

Menu Information: Autumn Winter 2026

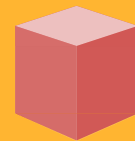
Food for Life Served here (FFLSH) is an independent accreditation which we have been awarded year-on-year since 2009, and our Silver award shows our food is fresh, local, sustainable and ethical. To gain accreditation you must get points from the FFLSH standards, meaning local meat is Red Tractor assured, 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!

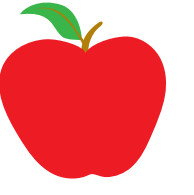


As per the School Food Standards we do not add salt to any of our meals. We also work with suppliers to ensure we are working together to meet the government's salt reduction targets.

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		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

Dates - week commencing
2/11/26, 23/11/26, 14/12/26, 4/1/27,
25/1/27, 15/2/27, 8/3/27

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Vegan Hot Dog in a Bun with Potato Wedges (VE) Vegan Sausage, served in a soft 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, Stuffing, Roast Potatoes and Gravy Red Tractor Accredited Chicken served with Sage and Onion Stuffing, Homemade Roasted Potatoes and Vegan Gravy  	Chicken Curry 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 
Plant Balls in Tomato Sauce with Rice ‘Meatless Farm’ Vegan Plant Balls in a Herby Homemade Tomato Sauce with 50/50 Wholemeal Rice  	Soya 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 	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 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 Homemade Apple Cake with a Crumble Topping.  	Fruit Medley A selection of Pineapple, Mandarin, Peach, Apple and Orange    	Jelly with Mandarins Strawberry Jelly served with Mandarins  	Syrup Biscuit Homemade Biscuit infused with golden syrup.  

WEEK TWO

Dates – Week Commencing
9/11/26, 30/11/26, 21/12/26, 11/1/27,
1/2/27, 22/2/27, 15/3/27

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Cheese and Tomato Pizza with Potato Wedges 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 and Brown Lentil Bolognese Sauce Served with Spaghetti  	Roast Chicken, Roast Potatoes and Gravy Red Tractor Accredited Chicken served with, Homemade Roasted Potatoes and Vegan Gravy  	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 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 Bolognese Vegan Soya Mince in a Homemade Tomato Bolognese Sauce with Spaghetti  	Quorn with Roast Potatoes Vegan Quorn Fillet marinated in a BBQ seasoning, served with seasoned potatoes and sweetcorn salsa  	Creamy Chickpea 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 
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 and Beetroot Brownie Homemade Chocolate Brownie made with Hidden Beetroot 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

Dates - Week Commencing
16/11/26, 7/12/26, 28/12/26
18/1/27, 8/2/27, 1/3/27, 22/3/2

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 	BBQ Chicken with Rice and Sweetcorn Salsa Red Tractor Accredited Chicken in a BBQ seasoning, served with Rice and sweetcorn salsa  	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  	Lemon and Herb Quorn with Rice and Sweetcorn Salsa Vegan Quorn Fillet , served with Rice and sweetcorn salsa  	Cheese and Pepper Frittata with Chips and Tomato Sauce Homemade Baked Cheddar Cheese and Red Pepper Frittata with Oven Baked Chips and 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.				
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 Homemade Sponge Cake Flavoured with Ginger and Raisins,  	Iced Vanilla Sponge Homemade Iced Vanilla Sponge Cake with a Drizzle of Icing on Top  