

Menu Information: Autumn Winter 2026

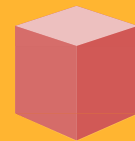
Food for Life served here (FFLSH) is an independent accreditation which we have been awarded year-on-year since 2009, & our Silver award shows our food is fresh, local, sustainable & ethical. To gain accreditation you must get points from the FFLSH standards, meaning local meat is Red Tractor assured, eggs are free range, & we only serve sustainably sourced fish, such as MSC. The standards also demonstrate our menus use less ultra-processed foods & no unwanted additives or sweeteners, focusing more on fresh & 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 & 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 & 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 5.1g, well under the government recommendation of 6.5g!

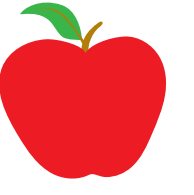


As per the School Food Standards we do not add salt to any of our meals. We also work with suppliers to ensure we are working together to meet the government's salt reduction targets.

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		At least 50% of the dessert is fruit	
Seasonal		Red Tractor Assured British Meat	
Added Plant Protein (50% of the protein comes from plant sources)		MSC Certified Sustainable Seafood	
Vegan dish		A source of wholemeal carbohydrates	
Meets government sugar recommendations for a school lunch (6.5g free sugar or less)			

WEEK ONE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Tomato Pasta with Garlic Bread Homemade Tomato Pasta Sauce with Mixed Beans & Wholemeal Pasta, Oven Baked & served with Homemade 50/50 Wholemeal Garlic Bread  	Pork Hot Dog with Potato Wedges & Tomato Sauce Red Tractor Accredited Pork Sausage, served with Homemade Oven Baked Potato Wedges & Tomato Ketchup 	Roast Chicken, Stuffing, Roast Potatoes & Gravy Red Tractor Accredited Chicken served with Sage & Onion Stuffing, Homemade Roasted Potatoes and Gravy  	Beef Tortilla Stack with Rice Red Tractor Accredited Beef & Red Kidney Beans Cooked in a Homemade Tomato-Based Sauce. Stacked Within Tortilla Layers, Topped with Cheddar Cheese & Oven Baked. Served with 50/50 Wholemeal Rice   	Fish Fingers or Salmon Fish Fingers, Chips & Tomato Sauce Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips & Tomato Ketchup 
Autumn Vegetable Lasagna A layered Lasagna made with Lentils in a Tomato Sauce, Topped with Cheese Sauce & served with Homemade 50/50 Wholemeal Garlic Bread 	Veggie Hot Dog with Potato Wedges & Tomato Sauce Quorn Vegan Sausage in a Hot Dog Bun served with Homemade Oven Baked Potato Wedges & Tomato Ketchup  	Vegetarian Wellington, Roast Potatoes & Gravy Homemade Wellington with Brown Lentils, Aubergine & Potato Wrapped in Vegan Pastry served with Roast Potatoes and Gravy  	Vegetable Pasta Bake A Homemade Tomato Pasta Sauce with Mixed Beans & Wholemeal Pasta, Oven Baked.   	Cheese Whirl with Chips & Tomato Sauce Cheese, Pepper, Lentil & Tomato Sauce in a Puff Pastry Swirl, 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 & Crackers Cheddar Cheese Wedges with Cream Crackers 	Apple Crumble with Cream Homemade Apple Crumble with an Oaty Topping, served with Double Cream    	Fruit Medley A selection of Pineapple, Mandarin, Peach, Apple & Orange    	Syrup Sponge with Custard Homemade Vanilla Sponge Drizzled with Golden Syrup & served with Custard  	Jelly with Mandarins Strawberry Jelly served with Mandarins   

