



**SALAD BAR**  
Vibrant, fresh and seasonal salad everyday



# ALL SAINTS MENU WINTER 2026

JANUARY - APRIL

WEEK 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>MAIN COURSE</b>	<b>CHOW MEIN</b>	<b>ROAST DINNER</b>	<b>SPAG BOL</b>	<b>CHICKEN KATSU</b>	<b>FISH OF THE DAY</b>
	Quorn Chow Mein & Rainbow Vegetables	Twice Cooked Roasted Gammon	Traditional Beef Bolognese with Spaghetti	Crispy Chicken with a Sweet Katsu Curry Sauce	Breaded Pollock Fish Fingers
<b>MEAT FREE MAIN COURSE</b>	<b>MEAT FREE BURGER</b>	<b>VEGGIE ROAST</b>	<b>VEGGIE SPAG BOL</b>	<b>CAULI KATSU</b>	<b>VEGGIE FINGERS</b>
	Classic Quorn Cheeseburger in a Soft White Roll & Rosemary Potato Wedges	Quorn Roast	Vegetarian Soya Bolognese with Spaghetti	Crispy Cauliflower Grill with a Sweet Katsu Curry Sauce	Breaded Vegetable Fingers
<b>Sides</b>	Corn on the Cob	Roast Potatoes, Sliced Carrots & Gravy	Diced Cucumber & Crusty Garlic Bread	Steamed Rice & Whole Green Beans	Potato Wedges & Garden Peas
<b>BREAD</b>	Zero Waste Croutons	Soft Roll Wedge	---	Naan Bread	Flatbread Finger
<b>ALTERNATIVE MAIN</b>	Jacket Potato with Baked Beans & Cheddar Cheese	Penne Pasta with Homemade Tomato Sauce & Cheddar Cheese	Jacket Potato with Baked Beans & Cheddar Cheese	Penne Pasta with Homemade Tomato Sauce & Cheddar Cheese	Jacket Potato with Baked Beans & Cheddar Cheese
<b>Second Course</b>	Vanilla Yoghurt & Oaty Biscuit	Cheese & Crackers	Victoria Sponge	---	Lemon & Blackcurrant Tray Bake
<b>OR FRESH FRUIT</b>	Honeydew Melon Wedge	Orange Segments	Pineapple Sticks	Fresh Fruit Salad	Galia Melon Wedge

**DATES: 12TH JANUARY | 2ND FEBRUARY | 23RD FEBRUARY | 16TH MARCH | 6TH APRIL**

