

Primary School Weekly Menu – Autumn 2026

Week 1 Allergens in red	Monday	Tuesday	Wednesday	Thursday	Friday
Thursday 3 rd Sept Monday 21 st Sept Monday 12 th Oct Monday 9 th Nov Monday 30 th Nov	Pasta with peas & smoky bacon Gluten & Milk (V) Pasta with peas & mushrooms Gluten & Milk (VG) Pasta with peas, mushroom (vegan cheese) Gluten & Milk Dessert: Sticky Toffee Pudding Wheat, Egg & Dairy	Cottage Pie Soya (V) Mixed veg Cottage Pie (VG) Vegan Mince Cottage Pie Soya Dessert: Sprinkle Cake Wheat, Egg, Milk	Chilli with Rice & Sweetcorn (V) Chilli with Rice and Sweetcorn Soya (VG) Mexican Beans with Rice and Sweetcorn Dessert: Peach Upside Down Cake with Custard Wheat, Egg, Milk	Roast Chicken with mashed potatoes and vegetables Soya in Gravy (V) Cauliflower Cheese Gluten, Dairy, Soya (in Gravy) (VG) Vegan Steak Gluten, Soya (in Gravy) Dessert: Fruit Jelly	Salmon Fishfingers with chips & baked beans Fish (V) Omelette Egg Egg (V) (VG) Fishless Fingers with chips & baked beans Wheat Dessert: Fruit & Yoghurt Milk
Week 2 Allergens in red	Monday	Tuesday	Wednesday	Thursday	Friday
Monday 7 th Sept Monday 28 th Sept Monday 19 th Oct Monday 16 th Nov Monday 7 th Dec	Sweet & Sour Chicken with rice (V) Sweet & Sour Soya (VG) Sweet & Sour Veg Dessert: Lemon shortbread Gluten	Lasagne & Garlic bread Gluten, Milk (V) Vegetable Lasagne Gluten, Milk (VG) Vegan Lasagne Gluten, Soya Dessert: Pineapple Upside Down Cake Gluten, Egg, Milk	Hot Dogs and baked potato wedges Wheat (V) Cheese & Mushroom Omelette Egg, Milk (VG) Vegan Dogs Soya Dessert: Fruit Yoghurt Crunch Pots Milk, GF Oats	Roast Chicken with mashed potatoes and vegetables Soya in gravy (V) Cauliflower Cheese Gluten, Milk, Soya in gravy (VG) Vegan Cauliflower Cheese Gluten, Soya in gravy Dessert: Fruit Crumble with Custard Gluten & Milk	Fish & Chips Fish, Wheat (V)(VG) Fishless fingers & Chips Wheat Dessert: Chocolate Cake & custard Gluten, Egg, Milk
Week 3 Allergens in red	Monday	Tuesday	Wednesday	Thursday	Friday
Monday 14 th Sept Monday 5 th Oct Monday 2 nd Nov Monday 23 rd Nov Monday 14 th Dec	Pasta Bolognese Cucumber and Carrot Sticks Gluten (V) (VG) Mixed Vegetable Bolognese Gluten Dessert: Oaty Fruit Crunch Gluten	Chicken Fajita Wheat (V) Halloumi Fajita Milk, Wheat (VG) Vegan Fajita Soya, Wheat Dessert: Watermelon Pizza Dairy	Homemade Pepperoni Pizza Baked wedges and Beans Gluten & Milk (V) Homemade Margherita Pizza Gluten, Milk (VG) Homemade Pizza Gluten Dessert: Apple Crumble & custard Gluten & Milk	Roast Pork with roast potatoes and vegetables Soya in gravy (V) (VG) Cauli Nuggets & Roast Potatoes & veg Wheat, Soya (in gravy) Dessert: Brownie Gluten, Egg	Chicken Burgers with potato wedges Gluten (V) Veggie Burgers with potato wedges Soya & Gluten (VG) Vegan Burgers with potato wedges Soya & Gluten Dessert: Peach Cobbler & custard Gluten & Milk



Seasonal vegetables and bread available daily
Gluten Free options available everyday

MENUS ARE SUBJECT TO CHANGE DUE TO MARKET AVAILABILITY - FOR ANY ALLERGEN OR DIETARY ENQUIRIES, PLEASE RING WIGMORE KITCHEN
01568 770323 – 2 COURSE MEAL £2.80