WEEK TWO

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
NEW 'Wildfarmed' 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 Bolognese Red Tractor Accredited Beef Mince & Brown Lentil Bolognese Sauce served with Spaghetti  	Roast Gammon with Roast Potatoes & Gravy Red Tractor Accredited Gammon Joint served with Homemade Roast Potatoes & Gravy  	Chicken & Sweetcorn Meatballs in Tomato Sauce with Rice Red Tractor Accredited Chicken & Sweetcorn Meatballs in a Homemade Herby Tomato Sauce with 50/50 Wholemeal Rice  	Breaded Fish or Fishfingers with Chips & Tomato Sauce Oven Baked Youngs MSC Accredited Breaded Pollock Fillet with oven baked Chips & Tomato Ketchup 
Mild Mexican Chilli with Rice Homemade Mild Chilli Tomato Base with Mixed Beans & 50/50 Wholemeal Rice  	Vegan Spaghetti Bolognese Vegan Soya Mince in a Homemade Tomato Bolognese Sauce with Spaghetti  	Roast Quorn with Roast Potatoes & Gravy Vegan Roast Quorn Fillet, served with Homemade Roast Potatoes & Gravy  	Creamy Chickpea & Coconut Curry with Rice A Mild Creamy Coconut Curry with Chickpeas served with 50/50 Wholemeal Rice  	Vegan Sausage with Chips & Tomato Sauce Quorn Vegan Cumberland Sausage 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.				
Gingerbread Cookie A Homemade Vanilla Cookie Flavoured with Ginger   	Chocolate Brownie with Chocolate Sauce Homemade Chocolate Brownie made with Cocoa Powder, served with Chocolate Sauce made of Custard & Cocoa Powder 	Freshly Chopped Fruit Salad A selection of Apple, Orange, Melon, Mandarin & Pear    	Sticky Toffee Apple Crumble with Custard Homemade Sticky Toffee Apple Crumble with an Oaty Topping, served with Custard 	Golden Syrup Snap Homemade Vanilla Biscuit Flavoured with Golden Syrup   

WEEK THREE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Macaroni Cheese Homemade Classic Macaroni Cheese, made with Cheddar Cheese. made on site	Chicken & Bean Fajita with Paprika Wedges Homemade Fajitas made with 50% Red Tractor Accredited Chicken & 50% Kidney Beans served with Homemade Paprika Wedges made on site	Sausage with Roast Potatoes and Gravy Red Tractor Accredited Pork or Chicken Sausages, served with Homemade Roasted Potatoes & Gravy made on site	Chicken & Sweetcorn Pie with Crushed Potatoes & Gravy Homemade Pie with Red Tractor Accredited Chicken & Sweetcorn in a creamy sauce. Served with homemade Crushed Potatoes & Gravy made on site	Fishfingers, Chips & Tomato Sauce Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips & Tomato Ketchup made on site
Sweet Potato & Lentil Curry with Rice Homemade Tomato-Based Vegan Curry made with Sweet Potato & Brown Lentils & served with 50/50 Wholemeal Rice Vegan made on site	Vegetable Fajita with Paprika Wedges Homemade Fajitas made with Red Kidney Beans served with Homemade Paprika Wedges made on site Vegan	Vegan Sausage with Roast Potatoes & Gravy Quorn Vegan Cumberland Sausage, served with Homemade Roasted Potatoes & Gravy Quorn Vegan made on site	Tomato Pasta Homemade Vegan Tomato Arrabbiata & Butterbean Pasta Sauce served with Wholemeal Pasta Vegan made on site	Cheese & Bean Puff with Chips & Tomato Sauce Homemade Cheddar Cheese & Reduced Sugar & Salt Baked Bean Puff Pastry Pasty served with Oven Baked Chips & Tomato Ketchup made on site
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.				
Oaty Cookie An Oaty Cookie made from Oats, Wholemeal Flour & Self- Raising Flour Vegan low sugar made on site	Pear Crumble with Custard Homemade Pear Crumble with an Oaty Topping, served with Custard low sugar made on site	Freshly Chopped Fruit Salad A selection of Apple, Orange, Melon & Pineapple Vegan low sugar made on site	Jamaican Ginger Cake with Custard Homemade Sponge Cake Flavoured with Ginger & Raisins, served with Custard low sugar made on site	Strawberry Jelly with Mandarins Strawberry Jelly served with Mandarins low sugar