



Friday

GOLDEN VEGAN NUGGETS &  
CHIPS (G)(V)  
OR  
BAKED POLLOCK WITH SPANISH  
BEANS AND POTATOES(F)(S)  
OR  
VEGGIE SAUSAGE & CHIPS (S)(V)  
FRUIT PLATTER, YOGHURT (D)

CRISPY MSC BATTERED FISH AND  
CHIPS (G)(F)  
OR  
VEGAN FISH FINGERS AND  
CHIPS(G)(V)  
OR  
BAKED BEAN AND CHEESE SLICE  
WITH CHIPS (G)(V) (D)  
FRUIT PLATTER, YOGHURT (D)

MSC FISH FINGERS AND  
CHIPS(G)(F)  
OR  
HOME MADE FLAKY VEGAN  
SAUSAGE ROLL AND CHIPS  
(G)(S)  
VEGAN MEATBALL MARINARA  
ROLL WITH CHIPS  
(G)(S)  
FRUIT PLATTER, YOGHURT(D)



Allergy key - G=Contains Gluten, D= Contains Dairy, S= Contains Soya, C= Contains Celery, F= Contains Fish, M=Contains Mustard, E = Egg, SD = Sulphur dioxide

# The Great Plate AUTUMN MENU

SEPTEMBER TO DECEMBER

Thursday

MEXICAN PORK ENCHILADAS WITH  
RICE (G)(D)  
OR  
MEXICAN VEGGIE ENCHILADAS WITH  
RICE (G) (V)(D)  
OR  
JACKET POTATO WITH BAKED BEANS &  
OR CHEESE (D)(V)  
YOGHURT (D), FRUIT AND GRANOLA

HAND STRETCHED CHEESE AND  
TOMATO PIZZA WITH NEW POTATOES  
OR (G)(D)  
HAND STRETCHED HAM AND CHEESE  
PIZZA WITH NEW POTATOES(G)(D)  
OR  
JACKET POTATO WITH CHEESE(D)(V)OR  
TUNA & MACKEREL(F) (SD)  
FRUIT JELLY

HOME MADE BRITISH BEEF  
COTTAGE PIE  
OR  
HOME MADE LENTIL COTTAGE PIE  
(V)  
OR  
JACKET POTATO WITH CHEESE (D)  
(V) OR TUNA (F)  
FRUIT CRUMBLE AND YOGHURT  
(D)

Wednesday

ROAST BRITISH CHICKEN WITH ROAST  
POTATOES AND VEGETABLES WITH  
GRAVY  
OR  
FLAKY VEGETABLE WELLINGTON WITH  
ROAST POTATOES AND VEGETABLE AND  
GRAVY (G)(V) (S)  
OR  
CHEESE (D)(V) OR TUNA(F) ROLL(G)  
WITH TORTILLA CHIPS & VEGETABLE  
STICKS  
SPICED AUTUMN CAKE (G)

HOMEMADE MEATLOAF WITH ROAST  
POTATOES AND SEASONAL VEGETABLES  
(G)  
OR  
HOMEMADE LENTIL LOAF WITH ROAST  
POTATOES AND SEASONAL VEGETABLES  
(G)(S)(V)  
OR  
CHEESE (D)(V)OR HUMMUS AND  
CUCUMBER ROLL (G) WITH TORTILLA  
CHIPS & VEGETABLE STICKS  
CHOCOLATE BROWNIE (G)

ROAST BRITISH GAMMON WITH ROAST  
POTATOES  
OR  
CREAMY CAULIFLOWER CRUMBLE WITH  
ROAST POTATOES (V)  
OR  
CHEESE(D)(V) OR HUMMUS AND  
CUCUMBER ROLL(G)(V) WITH TORTILLA  
CHIPS & VEGETABLE STICKS  
FLAPJACK (G)

