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

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 CERTIFIED Red Tractor Accredited Chicken, Cheddar Cheese and a Homemade Tomato Sauce Served



Pork Sausage, Roast Potatoes & Gravy

Red Tractor Accredited Chicken or Pork Sausage served with Homemade Roasted



THURSDAY

Spaghetti Bolognaise

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



Pollock or Salmon Fishfingers, Chips and

Tomato Sauce

Oven Baked Youngs MSC **Accredited Pollock** Fishfingers or Salmon Fishfinger with

FRIDAY

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

vegan

Croutons, Cheese or Vegan Sheese



Mild Mexican Chilli with Rice

with Fresh Salads

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

Potatoes and Vegan 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





Strawberry Jelly with Mandarins

Vegan Strawberry Flavoured Jelly with Mandarins











WFFKTWO



MONDAY Lentil and Sweet Potato Curry with

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

Cheese and Tomato Pizza with

Rice

Salads

Salads

Homemade 50/50

Puree, Oregano)

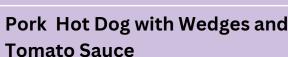
Served with Summer

Wholemeal Base topped

with Cheddar Cheese and a

(Chopped Tomatoes, Tomato

Homemade Tomato Sauce



TUESDAY

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

WEDNESDAY

Roast of the Day with Stuffing, **Roast Potatoes and Gravy**

Red Tractor Accredited Meat (either Chicken, Gammon, Turkey or Beef) Served With Stuffing, Homemade Roast Potatoes 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



Battered Fish with Chips and Tomato Sauce

FRIDAY

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





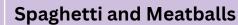


Vegan Hot Dog with Wedges and **Tomato Sauce**

Devils Kitchen Vegan Sausage Served in a White Hot Doa Bun with Baked Potato Wedges and Tomato Ketchup



Homemade Lentil and Soya Mince Loaf Served With Stuffing, Homemade Roast Potatoes and Vegan Gravy



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













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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









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 Turkey with Stuffing, Roast Potatoes and Gravy Red Tractor Accredited Turkey 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 Bolognaise Vegan Soya Mince in a Homemade Tomato Bolognaise Sauce with Spaghetti Pasta	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)	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	All Day Vegetarian Breakfast Devils Kitchen Vegan Sausage, Homemade Scrambled Eggs, Reduced Sugar and Salt Baked Beans and Mini Hash Browns
vegan made site	vegan made site	Potatoes and Vegan Gravy Vegan was site	Tzatziki (Yoghurt, Mint & Cucumber)	DEVILS KITCHEN

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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



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 Coconut Shavings





Oaty Cookie

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







