



NOURISH AT WESTCLIFF

Introducing Nourish our new catering provider, launching after Easter, we are excited to launch a brand new menu with a selection of delicious meals to suit all tastes. Our menus have been devised using Nourish meticulous methods, including student and client feedback and menu tastings. Our seasonal menus are designed to inspire and delight and we hope you enjoy discovering your favourites in the coming months.

13-Apr 13-Jul		04-May 31-Aug		01-Jun 21-Sept		22-June 12-Oct			
WEEK 1									
MONDAY		TUESDAY		WEDNESDAY		THURSDAY		FRIDAY	
Tuscan-Style Chicken Meatballs in a Creamy Sauce Served with Penne & Garlic Bread 1.7, 5.3		Chicken Katsu Curry Panko Chicken with Katsu Sauce, Sticky White Rice & Dressed Salad 1.5, 5.12		The Nourish Roast With all the Trimmings 1.7, 9		Sweet & Sticky Honey Garlic Chicken with Savoury Rice & Asian Slaw 9		The Nourish Chip Shop Fish, Meat and Vegetarian Options	
Oven-Baked Roasted Vegetable Frittata with Melted Cheese Served with Penne & Garlic Bread 1.7, 5.3, 9, V		Tofu Ratoukane Mild Coconut Curry with White Sticky Rice & Dressed Salad 9, 9, V		Roasted Butternut Squash Wellington in Golden Puff Pastry 1.3, 7, 9, V		Vegetable Gyoza with Sesame Noodles 1.3, 5.5, 1.2, V		See allergen menu for allergen information	
Freshly Prepared Pasta Pots Available Every Day Featuring Classics - Tomato & Basil 195, Macaroni Cheese 137, Meatball Marinara 1, Creamy Garlic Chicken 137 and Green Pesto 195									
Loaded Hash Browns 1.7, 8, 4, 9, V		Southern Fried Open Chicken Wrap 1.9		Burrito Bowl		Chicken Sloppy Joes		Chef's Special (See staff for allergen information)	
DESSERT Freshly Baked Iced School Cake 1.3, 7, 9		Traditional Apple Crumble with Smooth Vanilla Custard 1.3, 7		Sweet Jam-Filled Pinwheels Puffs 1.9		Light Chocolate Sponge with Warm Chocolate Custard 1.3, 7, 9		Fruit, jelly & Yoghurt Pots (See allergen menu for allergen information)	
FRESH FRUIT AND YOGHURTS									
Allergen Key: 1 Wheat 2 Gluten 3 Crustaceans 3 Soy bean 4 Mustard 5 Sesame 6 Sulphites/Sulphur Dioxide 7 Milk 8 Fish 9 Egg 10 Peanuts 11 Molluscs 12 Celery/Celery 13 Nuts 14 Lupins 15 Oat Gluten 16 Barley Gluten V Vegetarian VG Vegan									



LIVING ★ YOUR ★ TASTIEST ★ LIFE

AVAILABLE DAILY

Spudgies

JACKET POTATO
BAKED BEANS,
CHEESE OR TUNA

SIMPLE DELICIOUS

A DAILY SELECTION
OF FRESH, IN-HOUSE-MADE
SALADS AND SANDWICHES

PIZZA

HANDMADE FRESH-DOUGH
PIZZA WITH A SELECTION OF
FLAVOURFUL TOPPINGS

CHEF'S SPECIAL

KEEP AN EYE
OUT FOR THE
DAILY CHEF'S SPECIAL

SPECIALS

FAVOURITES





20-Apr 11-May 08-Jun 29-June
20-July 07-Sept 28-Sept 19-Oct



WEEK 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Build Your Own Taco Chili & Lime Chicken or Seasoned Beef add your favourite toppings 1.7	Mexican Style Beef Lasagne with Crunchy Nachos served with Dressed Salad & Garlic Bread 1.5, 1.9	The Nourish Roast With all the Trimmings 1.7, 1.9	Golden Buttermilk Fried Chicken with Rustic Potato Wedges & BBQ Beans 1.3, 1.9	The Nourish Chip Shop Fish, Meat and Vegetarian Options
Rooted Build Your Own Taco Smiley Pulled Aubergine & Black Bean 1.7, 1.9	Warm Quesadillas filled with Roasted Vegetables & Melted Cheese 1.7, 1.9	Homemade Cheese and Broccoli Quiche 1.3, 1.9, 1.7	Cajun-Spiced Bean Burger with Rustic Potato Wedges & BBQ Beans 1.3, 1.9, 1.7	See allergen matrix for allergen information
Freshly Prepared Pasta Pots Available Every Day Featuring Classics - Tomato & Basil 1.9, Macaroni Cheese 1.7, 1.9, Meatball Marinara 1, Creamy Garlic Chicken 1.7 and Green Pesto 1.9				
EZ Sweet Chili Meatballs with Sesame Noodles 1.3, 1.9	Loaded Potato Bravos 1.7, 1.9, 1.3, 1.9	Popcorn Chicken 1.2, 1.4, 1.5, 1.3	Mezze Box 1.3, 1.9	Chef's Special (See staff for allergen information)
DESSERT Freshly Baked Vanilla Sponge with Creamy Custard 1.3, 1.9	Classic Shortbread Biscuit 1.3	Burnt Butterscotch Rice Pudding 1.7	Classic Chocolate Rice Crispy Square 1.7	Fruit, Jelly & Yoghurt Pots (See allergen matrix for allergen information)
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27-Apr 18-May 15-Jun 06-July
14-Sept 05-Oct



