Yorkshire Puddings	Quorn Dipper Wrap	Fishcake
Vegetarian Option	Vegetarian Bolognese	Vegetarian Breakfast Muffin	Quorn Fillet	Cheese & Onion Roll	Quiche
Served with	Pasta, Peas & Sweetcorn	Hash Brown, Baked Beans & Tomatoes	Diced Potatoes, Broccoli, Cauliflower, Carrots & Gravy	Homemade Wedges & Baked Beans	Chips, Peas & Carrots
Jacket	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings
Dessert	Marble Sponge & Custard	School Cake	Malt Loaf	Chocolate Cookies	Frozen Yoghurts

Unlimited fresh salad/vegetables/crusty bread available from the refrigerated salad bar daily
A selection of fresh fruit/cheese, crackers & yogurts available daily
Water available daily.
Food allergies and Intolerances: Information can be obtained by talking to staff.
Where a diet plan can be arranged to suit dietary requirements.

All our meat is locally sourced wherever possible from Yorkshire and UK farm assured.
All vegetables are fresh from a local supplier. All fish used in our dishes are from sustainable sources.
We do not fry/deep fry any of our foods. We only steam, roast, boil or bake our foods.

WEST MEADOWS DINNER MENU WEEK 2

Week 2

Week Commencing: 07/09/26 & 05/10/26

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Lasagne	Pork Hot Dog & Onions	Roast Beef & Yorkshire Puddings	Hunters Chicken	Battered Jumbo Fishfingers
Vegetarian Option	Vegetarian Lasagne	Vegetarian Quorn Sausage	Quorn Burger	Quorn Fillet	Cheesy Pasta
Served with	Garlic Bread, Peas & Sweetcorn	Croquettes & Baked Beans	Roast Potatoes, Cabbage, Carrots & Gravy	Rice, Broccoli, Cauliflower & Carrot Mix	Chips, Baked Beans & Peas
Jacket Potato/Pasta	Jacket Potato with a choice of fillings	Pasta & Pasta Sauce	Jacket Potato with a choice of fillings	Pasta & Pasta Sauce	Jacket Potato with a choice of fillings
Dessert	Ginger Cake & Toffee Sauce	Raspberry Buns	Malt Loaf	Rice Pudding & Jam	Decorated Tray Bake

Unlimited fresh salad/vegetable/crusty bread available from the refrigerated salad bar daily

A selection of fresh fruit/cheese, crackers & yogurts available daily

Water available daily.

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WEST MEADOWS DINNER MENU WEEK 3

Week 3 Week Commencing: 14/09/26 & 12/10/26

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Meatball Sub	Chilli Con Carne	Roast Pork & Yorkshire Puddings	All Day Breakfast	Battered Fish
Vegetarian Option	Quorn Sausage	Quorn Mince	Quorn Fillet	Vegetarian All Day Breakfast	Tomato Pasta Bake
Served with	Homemade Wedges, Peas & Sweetcorn	Rice, Peas & Carrots	Mashed Potatoes, Cabbage, Carrots & Gravy	Hash Browns, Baked Beans & Tomatoes	Chips, Peas & Carrots
Jacket Potato/Pasta	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings
Dessert	Lemon Drizzle Muffins	Apple Crumble & Custard	Malt Loaf	Flapjack	Cheesecake

Unlimited fresh salad/vegetables/crusty bread available from the refrigerated salad bar daily
A selection of fresh fruit/cheese, crackers & yogurts available daily
Water available daily.

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Where a diet plan can be arranged to suit dietary requirements.

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WEST MEADOWS DINNER MENU WEEK 4

Week 4 — Week Commencing: 21/09/26 & 19/10/26

Day	Monday	Tuesday	Wednesday	Thursday	Friday
Main Course	Pizza	Quorn Southern Style Burger in a Bun	Roast Gammon & Yorkshire Puddings	Mild Chicken Curry	Fish Fingers
Vegetarian Option	Vegetarian Pizza	Quorn Southern Style Burger in a Bun	Quorn Sausage	Vegetarian Quorn Curry	Macaroni Cheese
Served with	Homemade Wedges, Baked Beans & Peas	Diced Potatoes, Carrots, Peas & Sweetcorn Medley	New potatoes, Broccoli, Carrots & Gravy	Rice, Peas & Sweetcorn	Chips, Mushy Peas or Baked Beans
Jacket	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings	Pasta with Pasta Sauce	Jacket Potato with a choice of fillings
Dessert	Chocolate Muffins	Flapjack	Malt Loaf	Strawberry Mousse	Fruit Ice-cream

Unlimited fresh salad/vegetables/crusty bread available from the refrigerated salad bar daily

A selection of fresh fruit/cheese, crackers & yogurts available daily

Water available daily.

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