Your Autumn 2026 menu at The Bucks Food Hub

WEEK 1 - 31/08, 21/09, 12/10

	MAIN MEAL 1	MAIN MEAL 2	SIDES	PUDDING
Monday	Baked macaroni cheese with garlic bread (V)	Mediterranean vegetable bake (V)	Garlic bread, Peas, Sweetcorn	Vanilla cookie (V)
Tuesday	Creamy chicken tikka with steamed rice	Creamy vegetable tikka with steamed rice (V)	Green beans, Carrots	Chocolate Krispie cake (V)
Wednesday	Roast turkey with stuffing and gravy	Vegetable wellington with gravy (Ve)	Roast potatoes, Mixed vegetables	Vanilla sponge (V)
Thursday	Cheese and tomato pizza	Roasted vegetable pizza (V)	Baked wedges, Mixed salad	Chocolate orange brownie (V)
Friday	Fish cakes	Quorn nuggets (Ve)	Chips, Baked beans, Peas	Sprinkle sponge (V)

WEEK 2 - 07/09, 28/09, 19/10

	MAIN MEAL 1	MAIN MEAL 2	SIDES	PUDDING
Monday	Turkey and cheese tortilla wrap	Roasted vegetable, tomato and cheese wrap (V)	Baked wedges, Mixed salad	Vanilla cookie (V)
Tuesday	Traditional beef lasgane	Baked macaroni cheese with garlic bread (V)	Sweetcorn, Peas	Lemon flapjack (Ve)
Wednesday	Sausage and mash with gravy	Quorn sausage and mash with gravy (Ve)	Mixed vegetables	Toffee sponge (V)
Thursday	Sticky BBQ glazed chicken	Vegetable chilli (V)	Steamed rice, Broccoli, Carrots	Vanilla Shortbread (Ve)
Friday	Chicken nuggets	Green veggie burger (Ve)	Chips, Baked beans, Peas	Chocolate brownie (V)

WEEK 3 - 14/09, 05/10

	MAIN MEAL 1	MAIN MEAL 2	SIDES	PUDDING
Monday	Creamy garlic chicken penne	Tomato and pesto penne (V)	Garlic bread, Mixed salad	Carrot cake (V)
Tuesday	Beef taco with steamed rice	Vegetable chilli taco with rice (V)	Peas, Sweetcorn	Chocolate chip cookie (V)
Wednesday	Roast chicken with Yorkshire pudding and gravy	Cheesy vegetable bake (Ve)	Roast potatoes, Mixed vegetables	Sprinkle sponge (V)
Thursday	Breaded chicken burger	Quorn burger (Ve)	Baked wedges, Carrots, Broccoli	Chocolate brownie (V)
Friday	Fish fingers	Quorn nuggets (Ve)	Chips, Baked beans, Peas	Oaty biscuit (Ve)

Menu Key: (Ve) - Vegan (V) - Vegetarian (APP) - Added Plant Power

ALLERGY INFORMATION - We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination. If your child has an allergy or intolerance, please speak to your child's school or the Cook Manager on site before ordering your meal for more information. Forms are available through our website or via the school.

Available everyday:

FRESH FRUIT

COMING SOON!

