Menu Information: Autumn Winter 2026

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 FFLS 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!

School Food Standards

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 3.2g, well under the government recommendation of 6.5g!

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.

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.

Menu Key			
Freshly made on site	made on site	At least 50% of the dessert is fruit	
Seasonal		Red Tractor Assured British Meat	RED TRACTOR CERTIFIED STANDARDS
Added Plant Protein (50% of the protein comes from plant sources)		MSC Certified Sustainable Seafood	CERTIFIED SUSTAINABLE SEAFOOD MSC www.msc.org
Vegan dish	vegan	A source of wholemeal carbohydrates	
Meets government sugar recommendations for a school lunch (6.5g free sugar or less)		low sugar	

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WEEK ONE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Vegetable and Lentil Burger with Potato Wedges Homemade vegetable and Sweet Potato Burger in a Bun with Homemade Potato Wedges	**Beef Lasagna with Garlic Bread** A Layered Lasagna Made With Red Tractor Accredited Beef Mince and Lentils in a Tomato Sauce, Topped with Cheese Sauce and served with Homemade Garlic Bread	**Roast Chicken Dinner** Red Tractor Accredited Chicken served with Sage and Onion Stuffing, Homem Roasted Potatoes and Vegan Gravy	**Chicken Tikka Masala with Rice** Red Tractor Accredited Chicken and Brown Lentils in a Homemade Spiced Sauce with 50/50 Wholemeal Rice	**Fish Fingers, Chips and Tomato Sauce** Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips & Tomato Ketchup
Veggie Mince Lasagna A Layered Lasagna Make with 96% Soya Mince and Lentils in a Tomato Sauce, Topped with Cheese Sauce and Served with Homemade Garlic Bread	**Vegan Meatless Balls in Tomato Sauce with Rice** 'Meatless Farm' Vegan Plant Balls in a Herby Homemade Tomato Sauce with 50/50 Wholemeal Rice	**Vegetarian Wellington, Roast Potatoes and Gravy** Homemade Wellington with Brown Lentils, Aubergine & Potato Wrapped in Vegan Pastry Served with Roast Potatoes and Vegan Gravy	**Quorn and Lentil Tikka Masala With Rice** Quorn and Brown Lentils in a Homemade Tikka Masala Sauce with 50/50 Wholemeal Rice	**Cheese & 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.				
Cheese and Crackers Cheddar Cheese Wedges with Cream Crackers	**Apple Cake with Custard** Homemade Apple Cake Served with a Vanilla Custard	**Fruit Medley** A selection of Pineapple, Mandarin, Peach, Apple and Orange	**Jelly with Mandarins** Strawberry Jelly served with Mandarins	**Syrup Sponge with Custard** Homemade Vanilla Sponge Drizzled with Golden Syrup and Served with Custard

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WEEK TWO

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Cheese and Tomato Pizza with Potato Wedges 'Wildfarmed' Bread Base (using regeneratively farmed flour) topped with Cheddar Cheese and a Homemade Tomato Sauce, Served with New Potatoes	**Spaghetti Bolognaise** Red Tractor Accredited Beef Mince and Brown Lentil Bolognaise Sauce Served with Spaghetti	**BBQ Chicken with Seasoned Potatoes and Sweetcorn Salsa** Red Tractor Accredited Chicken in a BBQ seasoning, served with seasoned potatoes and sweetcorn salsa	**Chicken and Sweetcorn Meatballs in Tomato Sauce with Rice** Red Tractor Accredited Chicken and Sweetcorn Meatballs in a Homemade Herby Tomato Sauce with 50/50 Wholemeal Rice	**Breaded Fish or Fishfingers with Chips and Tomato Sauce** Oven Baked Youngs MSC Accredited Breaded Pollock Fillet with Oven Baked Chips & Tomato Ketchup
Five Bean Chilli with Rice Homemade Mild Chilli Tomato Base with Mixed Beans and 50/50 Wholemeal Rice	**Vegan Spaghetti Bolognaise** Vegan Soya Mince in a Homemade Tomato Bolognaise Sauce with Spaghetti	**Lemon & Herb Quorn with Seasoned Potatoes and Sweetcorn Salsa** Vegan Quorn Fillet marinated in Lemon & Herbs, served with seasoned potatoes and sweetcorn salsa	**Creamy Chickpea and Coconut Curry with Rice** A Mild Creamy Coconut Curry with Chickpeas Served with 50/50 Wholemeal Rice	**Cheese Whirl with Chips and Tomato Sauce** Cheese, pepper, lentil and tomato sauce in a Puff Pastry Swirl, with Oven Baked Chips & Tomato Ketchup
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Gingerbread Cookie A Homemade Vanilla Cookie Flavoured with Ginger	**Chocolate and Beetroot Brownie with Chocolate Sauce** Homemade Chocolate Brownie made with Hidden Beetroot and Cocoa Powder, Served with Chocolate Sauce Made of Custard and Cocoa Powder	**Freshly Chopped Fruit Salad** A selection of Apple, Orange, Melon, Mandarin and Pear	**Sticky Toffee Apple Crumble with Custard** Homemade Sticky Toffee Apple Crumble with an Oaty Topping, Served with Custard	**Vanilla Shortbread** Homemade Vanilla Flavoured Shortbread

WEEK THREE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Macaroni Cheese Homemade Classic Macaroni Cheese, made with Cheddar Cheese	**Chicken 50% Enchilada Bake with Paprika Wedges** Homemade Enchilada Bake Made with 50% Chicken and 50% Kidney Beans, Topped with Cheese and Served with Paprika Wedges	**Sausage with Roast Potatoes and Gravy** Red Tractor Accredited Pork or Chicken Sausages, Served with Homemade Roasted Potatoes and Gravy	**Mild Caribbean Chicken with Golden Rice** Red Tractor Accredited Chicken Thigh marinated in a Mild Caribbean Seasoning, Served with Turmeric Rice	**Fishfingers, Chips and Tomato Sauce** Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips & Tomato Ketchup
Mexican Bean Roll with New Potatoes Phat Pasty Mexican Roll in Pastry Served with Home Boiled New Potatoes	**Tomato Pasta** Fusilli Pasta with Roasted Vegetables (Mixed Peppers, Butternut Squash, Sweet Potato and Carrots) with a Homemade Tomato and Lentil Sauce	**Vegan Sausage with Roast Potatoes and Gravy** Vegan Sausage, Served with Homemade Roasted Potatoes, and Vegan Gravy	**Caribbean Stew with Golden Rice** Mild Caribbean Flavored Stew with Butterbeans and Seasonal Vegetables (Butternut Squash, Carrots, Sweet potato), Served with Turmeric Rice	**Cheese and Pepper Frittata with Chips and Tomato Sauce** Homemade Baked Cheddar Cheese and Red Pepper Frittata with Oven Baked Chips and Tomato Ketchup
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Oaty Cookie An Oaty Cookie made from Oats, Wholemeal Flour and Self- Raising Flour	**Pear Crumble with Custard** Homemade Pear Crumble with an Oaty Topping, Served with Custard	**Freshly Chopped Fruit Platter** A selection of Apple, Orange, Melon and Pineapple	**Jamaican Ginger Cake with Custard** Homemade Sponge Cake Flavoured with Ginger and Raisins, Served with Custard	**Iced Vanilla Sponge** Homemade Iced Vanilla Sponge Cake with a Drizzle of Icing on Top