

MENU

GLEBE SCHOOL

TERM 2 | 2nd November -

18th December 2026



ALLERGEN KEY

- 1 CEREALS CONTAINING GLUTEN
- 2 CRUSTACEANS
- 3 MOLLUSCS
- 4 FISH
- 5 PEANUTS*
- 6 NUTS
- 7 EGGS

- 8 SOYBEANS
- 9 MILK
- 10 CELERY
- 11 MUSTARD
- 12 LUPIN
- 13 SESAME
- 14 SULPHUR DIOXIDE

IF YOU HAVE ANY ALLERGEN CONCERNS PLEASE SPEAK TO THE CATERING MANAGER. WHILST WE DO NOT BRING WHOLE NUTS OR INGREDIENTS WITH NUTS INTO OUR KITCHENS, SOME PRODUCTS ARE SUBJECT TO 'MAY CONTAIN' STATUS IN MANUFACTURING



WE ONLY USE



FRESH UK BEEF



FRESH UK PORK



FREERANGE EGGS



LOCAL FRUIT & VEG



WHOLEMEAL PASTA

MENU

WEEK 1 | 2nd – 6th November

MONDAY

2

MAIN

Three Cheese Baked Macaroni topped with Caramelised Red Onions and Roasted Cherry Tomatoes, served with Garlic Slice and Mixed Garden Salad (1, 8, 9, 11)

MAIN (V)

Vegetable Bolognese Served with Garlic Slice and Mixed Garden Salad (1, 8, 9, 11)

DESSERT

Apple Crumble and Custard (1, 9)

TUESDAY

3

MAIN

Chicken curry, rice served with traditional garnishes and accompaniments (1)

MAIN (V)

Vegan curry, rice served with traditional garnishes and accompaniments (1)

DESSERT

Marble Cake and Chocolate Sauce (1, 7, 9)

WEDNESDAY

4

MAIN

Roast Lemon and Thyme Chicken with Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy

MAIN (V)

Spinach and Feta Pie served with Crispy Roast Potatoes, and Salad (VEGETARIAN) (1)

DESSERT

Iced Vanilla Sponge and Sprinkles (1, 7)

THURSDAY

5

MAIN

Shepherds Pie with a Mashed Potato Topping (10)

MAIN (V)

Mediterranean Stuffed Pepper with Cheese Crumb New Potatoes, Peas and Cabbage

DESSERT

Apple Crumble and Custard (1, 9)

FRIDAY

6

MAIN

BBQ Chicken Burger served with Chips, Beans or Chef's Slaw (1)

MAIN (V)

Sweet Potato Chick Pea and Chilli Falafel served with Chips, Beans or Chef's Slaw (VEGETARIAN) (7)

DESSERT

A Selection of Fruit Based Desserts (1, 7, 8, 9)

WE ONLY USE



FRESH UK BEEF

FRESH UK PORK

FREE RANGE EGGS

LOCAL FRUIT & VEG

WHOLEMEAL PASTA

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MENU

WEEK 2 | 9th – 13th November

MONDAY

9

MAIN

Beef Pasta Bake with a Cheese Topping served with Garlic Slice and Chef's' Salad (1, 8, 9)

MAIN (V)

Vegan Roasted Vegetable Pasta Bake served with Garlic Slice and Fresh Salad (VEGAN) (1, 8, 9)

DESSERT

Fruit Crumble and Cream (8, 9)

TUESDAY

10

MAIN

Chicken Korma with Pilau Rice served with Traditional Garnishes and Accompaniments

MAIN (V)

Vegetable Curry with Pilau Rice served with Traditional Garnishes and Accompaniments (VEGAN)

DESSERT

Iced Sponge (1, 7)

WEDNESDAY

11

MAIN

Roast Gammon and Pineapple served with Roast Potatoes, Seasonal Vegetables and Gravy

MAIN (V)

Vegetable Quiche served with Roast Potatoes and Seasonal Vegetables (VEGETARIAN) (1, 7, 9)

DESSERT

Mixed Berry and Apple Crumble and Custard (1, 9)

THURSDAY

12

MAIN

BBQ Chicken with Savoury Rice and Seasonal Vegetables (1, 8)

MAIN (V)

Vegetable Chilli with Savoury Rice and Seasonal Vegetables (VEGETARIAN)

