

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



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
Macaroni Cheese Homemade Classic Macaroni Cheese, made with Cheddar Cheese and served with Toppings: Peri Peri Crushed Nachos or Garlic & Herb Croutons 	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   	Pork or Chicken Sausage, Roast Potatoes & Gravy Red Tractor Accredited Chicken or Pork Sausage served with Homemade Roasted Potatoes and Vegan Gravy   	Spaghetti Bolognese Red Tractor Accredited Beef Mince and Brown Lentil Bolognese Sauce Served with Spaghetti   	Fishfingers, Chips and Tomato Sauce Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips & Tomato Ketchup 
Tomato and Lentil Pasta 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  	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 	Cheese and Bean Pasty with Chips and Tomato Sauce Homemade Cheddar Cheese and Reduced Sugar & Salt Baked Bean Pasty Served with Oven Baked Chips & Tomato Ketchup 
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    

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
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 Red Tractor Accredited Chicken and Chickpeas in a Mild and Creamy Korma Sauce served with 50/50 Wholemeal Rice    	Battered Fish with Chips and Tomato Sauce Oven Baked Youngs MSC Accredited Breaded Pollock Fillet with Oven Baked Chips & Tomato Ketchup 
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   	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
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  	Vanilla Shortbread Homemade Vanilla flavored Shortbread   

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05/05/25
26/05/25 HT
16/06/25
07/07/25

WEEK THREE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Smokey Bean Burger with Potato Wedges Homemade Bean Burger Patty (Leek and Sweet Potato with Five Beans: Chickpea, Kidney, Borlotti, Cannellini, Butterbean) in a White Burger Bun with Baked Potato Wedges  	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   	Roast Chicken with Stuffing, Roast Potatoes and Gravy Red Tractor Accredited Chicken Served With Stuffing Homemade Roast Potatoes 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 & Tomato Ketchup 
Vegan Bolognese Vegan Soya Mince in a Homemade Tomato Bolognese Sauce with Spaghetti Pasta  	NEW Cher'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 Potatoes 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)  	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    

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