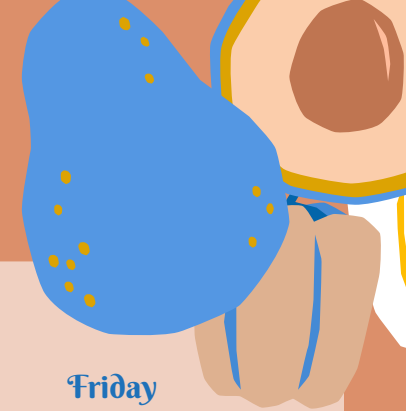




The Great Plate WINTER MENU



January to April 2026
Made Without Gluten and Dairy

Monday

Tuesday

Wednesday

Thursday

Friday

Week 1

weeks starting -:
Jan 5th, 26th, Feb
23rd, March 16th

TOMATO AND BASIL GF PASTA
OR
LOADED SPANISH POTATOES WITH
SMOKEY BUTTER BEANS

VEGAN MEATBALL TAGINE WITH
RICE
OR
JACKET POTATO WITH BAKED
BEANS AND OR DF CHEESE
OR
JACKET POTATO WITH TUNA (F)

ROAST PORK WITH ROAST POTATOES

OR
DF CHEESE OR HUMUS GF ROLL WITH
TORTILLA CHIPS AND VEGETABLE STICKS

SAUSAGE AND CREAMY MASH

OR
JACKET POTATO WITH MILD BEAN
CHILLI

SMOKED HADDOCK AND LEEK
RISSOTO (F)
OR
GF PUFF PASTRY PIZZA
PINWHEEL with DF CHEESE
WITH NEW POTATOES

Week 2

weeks starting -:
Jan 12th, Feb 2nd,
March 2nd, 23rd

RED PESTO GF PASTA

OR
MED VEG GF TART WITH NEW
POTATOES

BBQ CHICKEN RICE AND PEAS
OR
BBQ BEANS WITH RICE AND PEAS
OR
JACKET POTATO WITH BAKED
BEANS AND OR DF CHEESE

ROAST TURKEY WITH ROAST
POTATOES

OR
DF CHEESE OR HUMUS GF ROLL
WITH TORTILLA CHIPS AND
VEGETABLE STICKS

HOME-MADE DF CHEESE AND
TOMATO GF PIZZA
OR
STUFFED PEPPER AND FALAFEL
OR
JACKET POTATO WITH DF CHEESE
OR TUNA AND MAKEREL (F)

MILD VEGGIE CURRY AND CHIPS
OR
GF FISH FINGERS AND CHIPS
(F)
OR
VEGGIE GF BURGER AND CHIPS
(D)

Week 3

weeks starting -:
Jan 19th, Feb 9th,
March 9th

DF CHEESY BEANS ON GF TOAST

OR
DF CHEESE AND TOMATO PIZZA
GF MUFFIN WITH NEW POTATOES

VEGAN KEBAB WITH GF FLATBREAD
AND CUCUMBER MINT DF YOGHURT

OR
JACKET POTATO WITH TUNA (F) AND OR
DF CHEESE

ROAST CHICKEN WITH ROAST
POTATOES
OR
WINTER VEG CRUMBLE WITH
ROAST POTATOES (C)
OR
DF CHEESE OR HUMUS GF ROLL
WITH TORTILLA CHIPS AND
VEGETABLE STICKS

JACKET POTATO WITH BAKED
BEANS
OR
JACKET POTATO WITH VEGGIE
BOLGNAISE.

GF FISH FINGER GF BAP AND
CHIPS (F)
OR
MILD PRAWN (F) CURRY WITH RICE

Allergy key - G=Contains Gluten, D= Contains Dairy, S= Contains Soya, C= Contains Celery, F= Contains Fish, C=Celery



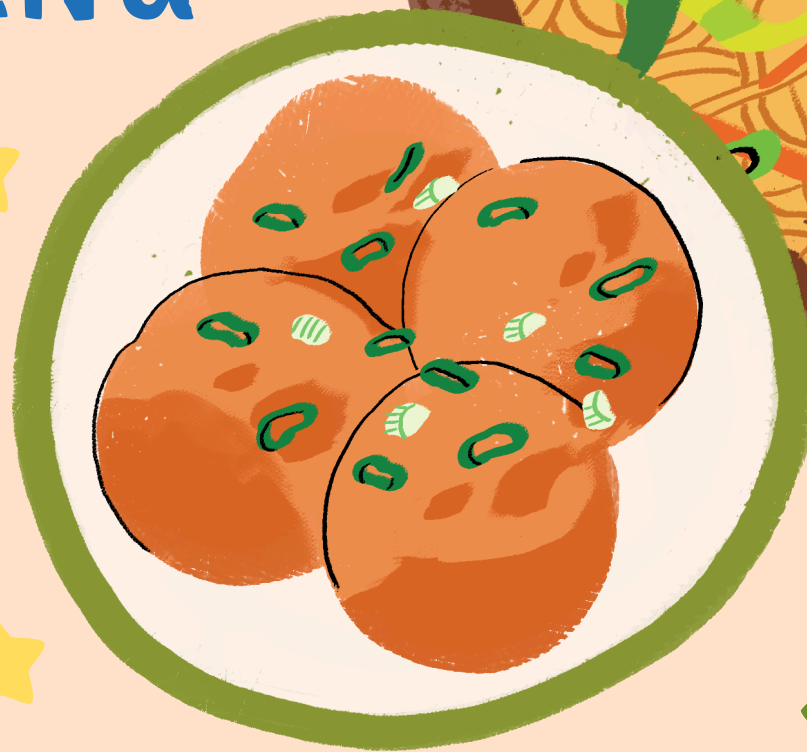


The Great Plate

WINTER MENU

January to April 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 HYIGENE 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...