DESSERT

Vanilla Sponge with Custard (1, 7, 9)

FRIDAY

13

MAIN

Pepperoni pizza served with chips, beans or peas (1,9,11)

MAIN (V)

Cheese pizza served with chips, beans or peas (1,9)

DESSERT

A Selection of Fruit Based Desserts (1, 7, 8, 9)

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WEEK 3 | 16th – 20th November

MONDAY
16

- MAIN** Beef Spaghetti Bolognese with Garlic Bread (1, 8, 9)
- MAIN (V)** Vegan Bolognese with Garlic Bread (VEGAN) (1, 8, 9)
- DESSERT** Jamaican Ginger Sponge and Syrup Sauce (1, 7)

TUESDAY
17

- MAIN** Chicken curry, rice served with traditional garnishes and accompaniments (1)
- MAIN (V)** Vegan curry, rice served with traditional garnishes and accompaniments (1)
- DESSERT** Strawberry Fool (9)

WEDNESDAY
18

- MAIN** Thyme and Sage Roast Turkey served with Crispy Roast Potatoes, Roasted Root Vegetables, Greens and Rich Gravy
- MAIN (V)** Roasted Pepper and Haloumi Wellington served with Crispy Roast Potatoes, Roasted Root Vegetables, Greens and Rich Gravy (VEGETARIAN) (9)
- DESSERT** Chocolate Orange Cake (1, 7)

THURSDAY
19

- MAIN** Chicken jollof rice with sweet potato and spinach stew (10)
- MAIN (V)** Red kidney bean curry served with sweet potato and spinach stew (10)
- DESSERT** Apple Puff and Cream (1, 8, 9)

FRIDAY
20

- MAIN** Fish and Chips served with Baked Beans or Garden Peas (1, 4)
- MAIN (V)** Cheddar and Caramelised Red Onion Quiche served with Chips, Baked Beans or Garden Peas (VEGETARIAN) (1, 7, 9)
- DESSERT** A Selection of Fruit Based Desserts (1, 7, 8, 9)

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WEEK 4 | 23rd – 27th November

MONDAY

23

MAIN

Three Cheese Baked Macaroni topped with Caramelised Red Onions and Roasted Cherry Tomatoes, served with Garlic Slice and Mixed Garden Salad (1, 8, 9, 11)

MAIN (V)

Vegetable Bolognese Served with Garlic Slice and Mixed Garden Salad (1, 8, 9, 11)

DESSERT

Apple Crumble and Custard (1, 9)

TUESDAY

24

MAIN

Chicken curry, rice served with traditional garnishes and accompaniments (1)

MAIN (V)

Vegan curry, rice served with traditional garnishes and accompaniments (1)

DESSERT

Marble Cake and Chocolate Sauce (1, 7, 9)

WEDNESDAY

25

MAIN

Roast Lemon and Thyme Chicken with Crispy Roast Potatoes, Seasonal Vegetables and Rich Gravy

MAIN (V)

Spinach and Feta Pie served with Crispy Roast Potatoes, and Salad (VEGETARIAN) (1)

DESSERT

Iced Vanilla Sponge and Sprinkles (1, 7)

THURSDAY

26

MAIN

Shepherds Pie with a Mashed Potato Topping (10)

MAIN (V)

Mediterranean Stuffed Pepper with Cheese Crumb New Potatoes, Peas and Cabbage

DESSERT

Apple Crumble and Custard (1, 9)

FRIDAY

27

MAIN

BBQ Chicken Burger served with Chips, Beans or Chef's Slaw (1)

MAIN (V)

Sweet Potato Chick Pea and Chilli Falafel served with Chips, Beans or Chef's Slaw (VEGETARIAN) (7)

DESSERT

A Selection of Fruit Based Desserts (1, 7, 8, 9)

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WEEK 5 | 30th November – 4th December

MONDAY
30

MAIN Beef Pasta Bake with a Cheese Topping served with Garlic Slice and Chef's' Salad (1, 8, 9)

MAIN (V) Vegan Roasted Vegetable Pasta Bake served with Garlic Slice and Fresh Salad (VEGAN) (1, 8, 9)

DESSERT Fruit Crumble and Cream (8, 9)

TUESDAY
1

MAIN Chicken Korma with Pilau Rice served **with** Traditional Garnishes and Accompaniments

