

ROSAIRE HALL MENU HILARY TERM 2026

WEEK 1

Week One	Main Course	Dessert
Monday	Spaghetti Bolognaise V Soya Mince Bolognaise	Fresh fruit and jelly
Tuesday	Bangers and mash with onion gravy and peas V Vegetarian Bangers and mash with onion gravy and peas	Banana custard
Wednesday	Baked Potatoes with a choice of beans, cheese, coleslaw, tuna mayo, sweetcorn, ham	Chocolate Brownie
Thursday	Cheeseburger, chips and salad V Vegetarian Cheeseburger, chips and salad	Peaches and cream
Friday	Fish cakes, croquette potatoes vegetables V Vegetable pastie, croquette potatoes and vegetables	Apple crumble and custard

WEEK 1

- Tuesday, 6th January
- Monday, 26th January

- Monday, 23rd February
- Monday, 16th March



ROSAIRE HALL MENU WEEK 2

Week Two	Main Course	Dessert
Monday	Meatballs (pork) Pasta and tomato sauce V Tomato Pasta bake and green salad	Mixed fruit and jelly
Tuesday	Lasagna, garlic bread and salad V Vegetable lasagna garlic bread and salad	Baked scone with jam and cream
Wednesday	Chicken Kiev, new potatoes and vegetables V Garlic mushrooms	Strawberry mousse and biscuit
Thursday	Cottage Pie V Soy Cottage Pie	Assorted yoghurts
Friday	Fish in batter, chips, mushy peas, lemon and tartare sauce V Cheese and onion omelette	Rice pudding and jam

WEEK 2

- Monday, 12th January
- Monday, 2nd February

- Monday, 2nd March
- Monday, 23rd March



ROSAIRE HALL MENU WEEK 3

Week Three	Main Course	Dessert
Monday	Pepperoni pizza, with Tomato & Basil Salad V Roast Vegetable pizza	Assorted cheesecakes
Tuesday	Pasta Bolognaise and parmesan cheese V Pasta Soya Bolognaisen (gluten free pasta available)	Fresh fruit salad and ice-cream
Wednesday	V Southern Fried Vegetables, Potato Wedges, Sweetcorn & Coleslaw Coleslaw	Rice Krispie cakes
Thursday	Tomato, Bacon & Basil Pasta Bake (contains egg & ham) V Tomato & Basil Pasta Bake	Bramley Apple pie & custard
Friday	Fish fingers, chips and peas V Mushrooms in batter	Ice-creams

WEEK 3

• Monday, 19th January

- Monday, 9th February
- Monday, 9th March