

2026 Menu - Ystalyfera Comp



	Monday	Tuesday	Wednesday	Thursday	Friday
Week 1 – 26/01/26, 16/02/26, 09/03/26					
Main Course	Teriyaki Frikadelin (pork meatballs) with Bao buns, easy vibes salad (tomato, spinach, soyabeans and quinoa) (Vegan – Quorn mini fillet)	Chicken tikka and mixed pepper wholemeal pizza, potato wedges / Sweet chilli beetroot salad (Vegan – cheese and Quorn fillet)	Macaroni cheese bake, gourmet salad and garlic bread (Vegan – ratatouille pasta bake)	Roast beef, Yorkshire pudding, mashed potatoes, broccoli, baby carrots and gravy (Vegan – beetroot wellington)	Breaded pollock goujons (non-fried coating) Battered haddock filet Salmon dill fishcake skin-on fries Katsu curry sauce or baked beans or peas (Vegan – fishless fingers)
Desert	Mini black frost roll	Strawberry yoghurt ice cream with wafer	Plain twisted yum yum with raspberry sauce	Orange jelly with Fruit (whipping cream)	Chocolate ice cream roll
Week 2 – 02/02/26, 23/02/26, 02/03/26, 16/03/26					
Main Course	Pork leek sausage, roast ratatouille, baby potato, and gravy (Vegan – vegetable sausage)	Chicken goujons with Katsu curry sauce, Brown / white rice, with Bamboo stir fry (cabbage, carrots and edamame beans) (Vegan – mini-Quorn fillet)	Broccoli and cauliflower bake with crispy bacon topping, roast potato / roast baby potato (Vegan – cauliflower and broccoli)	Beef mince, carrot and onion pie, corn on the cob and garden peas (Vegan – vegetable sausage)	Breaded pollock goujons (non-fried coating) Battered haddock filet Salmon dill fishcake skin-on fries Katsu curry sauce or baked beans or mushy peas (Vegan – fishless fingers)
Desert	Portuguese egg tarts	Mini vanilla roll	Strawberry jelly with fruit (whipping cream)	Toffee yoghurt ice cream with wafer	Chocolate brownie
Week 3 – 09/02/26, 02/03/26, 23/03/26					
Main Course	Hash brown, sausage, omelette and baked beans (Vegan – vegetable sausage)	Fajita chicken, guacamole, feta cheese, wholemeal pitta bread and corn on the cob (Vegan – mini-Quorn fillet)	Beef meatball, pasta twists with tomato basil sauce, hard Italian cheese, gourmet salad and garlic bread (Vegan – ratatouille pasta)	Roast chicken breast, roast parsnips, mashed swede and carrots, gravy (Vegan – mini-Quorn fillet)	Breaded pollock goujons (non-fried coating) Battered haddock filet Salmon dill fishcake skin-on fries, Katsu curry sauce or baked beans or peas (Vegan – fishless fingers)
Desert	Raspberry ripple roll	Platin twisted yum yum with raspberry sauce	Mini black frost roll	Cheese potions and cream crackers.	Chocolate brownie

- Also available daily jacket potatoes with beans and cheese, mix match bean bake and cups of water.
- Various sandwiched will also be available daily.
- Occasionally, for reasons beyond our control, the menus may have to be changed at short notice.

