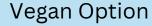
Spring Summer 2025 Menu Information

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)



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





















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.

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

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











WEEK ONE



MONDAY

Macaroni Cheese

Homemade Classic Macaroni Cheese, made with Cheddar Cheese and served with Toppings: Peri Peri Crushed Nachos or Garlic & Herb Croutons



TUESDAY

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 Fresh Salads



WEDNESDAY

Pork or Chicken Sausage, Roast **Potatoes & Gravy**

Red Tractor Accredited Chicken or Pork Sausage served with Homemade Roasted

Potatoes and Vegan Gravy

Roast Quorn Fillet with Roast

Vegan Quorn Fillet served with

Potatoes and Gravy

Homemade Roasted

Potatoes and Vegan

Gravy



THURSDAY

Spaghetti Bolognaise

Red Tractor Accredited Beef Mince and Brown Lentil Bolognaise Sauce Served with Spaghetti



Fishfingers, Chips and **Tomato Sauce**

Oven Baked Youngs MSC **Accredited Pollock** Fishfingers with Oven Baked Chips & Tomato Ketchup

FRIDAY





NEW Chef's Special - Chickpea Curry with Rice

A Creamy Coconut Curry Made with Chickpeas and Spinach Served with 50/50 Wholemeal Rice





Cheese and Bean Pasty with Chips

Homemade Cheddar Cheese and Reduced Sugar & Salt Baked Bean

Pasty Served with Oven Baked Chips & Tomato Ketchup

and Tomato Sauce

Option, Cheese and Tomato Pizza



Pasta in a Homemade blend of Tomato, Sweet Potato, Lentil and Mixed Herb sauce served with Toppings: Peri Peri Crushed Nachos, Garlic & Herb

Croutons, Cheese or Vegan Sheese





Vegan Soya Mince in a Mild Smoked Paprika Homemade Tomato Sauce with Kidney Beans, Served with 50/50 Wholemeal Rice











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

Strawberry Jelly with Mandarins

Vegan Strawberry Flavoured Jelly with Mandarins













MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Lentil and Sweet Potato Curry with Rice

Homemade Lentil and Sweet Potato Mild Curry with 50/50 Wholemeal Rice

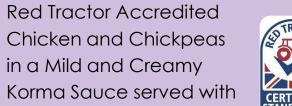


Pork or Chicken Hot Dog with Wedges and Tomato Sauce

Red Tractor Accredited Pork or Chicken Sausage Served in a White - Hot Dog Bun with Baked Potato Wedges and Tomato Ketchup

Roast Chicken with Stuffing, **Roast Potatoes and Gravy**

Red Tractor Accredited Meat (Chicken,) Served With Stuffing, Homemade Roast Potatoes and Vegan Gravy



Chef's Special - Chicken and

Chickpea Korma with Rice



Battered Fish with Chips and Tomato Sauce

Oven Baked Youngs MSC Accredited Breaded Pollock Fillet with Oven Baked Chips & Tomato Ketchup







Homemade 50/50 Wholemeal Base topped with Cheddar Cheese and a Homemade Tomato Sauce (Chopped Tomatoes, Tomato Puree, Oregano) Served with Summer



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

50/50 Wholemeal Rice

Devil's Kitchen Vegan Meatballs in a Homemade Tomato Sauce with Spaghetti Pasta



Cheese and Tomato Quiche with Chips and Tomato Sauce

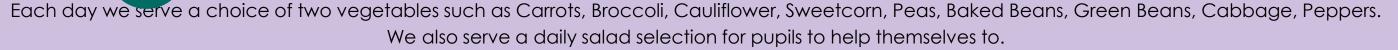
Cheese and Tomato Quiche made with a Homemade Base with Oven Baked Chips & Tomato Ketchup







Option, Cheese and Tomato Pizza

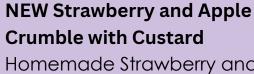


Iced Vanilla Sponge

Salads

Salads

Homemade Vanilla Sponge Cake Lightly Iced with Icing Sugar



Custard

Homemade Strawberry and Apple Crumble with an Oaty Topping, Served with



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



















WEEK THREE



MONDAY Smokey Bean Burger with Potato Wedges Homemade Bean Burger Patty (Leek and Sweet Potato with Five Beans: Chickpea, Kidney, Borlotti, Carpa ellipia Buttarka and in a

Cannellini, Butterbean) in a
White Burger Bun
with Baked
Potato Wedges

Vegan

Vegan Bolognaise

Vegan Soya Mince in a Homemade Tomato Bolognaise Sauce with Spaghetti Pasta





TUESDAY

NEW Green Thai Chicken Curry with Rice

Red Tractor Accredite
Chicken Pieces in a
Creamy Coconut Saucertified
with Sweetcorn, Carrot
Pea and Sweet Potato
Served with 50/50
Wholemeal Rice

WEDNESDAY

Roast Chicken with Stuffing,
Roast Potatoes and Gravy

Red Tractor Accredited
Chicken Served With Stuf
Homemade Roast
Potatoes and
Vegan Gravy



THURSDAY

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)

FRIDAY

Breaded Fish, Chips and Tomato Sauce

Oven Baked Youngs

MSC Accredited

Breaded Pollock

Fillet with Oven Baked

Chips & Tomato Ketchup



NEW Chet's Special - Five Bean Jollof Rice

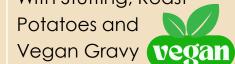
Mildly Spiced Rice mixed with Tomato Sauce, Bell Peppers and Five Beans (Chickpea, Kidney, Borlotti, Cannellini, Butterbean)





Vegetable Wellington with Stuffing, Roast Potatoes and Gravy

Homemade Wellington with Brown Lentils, Aubergine & Potato wrapped in Vegan Pastry Served With Stuffing, Roast





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)

All Day Vegetarian Breakfast

Devils Kitchen Vegan Sausage, Homemade Scrambled Eggs, Reduced Sugar and Salt Baked Beans and Mini Hash Browns

Option, Cheese and Tomato Pizza



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



Oaty Cookie

An Oaty Cookie made from Oats, Wholemeal Flours and Self-Raising Flour







