

Spring Summer 2025 Menu Information

Menu Key

Freshly Made on Site from Scratch by our brilliant Catering Teams

Added Plant Protein (50% of the Protein in the Dish comes from Plant Based Sources)

Vegan Option

A Source of Wholemeal Carbohydrates

At Least 50% of the Dessert is Fruit

Red Tractor Assured British Meat

MSC Certified Sustainable Seafood

Meets Government Free Sugar Recommendations for a School Lunch (6.5g free sugar or less)



Food for Life Served Here (FFLSH) is an independent accreditation which we have been awarded year-on-year since 2009, and our Silver award shows our food is fresh, local, sustainable and ethical. To gain accreditation you must get points from the FFLSH standards, meaning local meat is Red Tractor assured, eggs are free range, and we only serve sustainably sourced fish, such as MSC. The standards also demonstrate our menus use less ultra-processed foods and no unwanted additives or sweeteners, focusing more on fresh and homemade dishes that our customers will enjoy. Read more about the FFLSH award here - [Food for Life Served Here - Food for Life](#)

Our recipes all meet the School Food Standard portion sizes, meaning pupils are getting the right requirements for their age. We provide visual portion size training resources for our kitchen teams. We also offer unlimited vegetables, salads and bread for any pupils who may need a bit extra food that day!

We do not serve any chocolate or confectionary within our school meals, as per the School Food Standards. Our 'chocolate' desserts contain only cocoa powder.

As per the School Food Standards we do not add salt to any of our meals. We also work with suppliers to ensure we are working together to meet the government's salt reduction targets.

The average daily free sugar content of this menu is 3.8g, well under the government recommendation of 6.5g!

All of our menus meet the School Food Standards, meaning our menus are balanced, nutritious and contain lots of healthy foods! Read more about the School Food Standards here - [Homepage - School Food Plan](#)

School Food Standards

WEEK ONE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Macaroni Cheese Homemade Classic Macaroni Cheese, made with Cheddar Cheese and served with Homemade Wholemeal 50/50 Garlic Bread and Salad 	BBQ Chicken Pizza with Salads Homemade 50/50 Wholemeal Base topped With Red Tractor Accredited Chicken, Cheddar Cheese and a Homemade Tomato Sauce served with Wedges and Salads  	Roast Chicken, Stuffing Roast Potatoes and Gravy Red Tractor Accredited Chicken served with Sage and Onion Stuffing, Homemade Roast Potatoes Peas, Sweetcorn and Vegan Gravy 	Spaghetti Bolognese with Garlic Bread Red Tractor Accredited Beef Mince and Brown Lentil Bolognese Sauce served with Spaghetti and Homemade Wholemeal 50/50 Garlic Bread, Peas and Carrots 	Fish Fingers or Salmon Fishfingers, Chips and Tomato Sauce Oven Baked Youngs MSC Accredited Pollock Fishfingers or Salmon Fishfinger with Oven Baked Chips Baked Beans, Peas & Tomato Sauce 
Tomato and Lentil Pasta Pasta in a Homemade blend of Tomato, Sweet Potato, Lentil and Mixed Herb sauce served with Cheese or Vegan Sheese and Homemade Wholemeal 50/50 Garlic Bread and Salad  	French Bread Cheese and Tomato Pizza with Wedges 50/50 Wholemeal baguette base cut lengthwise ,topped With Cheddar Cheese and a Homemade Tomato Sauce served with Wedges and a Fresh Salads 	Roast Quorn Fillet with Stuffing, Roast Potatoes and Gravy Vegan Quorn Fillet served with Sage and Onion Stuffing Homemade Roasted Potatoes, Peas, sweetcorn and Vegan Gravy  	NEW Chickpea Curry with Rice A Creamy Coconut Curry Made with Chickpeas and Spinach Served with 50/50 Wholemeal Rice, Peas and Carrots. 	Cheese and Bean Pasty with Chips and Tomato Sauce Homemade Cheddar Cheese and Reduced Sugar & Salt Baked Bean Pasty Served with Oven Baked Chips, Baked Beans, Peas & Tomato Ketchup 
Each day we serve Jacket Potatoes with a selection of toppings, all served with fresh salad All meals come with two vegetables each day including daily salad selection for pupils to help themselves to.				
Apple Flapjack Homemade Apple Flapjack made with Oats, Golden Syrup and Apples   	Summer Lemon Cake A Homemade Lemon Sponge Cake with 50% sugar  	Freshly Chopped Fruit Salad A selection of Apple, Orange, Melon and Pineapple   	Chocolate Brownie Homemade Chocolate and Beetroot Brownie our signature hidden vegetable sweet treat  	Strawberry Jelly with Mandarins Vegan Strawberry Flavoured Jelly with Mandarins   

This information should not be used to manage allergies or intolerances as not all ingredients may be listed out. Please let us know if your child has an allergy or intolerance.

