

FISHERGATE AUTUMN 1 MENU 2026

		MONDAY (MEAT FREE)	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEK ONE WC 7th Sept 2026 WC 21st Sept 2026 WC 5th Oct 2026 WC 19th Oct 2026	OPTION 1 (FISH/MEAT)	Macaroni Cheese (VEG)	Greek Chicken with Tzatziki, Rice & Pitta	Minced Beef in Gravy with Roast Potatoes & Dumpling	Ham Topped Pizza with Herby New Potatoes	Fish Fingers or Salmon Fingers with Chips & Ketchup
	OPTION 2 (VEG/VEG)	Vegetable Quiche with New Potatoes (VEG)	Plant Based Meatballs in a Mild Mexican Sauce with Rice (VG)	Spring Vegetable & Potato Bake (VEG)	Cheese & Tomato Pizza with Herby New Potatoes (VEG)	Vegan Sausage Roll with Chips & Ketchup (VG)
	OPTION 3 (JP)	Jacket Potato with Choice of Filling	Jacket Potato with Choice of Filling	Jacket Potato with Choice of Filling	Jacket Potato with Choice of Filling	Jacket Potato with Choice of Filling
	DESSERT	Vanilla Ice Cream with Fruit	Apple Sponge with Custard	Lemon Shortbread	Chocolate Brownie	Apple & Cheese with Crackers
WEEK TWO WC 14th Sept 2026 WC 28th Sept 2026 WC 12th Oct 2026	OPTION 1 (MEAT/FISH)	Cheese Pizza with Potato Wedges (VEG)	Minced Beef Bolognaise Pasta	Pork Sausage, Mashed Potato & Gravy	Mild Chicken Tikka Masala with Rice	Fish Fingers with Chips & Ketchup
	OPTION 2 (VEG/VEG)	Quorn Burger in a Bun with Potato Wedges (VEG)	Tomato & Basil Pasta (VG)	Quorn Vegan Sausage, Mashed Potato & Gravy (VG)	Vegetable Fajita with Rice (VEG)	Cheesy Bean Pasty with Chips & Ketchup (VEG)
	OPTION 3 (JP)	Jacket Potato with Choice of Filling	Jacket Potato with Choice of Filling	Jacket Potato with Choice of Filling	Jacket Potato with Choice of Filling	Jacket Potato with Choice of Filling
	DESSERT	Peach Crumble with Cream	Strawberry Jelly with Fruit	Chocolate Orange Cookie	Strawberry Mousse	Carrot Cake

KEY:

VEG = VEGETARIAN

VG = VEGAN

JP = JACKET POTATO

AVAILABLE DAILY:

Seasonal Vegetables of the Day

Salad Bar

Seasonal Fresh Fruit

Freshly Baked Bread

ALLERGY INFORMATION

If you would like to know about particular allergens in foods please ask a member of the catering team for info. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary info to cater for your child's needs.

We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchen it is not possible to completely remove the risk of allergen cross contact.