Tuesday

LOCAL BUTCHERS SAUSAGE AND  
VEGETABLE CASSEROLE WITH FLUFFY  
RICE  
OR  
VEGGIE SAUSAGE AND VEGETABLE  
CASSEROLE WITH FLUFFY RICE (S)  
OR  
JACKET POTATO WITH BAKED BEANS &  
OR CHEESE (D)(V)  
FRUIT PLATTER

CHICKEN CAESAR WRAP WITH  
CRUNCHY VEGETABLE STICKS AND  
NEW POTATOES (G) (S)(SD)  
OR  
VEGGIE CAESAR WRAP WITH CRUNCHY  
VEGGIE STICKS AND NEW POTATOES (S)  
(SD) (G)  
OR  
JACKET POTATO WITH BAKED  
BEANS & OR CHEESE (D)(V)  
FRUIT PLATTER

MILD CHICKEN AND SQUASH  
CURRY (SD)  
OR  
MILD SQUASH AND CHICKPEA  
CURRY (SD)(V)  
OR  
JACKET POTATO WITH BEANS & OR  
CHEESE (D)(V)  
FRUIT PLATTER

Monday

LOCAL BUTCHERS SAUSAGE AND  
VEGETABLE CASSEROLE WITH FLUFFY  
RICE  
OR  
VEGGIE SAUSAGE AND VEGETABLE  
CASSEROLE WITH FLUFFY RICE (S)  
OR  
JACKET POTATO WITH BAKED BEANS &  
OR CHEESE (D)(V)  
FRUIT PLATTER

ITALIAN STYLE PESTO AND  
WHITE BEAN PASTA (G)(SD)(V)  
OR  
CREAMY BROCCOLI PASTA BAKE,  
(G)(D)(V)  
OR  
CHEESY BEANS ON TOAST (G)(D)  
(V)  
GOLDEN OAT COOKIE

TOMATO AND BEAN GNOCCHI (G)(SD)  
CHEESE OFFERED (D)  
OR  
RAINBOW VEGETABLE PASTA BAKE  
(V)(G)(D)  
OR  
PUFF PASTRY PINWHEEL WITH NEW  
POTATOES (G)(D)(V)  
CHOCOLATE AND ORANGE  
SHORTBREAD (G)

Weeks starting  
-: Sept 1<sup>st</sup>, 21<sup>st</sup>  
Oct 12<sup>th</sup>, Nov BUTTERNUT SQUASH MAC & CHEESE,  
9<sup>th</sup>, 30<sup>th</sup>

Week 1

Weeks starting  
-: Sept 7<sup>th</sup> 28<sup>th</sup>  
Oct 19<sup>th</sup> Nov 16<sup>th</sup>  
Dec 7<sup>th</sup>

Weeks starting  
-: Sept 14<sup>th</sup> Oct  
15<sup>th</sup> Nov 2<sup>nd</sup>, 23<sup>rd</sup>  
Dec 14<sup>th</sup>

Week 3



the great plate!

# The Great Plate

## AUTUMN MENU

September to December 2026

IF YOU'VE GOT ANY QUESTIONS ABOUT SPECIFIC ALLERGENS IN OUR DISHES, FEEL FREE TO ASK ANY MEMBER OF OUR KITCHEN TEAM –THEY'LL BE MORE THAN HAPPY TO HELP YOU OUT. FOR PARENTS WHOSE KIDS HAVE FOOD ALLERGIES OR SENSITIVITIES, WE KINDLY ASK YOU TO FILL OUT A FORM. THIS WAY, WE'LL HAVE ALL THE INFO WE NEED TO MAKE SURE YOUR CHILD'S NEEDS ARE MET. WHILE WE MAINTAIN VERY HIGH STANDARDS OF HYGIENE IN OUR KITCHENS, IT'S IMPORTANT TO KNOW WE MIGHT NOT ALWAYS BE ABLE TO COMPLETELY ELIMINATE THE RISK OF CROSS-CONTAMINATION DUE TO HOW WE COOK. YOUR UNDERSTANDING ON

THIS IS GREATLY APPRECIATED!



Proud to  
work  
with...