MAIN (V) Vegetable Curry with Pilau Rice served **with** Traditional Garnishes and Accompaniments (VEGAN)

DESSERT Iced Sponge (1, 7)

WEDNESDAY
2

MAIN Roast Gammon and Pineapple served with Roast Potatoes, Seasonal Vegetables and Gravy

MAIN (V) Vegetable Quiche served with Roast Potatoes and Seasonal Vegetables (VEGETARIAN) (1, 7, 9)

DESSERT Mixed Berry and Apple Crumble and Custard (1, 9)

THURSDAY
3

MAIN BBQ Chicken with Savoury Rice and Seasonal Vegetables (1, 8)

MAIN (V) Vegetable Chilli with Savoury Rice and Seasonal Vegetables (VEGETARIAN)

DESSERT Vanilla Sponge with Custard (1, 7, 9)

FRIDAY
4

MAIN Beef Burgers served with Chips and a Choice of Baked Beans or Slaw (1, 7)

MAIN (V) Vegetable Burger served with Chips and a Choice of Baked Beans or Slaw (VEGETARIAN) (1, 7, 8)

DESSERT A Selection of Fruit Based Desserts (1, 7, 8, 9)

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WEEK 6 | 7th – 11th December

MONDAY
7

- MAIN** Beef Spaghetti Bolognese with Garlic Bread (1, 8, 9)
- MAIN (V)** Vegan Bolognese with Garlic Bread (VEGAN) (1, 8, 9)
- DESSERT** Jamaican Ginger Sponge and Syrup Sauce (1, 7)

TUESDAY
8

- MAIN** Chicken curry, rice served with traditional garnishes and accompaniments (1)
- MAIN (V)** Vegan curry, rice served with traditional garnishes and accompaniments (1)
- DESSERT** Strawberry Fool (9)

WEDNESDAY
9

- MAIN** Thyme and Sage Roast Turkey served with Crispy Roast Potatoes, Roasted Root Vegetables, Greens and Rich Gravy
- MAIN (V)** Roasted Pepper and Haloumi Wellington served with Crispy Roast Potatoes, Roasted Root Vegetables, Greens and Rich Gravy (VEGETARIAN) (9)
- DESSERT** Chocolate Orange Cake (1, 7)

THURSDAY
10

- MAIN** Three Cheese Baked Macaroni served with Chef's Slaw or Corn (1, 7, 9, 11)
- MAIN (V)** Vegetable Quesadilla served with Chef's Slaw or Corn (VEGETARIAN) (1, 7, 9)
- DESSERT** Apple Puff and Cream (1, 8, 9)

FRIDAY
11

- MAIN** Fish and Chips served with Baked Beans or Garden Peas (1, 4)
- MAIN (V)** Cheddar and Caramelised Red Onion Quiche served with Chips, Baked Beans or Garden Peas (VEGETARIAN) (1, 7, 9)
- DESSERT** A Selection of Fruit Based Desserts (1, 7, 8, 9)

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WEEK 7 | 14th – 18th December

MONDAY

14

MAIN

Three Cheese Baked Macaroni topped with Caramelised Red Onions and Roasted Cherry Tomatoes, served with Garlic Slice and Mixed Garden Salad (1, 8, 9, 11)

MAIN (V)

Vegetable Bolognese Served with Garlic Slice and Mixed Garden Salad (1, 8, 9, 11)

DESSERT

Apple Crumble and Custard (1, 9)

TUESDAY

15

MAIN

Chicken curry, rice served with traditional garnishes and accompaniments (1)

MAIN (V)

Vegan curry, rice served with traditional garnishes and accompaniments (1)

DESSERT

Marble Cake and Chocolate Sauce (1, 7, 9)

WEDNESDAY

16

CHRISTMAS DINNER

THURSDAY

17

MAIN

Shepherds Pie with a Mashed Potato Topping (10)

MAIN (V)

Mediterranean Stuffed Pepper with Cheese Crumb
New Potatoes, Peas and Cabbage

DESSERT

Apple Crumble and Custard (1, 9)

FRIDAY

18

MAIN

Battered Fish served with chips, bean and peas (1,4)

MAIN (V)

Vegetable Quiche served with chips beans and peas (1,7,9)

DESSERT

A Selection of Fruit Based Desserts (1, 7, 8, 9)

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