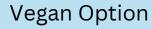
Spring Summer 2025 Menu Information

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)















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

BBQ Chicken Pizza with Salads Macaroni Cheese

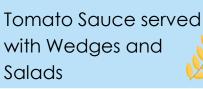
Homemade Classic Macaroni Cheese, made with Cheddar Cheese and served with Homemade Wholemeal 50/50 Garlic Bread and Salad



TUESDAY

Homemade 50/50 Wholemeal

Base topped With Red Tractor Accredited Chicken, Cheddar Cheese and a Homemade



WEDNESDAY

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

THURSDAY

Spaghetti Bolognaise with Garlic Bread

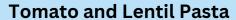
Red Tractor Accredited Beef Mince and Brown Lentil Bolognaise Sauce served with Spaghetti and Homemade Wholemeal 50/50 made Garlic Bread.

Peas and Carrots

FRIDAY

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



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

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

Fresh Salads

A Homemade Lemon Sponge Cake with 50% sugar





made

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











WEEK TWO



MONDAY

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



TUESDAY

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

THURSDAY

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

Spaghetti and Vegan Meatballs

Devil's Kitchen Vegan Meatballs in

a Homemade Tomato Sauce with

Spaghetti Pasta and Fresh Salad



Battered Fish with Chips and Tomato Sauce

FRIDAY

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







Vegan Mexican Bean Sausage Roll with Chips and Tomato Sauce

Mild Spiced Vegetables in Pastry 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.

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







WEEK THREE



Wedges Vegan Bean Burger with Potato Wedges Vegan Vegetable Bean Burger in a White Burger Bun with Baked Potato Wedges and a Fresh Summer Salad





with Rice Red Tractor Accredited Chicker Bises as its as

TUESDAY

NEW Green Thai Chicken Curry

Chicken Pieces in a
Creamy Coconut Sauce
with Sweetcorn, Carrot,
Pea and Sweet Potato)
Served with 50/50
Wholemeal Rice and Rainbow
Slaw

WEDNESDAY

Roast Chicken, Roast Potatoes and Gravy Red Tractor Accredited Chicken Served

Red Tractor Accredited Chicken Served Homemade Roast Potatoes, Peas, Carrots 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, Baked Beans, Peas and

Tomato Ketchup



Vegan Soya Mince in a Homemade Tomato Bolognaise 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



Vegetable Wellington with Stuffing, Roast Potatoes and Gravy

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

Potatoes, Peas, vegan made site

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

Quorn

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











Slaw