

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)

Halal Meat



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

21/04/25
12/05/25
23/06/25
14/07/25




























WEEK ONE

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|--|--|---|--|------------|
| Fishfingers, Chips and Tomato Sauce Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips & Tomato Ketchup | BBQ Chicken Pizza with Salads Homemade 50/50 Wholemeal Base topped With Chicken, Cheddar Cheese and a Homemade Tomato Sauce Served with Fresh Salads | Chicken Sausage, Roast Potatoes & Gravy Halal Chicken Sausage served with Homemade Roasted Potatoes and Vegan Gravy | Spaghetti Bolognaise Beef Mince and Brown Lentil Bolognaise Sauce Served with Spaghetti | Pack Lunch |
| Macaroni Cheese Homemade Classic Macaroni Cheese, made with Cheddar Cheese and served with Toppings: Peri Peri Crushed Nachos or Garlic & Herb Croutons | Mild Mexican Chilli with Rice Vegan Soya Mince in a Mild Smoked Paprika Homemade Tomato Sauce with Kidney Beans, Served with 50/50 Wholemeal Rice | Roast Quorn Fillet with Roast Potatoes and Gravy Vegan Quorn Fillet served with Homemade Roasted Potatoes and Vegan Gravy | NEW Chef's Special – Chickpea Curry with Rice A Creamy Coconut Curry Made with Chickpeas and Spinach Served with 50/50 Wholemeal Rice | Pack Lunch |
| Each day we serve a choice of two vegetables such as Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers. We also serve a 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 | Fruit Platter A selection of Apple, Orange, Melon and Pineapple | Savoury Cheese Scone A Homemade Savoury Scone Made with Cheddar Cheese Option, Iced Vanilla Sponge Homemade Vanilla Sponge Cake Lightly Iced with Icing Sugar | |

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.

28/04/25 Menu Start
19/05/25
09/06/25
30/06/25
21/07/25

WEEK TWO

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|--|---|---|---|---|
| Battered Fish with Chips and Tomato Sauce Oven Baked Youngs MSC Accredited Breaded Pollock Fillet with Oven Baked Chips & Tomato Ketchup | Chicken Hot Dog with Wedges and Tomato Sauce Chicken Sausage Served in a White - Hot Dog Bun with Baked Potato Wedges and Tomato Ketchup | Roast Chicken with Stuffing, Roast Potatoes and Gravy Meat (Halal Chicken,) Served With Stuffing, Homemade Roast Potatoes and Vegan Gravy | Chef's Special – Chicken and Chickpea Korma with Rice Chicken and Chickpeas in a Mild and Creamy Korma Sauce served with 50/50 Wholemeal Rice | Pack Lunch |
|  |  |  |   | |
| Cheese and Tomato Pizza with Salads Homemade 50/50 Wholemeal Base topped with Cheddar Cheese and a Homemade Tomato Sauce (Chopped Tomatoes, Tomato Puree, Oregano) Served with Summer Salads | Vegan Hot Dog with Wedges and Tomato Sauce Devils Kitchen Vegan Sausage Served in a White-Hot Dog Bun with Baked Potato Wedges and Tomato Ketchup | Lentil and Vegetable Soya Roast with Stuffing, Roast Potatoes and Gravy Homemade Lentil and Soya Mince Loaf Served With Stuffing, Homemade Roast Potatoes and Vegan Gravy | Spaghetti and Meatballs Devil's Kitchen Vegan Meatballs in a Homemade Tomato Sauce with Spaghetti Pasta | Pack Lunch |
|   |   |  |    | |
| Each day we serve a choice of two vegetables such as Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers. We also serve a daily salad selection for pupils to help themselves to. | | | | |
| 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 | Pack Lunch |
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05/05/25
26/05/25 HT
16/06/25
07/07/25

WEEK THREE

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|--|---|--|--|------------|
| Breaded Fish, Chips and Tomato Sauce Oven Baked Youngs MSC Accredited Breaded Pollock Fillet with Oven Baked Chips & Tomato Ketchup | NEW Green Thai Chicken Curry with Rice Chicken Pieces in a Creamy Coconut Sauce with Sweetcorn, Carrot, Pea and Sweet Potato) Served with 50/50 Wholemeal Rice | Roast Chicken with Stuffing, Roast Potatoes and Gravy Halal Chicken Served With Stuffing, Homemade Roast Potatoes and Vegan Gravy | NEW Greek Macaroni Pastitsio with Greek Salad and Tzatziki Minced Beef and Lentil Sauce Layered on Macaroni Cheese, with Greek Salad (Cucumber, Red Onion, Tomato) and Tzatziki (Yoghurt, Mint & Cucumber) | Pack Lunch |
| All Day Vegetarian Breakfast Devils Kitchen Vegan Sausage, Homemade Scrambled Eggs, Reduced Sugar and Salt Baked Beans and Mini Hash Browns | NEW Chef's Special – Five Bean Jollof Rice Mildly Spiced Rice mixed with Tomato Sauce, Bell Peppers and Five Beans (Chickpea, Kidney, Borlotti, Cannellini, Butterbean) | Halal Wellington with Stuffing, Roast Potatoes and Gravy Homemade Wellington with Brown Lentils, Aubergine & Potato wrapped in Vegan Pastry Served With Stuffing, Roast Potatoes and Vegan Gravy | Spinach and Halal /hirl 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) | Pack Lunch |
| Each day we serve a choice of two vegetables such as Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers. We also serve a daily salad selection for pupils to help themselves to. | | | | |
| Pear and Cocoa Upside Down Cake A Homemade Chocolate Cake made with Cocoa Powder and Tinned Pears | Cheese and Crackers Cheddar Cheese Wedge with Cream Crackers Strawberry Jelly | Fruit Medley 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 Shavings or without Coconut | Pack Lunch |

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