


Oakwood Infant School – Hot Meal Menu Plan

JAN-JULY 2026



Week Beginning	Monday	Tuesday	Wednesday	Thursday	Friday
05/01/2026 26/01/2026 23/02/2026 16/03/2026 20/04/2026 11/05/2026 08/06/2026 29/06/2026 20/07/2025	<p><u>SAUSAGE AND MASH</u></p> <p>Pork sausages served with creamy mash, baby carrots, garden peas & gravy*(G,SO).</p> <p>Vegan option- Vegan sausages served with creamy mash, garden peas, baby carrots & gravy*(G,SO).</p> <p>V- .Mini blueberry muffins*(G,E,M,SO). VE- Vegan fruity muffins*(G,SO).</p>	<p><u>CHICKEN KORMA CURRY</u></p> <p>Midly spiced chicken korma curry served with wholegrain rice, mixed vegetables & a side of naan bread*(G,M,SO).</p> <p>Vegan option- Vegan chicken style & vegetable curry served with wholegrain rice, mixed vegetables & a side of naan bread*(G,SO).</p> <p>V- Mini vanilla ice creams*(M). VE- Dairy free ice cream*(SO).</p>	<p><u>ROAST TURKEY DINNER</u></p> <p>Sliced roast turkey served with baby new potatoes, broccoli, baby carrots, yorkshire pudding & gravy*(G,E,M).</p> <p>Vegan option – Vegan sausages served with baby new potatoes, broccoli, baby carrots & gravy*(G,SO).</p> <p>V- Fresh yogurt*(M). VE- Vegan yogurt*(SO).</p>	 <p><u>PLANT POWER BANG BANG CAULIFLOWER WINGS</u></p> <p>VE-Vegan mildly spiced battered cauliflower wings served on a bed of golden savoury rice and sweetcorn*(SO,MU,G).</p> <p>VE- Roasile biscuits*(G).</p>	<p><u>MEATBALL SUB</u></p> <p>Pork meatballs in a rich & rustic tomato sauce served on a supersoft sub roll with sliced mixed peppers and sweetcorn*(G,M,SO,SS,E).</p> <p>Vegan option- Vegan plantballs in a rich & rustic tomato sauce served on a supersoft sub roll with sliced mixed peppers and sweetcorn*(G,SS,SO).</p> <p>V/ VE- Jelly fruity pot.</p>
12/01/2026 02/02/2026 02/03/2026 23/03/2026 27/04/2026 18/05/2026 15/06/2026 06/07/2026	<p><u>CHEESE AND HAM PIZZA</u></p> <p>Freshly made cheese and ham pizza with wholewheat penne pasta drizzled with olive oil and served with mixed vegetables*(G,E,M).</p> <p>Vegan option- Vegan cheese & tomato pizza with wholewheat penne pasta drizzled with olive oil and served with mixed vegetables*(G,SO).</p> <p>VE- Strawberry iced smoothie.</p>	<p><u>VEGGIE COBBLER</u></p> <p>Mixed vegetables in a creamy cheese sauce topped with a savoury scone served with sweet mash potato*(G,M,E).</p> <p>Vegan option- Vegetable pasta bake*(G).</p> <p>V- .Mini chocolate muffin*(G,E,M). VE- Mini fruity muffin*(G,SO).</p>	<p><u>ROAST BEEF DINNER</u></p> <p>Sliced roast beef served with a yorkshire pudding, creamy mash potato, broccoli, baby carrots & gravy*(G,E,M).</p> <p>Vegan option – Vegan sausages served with creamy mash potato, broccoli, baby carrots & gravy*(G,SO).</p> <p>VE- Fruit flapjack*(G,SU).</p>	<p><u>GLAZED SALMON</u></p> <p>Fresh pink salmon glazed with a sticky sauce served with wholegrain rice and a colourful melody of mixed vegetables*(F,SO,SS).</p> <p>Vegan option- Fishless fingers served with wholegrain rice and a colourful melody of mixed vegetables*(G).</p> <p>VE- Mini gingerbread person*(G,SO).</p>	<p><u>BREAKFAST MUFFIN</u></p> <p>English toasted muffin topped with free range scrambled eggs, streaky bacon, fresh chopped tomatoes & reduced salt & sugar baked beans*(G,E,M,SO,SS)</p> <p>Vegan option- English toasted muffin topped with Vegan bacon reduced salt & sugar baked beans & chopped tomatoes*(G,SO,SS). V- Fresh yogurt*(M) VE-Fruit.</p>
19/01/2026 09/02/2026 09/03/2026 13/04/2026 04/05/2026 01/06/2026 22/06/2026 13/07/2026	<p><u>TOMATO RAVIOLI</u></p> <p>Vegetable ravioli in a tomato sauce served with a slice of crusty garlic bread and supersweet corn on the cob*(G,M,SO).</p> <p>Vegan option- Vegetable ravioli in a tomato sauce served with supersweet corn on the cob*(G).</p> <p>V- Fresh yogurt*(M) VE- Vegan yogurt*(SO).</p>	<p><u>FISH STARS</u></p> <p>Breaded fish stars served with mini potato waffles, reduced salt & sugar spaghetti hoops and garden peas*(F,G).</p> <p>Vegan option – Vegan fishless fingers served with mini potato waffles, reduced salt & sugar spaghetti hoops & garden peas*(G).</p> <p>VE- Fruit cocktail in natural juice.</p>	<p><u>ROAST GAMMON</u></p> <p>Sliced gammon served with pineapple, roast potatoes, broccoli, baby carrots & gravy.</p> <p>Vegan option – Vegan sausages served with sliced pineapple, roast potatoes, broccoli, baby carrots & gravy*(G,SO).</p> <p>V-Mini eton mess*(M,E,SO). VE- Fresh strawberries.</p>	<p><u>JACKET POTATO</u></p> <p>Jacket potato served with reduced salt & sugar baked beans or cheese*(M)</p> <p>Vegan option- Jacket potato served with reduced salt & sugar baked beans.</p> <p>V- Raspberry and white chocolate yogurt cake*(G,SO,M,E).</p> <p>VE- Vegan fruity muffins*(G,SO).</p>	<p><u>CHICKEN GOUJONS</u></p> <p>Crispy chicken goujons served with french fries, sweetcorn and a side salad*(G).</p> <p>Vegan option- Vegan nuggets served with french fries, sweetcorn and a side salad*(G,SO).</p> <p>V/ Iced buns*(G,E,M). VE-Fruit.</p>



G = (Gluten) E = (Eggs) M = (Milk) SO = (Soya) SS = (Sesame Seeds) F = (Fish) N = (Nuts) SU = (Sulphur) P = (Palm oil) MU = (Mustard)
B = (Barley) C=(Celery)

V = (Vegetarian) VE = (VEGAN)

Fresh water and fruit will be available everyday with lunch.

Children with known allergies will be catered for.

Our kitchen staff use a variety of ingredients to accommodate a variety of different meals but due to the nature of the kitchen environment we cannot guarantee the removal of cross contamination and although we are now a **NUT** free school we cannot control may contain in certain foods.

We do all we can to keep to our menu on a daily basis, but sometimes due to suppliers issue which are out of our control we may need to change the menu at very short notice.

