



PREP SCHOOL MENU LENT TERM 2026 – WEEK 1

	Monday	Tuesday	Wednesday	Thursday	Friday
	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread
Main	Baked mac & cheese with crispy bacon bits	Chicken tikka masala with naan bread	Beef lasagne	Classic herb roast chicken with Yorkshire pudding & gravy	Hand breaded fish goujons with piri piri mayo or BBQ chicken wings
Sides	Roasted Mediterranean vegetables	Pilau rice Peas & sweetcorn	Chef's salad, garlic bread, roasted peppers	Roast potatoes, mixed vegetables	Fries, peas, baked beans & curry sauce
Vegetarian	Mac & cheese with halloumi	Fresh vegetable dhal served as above	Vegetable lasagne	Three cheese & chive tart with herb new potatoes	Piri piri roasted vegetable paella
Jacket potatoes	Oven baked jacket potatoes with hot & cold toppings	Oven baked jacket potatoes with hot & cold toppings	Oven baked jacket potatoes with hot & cold toppings	Oven baked jacket potatoes with hot & cold toppings	Oven baked jacket potatoes with hot & cold toppings
Hot dessert	Chocolate sponge & chocolate sauce	Oat topped apple crumble & custard	Rice pudding with a selection of toppings	Chocolate brownie & ice cream	Chef's choice
Cold dessert	Cold dessert selection including fruit	Cold dessert selection including fruit	Cold dessert selection including fruit	Cold dessert selection including fruit	Cold dessert selection including fruit
Salads	Daily selection of freshly made salads	Daily selection of freshly made salads	Daily selection of freshly made salads	Daily selection of freshly made salads	Daily selection of freshly made salads
Supper					
Main	Loaded cheese & bacon burgers in a brioche bap	Beef/chicken laksa bowl	Hand cut chicken breast nuggets	Boarders' choice	
Vegetarian	Plant-based burgers in a brioche bap	Vegetarian options as above	Vegetarian nuggets		
Sides	Bacon, sliced cheese, gherkins, salad, sweetcorn	Prawn crackers, mixed vegetables	All above served with dipping sauces, roasted sliced new potatoes, broccoli		
Salads	Chef's salad bar	Chef's salad bar	Chef's salad bar		



PREP SCHOOL MENU LENT TERM 2026– WEEK 2

	Monday	Tuesday	Wednesday	Thursday	Friday
	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread
Main	Mexican style beef loaded nachos & cheese or chicken fajitas	Chicken & leek pie	Pasta bar: spaghetti bolognese, pasta carbonara or tomato & basil	Chicken katsu curry	Wholetail breaded scampi / freshly baked pepperoni pizza slice
Sides	Rice, sweetcorn, sour cream, guacamole, fresh tomato salsa	New potatoes, mixed vegetables	Chef's salad, garlic bread, roasted vegetables	Rice, broccoli	Fries, peas, baked beans, curry sauce
Vegetarian	Cajun aubergine & bean loaded nachos	Fresh vegetable, sweet potato & lentil pie	Vegetable bolognese	Plant-based 'no chicken' katsu fillet	Freshly baked cheese & tomato pizza slice
Jacket potatoes	Oven baked jacket potatoes with hot & cold toppings	Oven baked jacket potatoes with hot & cold toppings	Oven baked jacket potatoes with hot & cold toppings	Oven baked jacket potatoes with hot & cold toppings	Oven baked jacket potatoes with hot & cold toppings
Hot dessert	Carrot cake	Jam & coconut sponge	Fruit & cinnamon crumble & custard	Chocolate marble cake	Chef's choice
Cold dessert	Cold dessert selection including fruit	Cold dessert selection including fruit	Cold dessert selection including fruit	Cold dessert selection including fruit	Cold dessert selection including fruit
Salads	Daily selection of freshly made salads	Daily selection of freshly made salads	Daily selection of freshly made salads	Daily selection of freshly made salads	Daily selection of freshly made salads
Supper					
Main	Freshly baked pizza bar A selection of meat options	Creamy Greek style chicken flatbread with tomato, red onion, cucumber & feta salad & tzatziki	Sticky BBQ pork ribs Cajun & hot honey chicken bites	Boarders' choice	
Vegetarian	A selection of vegetarian options	Stem broccoli, sweetcorn	Oriental style vegetable noodles		
Sides	Fries Roast vegetables	Spiced wedges BBQ chunky vegetables	Vegetable fried rice Buttered corn-on-the-cob		
Salads	Chef's salad bar	Chef's salad bar	Chef's salad bar		



PREP SCHOOL MENU LENT TERM 2026 – WEEK 3

	Monday	Tuesday	Wednesday	Thursday	Friday
	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread	Homemade soup of the day with fresh bread
Main	Chinese style chicken & vegetable noodles	Classic sausage & mash	Italian style meatball pasta bake	Honey roast gammon with Yorkshire pudding & gravy	Jumbo fish fingers Mexican style chicken tacos
Sides	Prawn crackers, rice, carrots	Mashed potato, broccoli	Chef's salad, garlic bread, roasted peppers	Roast potatoes, mixed vegetables	Fries, peas, baked beans curry sauce
Vegetarian	Quorn & vegetable chow mein	Vegetarian sausages	Tomato & fresh herb-coated pasta topped with melted cheese	Leek & potato bake with crunchy topping	Plant-based 'meatballs' in a tomato sauce served with pasta
Jacket potatoes	Oven baked jacket potatoes with hot & cold toppings	Oven baked jacket potatoes with hot & cold toppings	Oven baked jacket potatoes with hot & cold toppings	Oven baked jacket potatoes with hot & cold toppings	Oven baked jacket potatoes with hot & cold toppings
Hot dessert	Lemon drizzle cake	Malteser cheesecake	Apple pie & custard	Sticky toffee pudding & butterscotch sauce	Chef's choice
Cold dessert	Cold dessert selection including fruit	Cold dessert selection including fruit	Cold dessert selection including fruit	Cold dessert selection including fruit	Cold dessert selection including fruit
Salads	Daily selection of freshly made salads	Daily selection of freshly made salads	Daily selection of freshly made salads	Daily selection of freshly made salads	Daily selection of freshly made salads
Supper					
Main	Beef lasagne	Classic chicken Caesar salad	Hand cut potato wedges with a selection of toppings	Boarders' choice	
Vegetarian	Vegetable lasagne	Roasted vegetable & halloumi salad	Vegetarian options served as above		
Sides	Garlic bread Sweetcorn	Herb-roasted new potatoes, onion rings, sweetcorn	BBQ beans, broccoli		
Salads	Chef's salad bar	Chef's salad bar	Chef's salad bar		