

Menu 1						
Fige Catering Autumn Term 2026		Monday	Tuesday	Wednesday	Thursday	Friday
3rd September 21st September 5th November 12th October 30th November	Meat Main Course	Beef and Bean Smoky Tacos and Savoury Rice	Roast Chicken Dinner	Chicken Goujons, Potato Wedges and Baked Beans	Pasta Bolognaise	Breaded Fish and Chips
	Allergens	None	None	Gluten	Gluten	Fish Gluten
	Vegetarian	Lentil and Bean Smoky Tacos and Savoury Rice	Cauliflower Cheese Bake	Veggie Fingers, Potato Wedges and Baked Beans	Quorn Bolognaise	Jacket Potato with Cheese and Baked Beans
	Allergens	None	Milk Gluten	Gluten	Egg	Milk
	Vegetables	Corn on the Cob	Vegetable Medley	Baked Beans	Broccoli	Peas
	Allergens	None	None	None	None	None
	Dessert	Jam and Coconut Sponge with Custard	Fruit Yoghurt	Fruit Jelly and Ice Cream	Carrot Cake	Fruit Cookies
	Allergens	Milk Egg Gluten Soya	Milk	Milk	Milk Egg Gluten Soya	Milk Egg Gluten
	Fruit Choice	Apple	Pineapple Wedge	Satsuma	Fruit Salad	Melon Wedge
	Allergens	None	None	None	None	None
	Milk Yoghurt	Yoghurt	Yoghurt	Yoghurt	Yoghurt	Yoghurt
	Allergens	Milk	Milk	Milk	Milk	Milk
Menu 2						
Fige Catering Autumn Term 2026		Monday	Tuesday	Wednesday	Thursday	Friday
7th September 28th September 18th October 16th November	Meat Main Course	Chicken in a Tomato and Basil Sauce with Pasta and Broccoli	Roast Beef Dinner	Sausage, Beans and Hash Brown	Mild Chicken Curry and Rice	Fish Fingers with Alpha Bites
	Allergens	Gluten	None	Gluten	Milk	Fish Gluten
	Vegetarian	Vegetable Pasta in a Tomato and Basil Sauce	Quorn and Lentil Moussaka	Jacket Potato with Baked Beans	Sweet Potato, Cauliflower and Lentil Curry with Basmati Rice	Sweet Potato Falafels with Alpha Bites
	Allergens	Gluten	Soya Egg Milk	None	Mustard	None
	Vegetables	Broccoli	Seasonal Vegetables	Baked Beans	Cauliflower	Peas
	Allergens	None	None	None	None	None
	Dessert	Chocolate Sponge and Custard	Fruit Yoghurt	Banana and Butterscotch Mousse	Loaded Fruit Sponge	Orange and Mango Smoothies
	Allergens	Milk Egg Gluten Soya	Milk	Milk	Milk Egg Gluten Soya	None
	Fruit Choice	Apple	Orange Wedges	Melon Slice	Pineapple	Fruit Salad
	Allergens	None	None	None	None	None
	Milk Yoghurt	Yoghurt	Yoghurt	Yoghurt	Yoghurt	Yoghurt
	Allergens	Milk	Milk	Milk	Milk	Milk
Menu 3						
Fige Catering Autumn Term 2026		Monday	Tuesday	Wednesday	Thursday	Friday
14th September 5th October 2nd November 23rd November 14th December	Meat Main Course	Ham and Pineapple Pizza with Corn on the Cob	Roast Chicken Dinner	Swedish Meatballs in Gravy and Cranberry with Mashed Potato	Traditional Lasagne with Garlic Bread	Breaded Fish and Chips
	Allergens	Milk Supplies Gluten	None	Mustard	Milk Gluten	Fish Gluten
	Vegetarian	Cheese and Tomato Pizza with Corn on the Cob	Not Chicken Roast Dinner	Veggie Balls in Gravy with Mashed Potato	Macaroni Cheese with Garlic Bread	Cheese and Onion Lattice with Chips
	Allergens	Gluten Milk	Soya	Soya Milk	Milk Gluten	Milk Gluten
	Vegetables	Corn on the Cob	Mixed Vegetables	Broccoli	Coleslaw	Peas
	Allergens	None	None	None	Egg Mustard	None
	Dessert	Apple Sponge and Custard	Fruit Yoghurt	Fruit Crumble and Custard	Fruit and Ice Cream	Apple Flapjack
	Allergens	Gluten Milk Egg Soya	Milk	Milk Gluten	Milk	Milk Gluten
	Fruit Choice	Apple	Pineapple	Satsuma	Banana	Fruit Salad
	Allergens	None	None	None	Bromelain	None
	Milk Yoghurt	Yoghurt	Yoghurt	Yoghurt	Yoghurt	Yoghurt
	Allergens	Milk	Milk	Milk	Milk	Milk