WEEK TWO

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Lentil and Sweet Potato Curry with Rice Homemade Lentil and Sweet Potato Mild Curry with 50/50 Wholemeal Rice Served with a fresh Summer Salad  	Beef Burger with Wedges and Tomato Sauce Red Tractor Accredited 100% Beef Burgers in a Seedless Bun Served with Baked Potato Wedges, Rainbow Slaw and Tomato Sauce 	Roast Turkey, Roast Potatoes and Gravy Red Tractor Accredited Turkey served with Homemade Roast Potatoes, Spring Green, Carrots and Vegan Gravy 	Chef's Special – Chicken and Chickpea Korma with Rice Red Tractor Accredited Chicken and Chickpeas in a Mild and Creamy Korma Sauce served with 50/50 Wholemeal Rice and mixed Salad  	Battered Fish with Chips and Tomato Sauce Oven Baked Youngs MSC Accredited Breaded Pollock Fillet with Oven Baked Chips, Baked Beans, Peas & Tomato Ketchup 
French Bread Cheese and Tomato Pizza with Wedges Homemade 50/50 Wholemeal Base topped with Cheddar Cheese and a Homemade Tomato Sauce (Chopped Tomatoes, Tomato Puree, Oregano) served with a Mixed Summer Salad  	Vegan Hot Dog with Wedges and Tomato Sauce Devils Kitchen Vegan Sausage Served in a Hot Dog Bun with Baked Potato Wedges, Rainbow Slaw and Tomato Sauce  	Potato and Courgette Layer Bake, Roast Potatoes and Gravy Potatoes and Courgettes layered in a bechamel sauce with Homemade Roast Potatoes, Spring Green, Carrots and Vegan Gravy  	Spaghetti and Vegan Meatballs Devil's Kitchen Vegan Meatballs in a Homemade Tomato Sauce with Spaghetti Pasta and Fresh Salad   	Vegan Mexican Bean Sausage Roll with Chips and Tomato Sauce Mild Spiced Vegetables in Pastry with Oven Baked Chips, Baked Beans, Peas & Tomato Ketchup  
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Iced Vanilla Sponge Homemade Vanilla Sponge Cake Lightly Iced with Icing Sugar  	NEW Strawberry and Apple Crumble with Custard Homemade Strawberry and Apple Crumble with an Oaty Topping, Served with Custard   	Freshly Chopped Fruit Salad A selection of Apple, Orange, Melon, Mandarin and Pear    	Peaches and Ice Cream Vanilla Ice Cream serve with Tinned Peaches   	Vanilla Shortbread Homemade Vanilla flavored Shortbread   

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WEEK THREE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Vegan Bean Burger with Potato Wedges Vegan Vegetable Bean Burger in a White Burger Bun with Baked Potato Wedges and a Fresh Summer Salad 	NEW Green Thai Chicken Curry with Rice Red Tractor Accredited Chicken Pieces in a Creamy Coconut Sauce with Sweetcorn, Carrot, Pea and Sweet Potato) Served with 50/50 Wholemeal Rice and Rainbow Slaw 	Roast Chicken, Roast Potatoes and Gravy Red Tractor Accredited Chicken Served Homemade Roast Potatoes, Peas, Carrots and Vegan Gravy 	NEW Greek Macaroni Pastitsio with Greek Salad and Tzatziki Red Tractor Accredited Minced Beef and Lentil Sauce Layered on Macaroni Cheese, with Greek Salad (Cucumber, Red Onion, Tomato) and Tzatziki (Yoghurt, Mint & Cucumber) 	Breaded Fish, Chips and Tomato Sauce Oven Baked Youngs MSC Accredited Breaded Pollock Fillet with Oven Baked Chips, Baked Beans, Peas and Tomato Ketchup 
Classic Vegan Bolognese with Garlic Bread Vegan Soya Mince in a Homemade Tomato Bolognese Sauce with Spaghetti Pasta with Fesh Summer Salad 	Tomato and Vegetable Pasta with Garlic Bread Vegetables in Homemade Tomato Sauce with Wholemeal 50/50 Pasta with Homemade Wholemeal 50/50 Garlic Bread and Rainbow Slaw 	Vegetable Wellington with Stuffing, Roast Potatoes and Gravy Homemade Wellington with Brown Lentils, Aubergine & Potato wrapped in Vegan Pastry Served with Roast Potatoes, Peas, Carrots and Vegan Gravy 	Spinach and Cheese Whirl with Rice, Greek Salad and Tzatziki Cheese, Spinach, Aubergine and Sweet Potato in a Puff Pastry Swirl, with 50/50 Wholemeal Rice, Greek Salad (Cucumber, Olives, Red Onion, Tomato) and Tzatziki (Yoghurt, Mint & Cucumber) 	BBQ Quorn with Chips and Tomato Sauce Oven Baked Quorn fillet with BBQ Sauce Oven Baked Chips, Baked Beans, Peas and Tomato Ketchup 
Each day we serve Jacket Potatoes with a selection of toppings, all served with fresh salad All meals come with two vegetables each day including daily salad selection for pupils to help themselves to.				
Pear and Chocolate Upside Down Cake A Homemade Chocolate Cake made with Cocoa Powder and Tinned Pears 	Ice Cream and Tinned Pears Vanilla Ice Cream serve with Tinned Pears 	Freshley Chopped Fruit Salad A selection of Pineapple, Mandarin, Peach, Apple and Orange 	Jam and Coconut Sponge A Homemade Light Vanilla Flavoured Sponge Topped with a Thin Layer of Strawberry Jam and Coconut Shavings 	Oaty Cookie An Oaty Cookie made from Oats, Wholemeal Flours and Self-Raising Flour 

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