WEEK 3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Jerk Chicken with Rice & Peas, Jamaican Slaw & Pineapple Salsa 1.3, 1.9	Mac N Cheese Bar Creamy Macaroni Cheese Your Way 1.3, 1.9	The Nourish Roast With all the Trimmings 1.7, 1.9	Slow-Cooked Creamy Chicken Korima with Fragrant Pilau Rice & Naan Bread 1.4	The Nourish Chip Shop Fish, Meat and Vegetarian Options
Rooted Butternut Squash & Black Bean Stew with Rice & Peas 1.3, 1.9, 1.7	Choose your Topping Served with Garlic Bread 1.3, 1.9, 1.7	Homemade Potato, Cheese & Onion Pie with a Golden Crust 1.3, 1.9, 1.7	Paneer Korima with Fragrant Pilau Rice & Naan Bread 1.4, 1.9	See allergen matrix for allergen information
Freshly Prepared Pasta Pots Available Every Day Featuring Classics - Tomato & Basil 1.9, Macaroni Cheese 1.7, 1.9, Meatball Marinara 1, Creamy Garlic Chicken 1.7 and Green Pesto 1.9				
EZ Cajun Chicken Wings with Chili Potatoes 1.3	Chicken Tikka Naan Bowl 1.7, 1.4, 1.5, 1.3	Loaded Nachos 1.1, 1.2	Chicken Gyoza with Sesame Noodles 1.4, 1.3, 1.9	Chef's Special (See staff for allergen information)
DESSERT Warm Apple Pie with Custard 1.3, 1.7, 1.9	Rich Sticky Toffee Pudding with Warm Toffee Sauce 1.3, 1.9	Pink Jam Slice 1.3, 1.9	Chocolate Concrete 1.3, 1.9	Fruit, Jelly & Yoghurt Pots (See allergen matrix for allergen information)
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LIVING YOUR TASTIEST LIFE

AVAILABLE DAILY

Spuddies
JACKET POTATO BAKED BEANS, CHEESE OR TUNA

SIMPLE Daily
A DAILY SELECTION OF FRESH, IN-HOUSE-MADE SALADS AND SANDWICHES

PIZZA
HANDMADE FRESH-DOUGH PIZZA WITH A SELECTION OF FLAVOURFUL TOPPINGS

CHEF'S SPECIAL
KEEP AN EYE OUT FOR THE DAILY CHEF'S SPECIAL

SPECIALS

FAVOURITES

LIVING YOUR TASTIEST LIFE

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SPECIALS

FAVOURITES



THE HOUSE KITCHEN (THE HK)

The House Kitchen counter offers hot meals from our menu crafted by our Food Development Executive Julie Watson, and Executive Chef David Kearns.

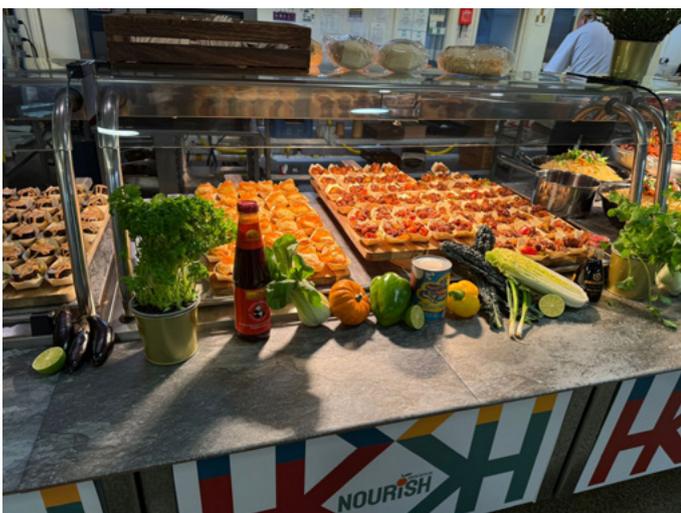
ROOTED

A dedicated stall with our daily vegetarian or plant-based offering, proving evermore popular across the board.

EZ STREET

Our street food offering which offers a 'takeaway' style service providing various popular cuisines, offering a more 'grab & go' format.





Just some of the dishes that students and teachers at Westcliff can expect.





THEME DAYS 2025/26

At Nourish, we like to celebrate and what better way than with a selection of theme days to mark those special occasions. It's a chance to try something new and share a moment with friends whilst sampling one of our tasty, themed menus. Look out for our special days at Westcliff.

ACTIVITY CALENDAR 2025/26

SEPTEMBER

BACK TO SCHOOL
BRITISH FOOD FORTNIGHT

OCTOBER

BLACK HISTORY MONTH

NOVEMBER

CHILDREN IN NEED
CAKE SALE

DECEMBER

CHRISTMAS MARKET

JANUARY

VEGANUARY

FEBRUARY

CHINESE NEW YEAR

MARCH

BRITISH PIE WEEK

APRIL

EASTER SPECIAL

MAY

Mental Health Awareness

MENTAL HEALTH AWARENESS WEEK

JUNE

FIFA WORLD CUP
WIMBLEDON

JULY

BBQ Summer Special

SUMMER SPECIAL BBQ

