Be all you can be
Hayes School

Menu - Autumn (2) 2026

Week 1: Commencing 02/11/26, 23/11/26 & 14/12/26

Monday		Tuesday		Wednesday		Thursday		Friday	
M	Homemade Cottage Pie (7)	M	Creamy chicken & leek wnter crumble (oats, 2, 7)	M	Roast turkey, Yorkshire pudding (2, 4, 7), stuffing (2) & gravy	M	Oven baked chicken burger (1,2) in a bun (2)	M	Oven baked breaded fish (2,5)
V	Home made Quorn Mince Cottage Pie (2,4,7)	V	Creamy Quorn & leek wnter crumble (oats, 2, 7, 9)	V	Quorn roast (4,7)	V	Oven baked "No-chick" in a bun (2,13)	V	Oven baked veggie burger (2)
S	Green beans & cauliflower	S	Crunchie baked potatoes (2,7) with sweetcorn or peas	S	Roast potatoes, carrots & cabbage	S	Baked, skin on potato wedges (2) with mixed vegetables & broccoli	S	Chips, peas or baked beans
D	Fresh fruit with Greek style yogurt (7)	D	Homemade apricot sponge (2,4) & custard (7)	D	Fresh fruit platter with crème fraiche (7)	D	Peach crumble (oats, 2) with custard (7)	D	Fruit & jelly (vg)

Week 2: Commencing 09/11/26 & 30/11/26

Monday		Tuesday		Wednesday		Thursday		Friday	
M	Sweet chilli chicken	M	Homemade casserole with locally sourced beef	M	Devonshire roast gammon, Yorkshire pudding (2, 4, 7), stuffing (2) & gravy	M	Meatballs in tomato sauce	M	Oven baked fishcake (2,5)
V	Quorn sweet chilli chicken (9)	V	Homemade quorn mince casserole (2,4)	V	Quorn roast (4,7)	V	Vegetarian meatballs (13) in tomato sauce	V	Oven baked, breaded veggie burgers (2)
S	Fluffy rice, cauliflower & green beans	S	Mashed potatoes (7), sweetcorn & peas	S	Roast potatoes, carrots & cabbage	S	Freshly cooked pasta (2), sweetcorn and peas	S	Chips, peas or baked beans
D	Fresh fruit with Greek style yogurt (7)	D	Fruit flapjack (oats) & custard (7)	D	Fresh fruit platter with crème fraiche (7)	D	Pear & blueberry crumble (oats, 2) with custard (7)	D	Fruit & jelly (vg)

Week 3: Commencing 16/11/26 & 07/12/26

Monday		Tuesday		Wednesday		Thursday		Friday	
M	Homemade chicken tikka masala with naan bread	M	Homemade beef bolognaise	M	Roast chicken, Yorkshire pudding (2, 4, 7), stuffing (2) & gravy	M	Beef sweet potato hotpot made with locally sourced beef	M	Oven baked, breaded fish fingers (2,5)
V	Home made Quorn tikka masala with naan bread (9)	V	Quorn mince bolognaise (2,4)	V	Roast quorn fillet (2)	V	Quorn mince (2,4) & sweet potato hotpot	V	Oven baked, breaded veggie fingers (2)
S	Fluffy rice, cauliflower & green beans	S	Freshly cooked pasta (2), sweetcorn and peas	S	Roast potatoes, carrots & cabbage	S	Mashed potatoes (7) with mixed vegetables & broccoli	S	Chips, peas or baked beans
D	Fresh fruit with Greek style yogurt (7)	D	Homemade lemon sponge (2,4) & custard (7)	D	Fresh fruit platter with crème fraiche (7)	D	Apple & berry crumble (oats, 2) with custard (7)	D	Fruit & jelly (vg)

M – Main / V – Vegetarian / S – Sides / D - Dessert

DAILY FOR ALL:

* Fresh bread basket (2,13)
* Milk (7) or water
* Fresh Fruit
* Salad Bar
* Add hot vegetables
* Choose dessert of the day
* Top up on fresh fruit
* Enjoy a tasty yoghurt (7)

Monday, Tuesday & Thursday:

* Hot jacket potato with CHOICE of Tuna (5), ham, cheese (7) or beans

Wednesday & Friday:

* Ham or cheese sandwich (2,7,13), fresh & dried fruit, veg sticks,

Fruit yoghurt (7) & cake

Main Meal, Dessert and Drink £2.55

ALLERGEN INFORMATION (coded by number above):

1. Celery
2. Cereals containing gluten, wheat or barley
3. Crustaceans
4. Eggs
5. Fish
6. Lupin
7. Milk
8. Molluscs
9. Mustard
10. Tree Nuts
11. Peanuts
12. Sesame Seeds
13. Soya /soybeans
14. Sulphites

vg Vegan

For more info, visit: https://food.gov.uk/allergy or nhs.uk/conditions/allergies

FREE SCHOOL MEALS:

All children in Reception, Year 1 and Year 2 are offered a free school meal via the Government's Universal Infant Free School meals programme.

If you think you are entitled to benefit-related free school meals, please contact the school office.

Please remember this brings in additional funding for our school!