

# Menu Information: Spring Summer 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 4.2g, 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

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p><b>Macaroni Cheese</b> Homemade Classic Macaroni Cheese, made with Cheddar Cheese</p> <p></p>	<p><b>Phat Pasty Pork Sausage Roll with Potato Wedges</b> Red Tractor Accredited Pork and Plant-Based Protein Mince in Pastry Served with Home Baked Potato Wedges</p> <p> </p>	<p><b>Roast Chicken, Stuffing, Roast Potatoes and Gravy</b> Red Tractor Accredited Chicken served with Stuffing, Homemade Roasted Potatoes and Gravy</p> <p> </p>	<p><b>Spaghetti Bolognese</b> Red Tractor Assured Beef Mince and Brown Lentil Bolognese Sauce Served with Spaghetti</p> <p> </p>	<p><b>Fish Fingers or Salmon Fish Fingers, Chips and Tomato Sauce</b> Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips &amp; Tomato Ketchup</p> <p></p>
<p><b>Chickpea Curry with Rice</b> A Mild Creamy Coconut Curry with Chickpeas Served with 50/50 Wholemeal Rice</p> <p> </p>	<p><b>Mild Mexican Chilli with Rice</b> Vegan Soya Mince in a Mild Smoked Paprika Homemade Tomato Sauce with Kidney Beans, with 50/50 Wholemeal Rice</p> <p> </p>	<p><b>Roast Quorn, Stuffing, Roast Potatoes and Gravy</b> Vegan Quorn Fillet served with Stuffing, Homemade Roasted Potatoes and Vegan Gravy</p> <p> </p>	<p><b>Tomato Pasta</b> Fusilli Pasta with Roasted Vegetables (Mixed Peppers, Butternut Squash, Sweet Potato and Carrots) with a Homemade Tomato and Lentil Sauce</p> <p> </p>	<p><b>Cheese &amp; Bean Pasty with Chips and Tomato Sauce</b> Homemade Cheddar Cheese and Reduced Sugar &amp; Salt Baked Bean Pasty Served with Oven Baked Chips &amp; Tomato Ketchup</p> <p></p>
<p>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.</p>				
<p><b>Banana Mousse</b> Freshly Made Wibble Reduced Sugar Banana Mousse, Specially Produced for School Menus</p> <p> </p>	<p><b>Orange Drizzle Cake</b> Homemade Sponge Cake with Orange Zest and a Drizzle of Orange Icing</p> <p> </p>	<p><b>Fruit Platter</b> A selection of Apple, Orange, Melon and Pineapple</p> <p>  </p>	<p><b>Apple Flapjack</b> Homemade Oaty Apple Flapjack with Golden Syrup</p> <p>  </p>	<p><b>Strawberry Jelly with Mandarins</b> Strawberry Jelly served with Mandarins</p> <p>  </p>

# WEEK TWO

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p><b>Cheese and Tomato Pizza with Summer Mixed Salad</b> Homemade 50/50 Wholemeal Base topped with Cheddar Cheese and a Homemade Tomato Sauce (Chopped Tomatoes, Tomato Puree and Herbs) Served with Summer Salad</p> 	<p><b>Beef Chilli with Rice &amp; Salsa</b> Red Tractor Accredited Beef Mince and Kidney Bean Chilli served with 50/50 Wholemeal Rice and a Tangy Sweetcorn Salsa (Sweetcorn, Cucumber, Pineapple, Red Onion)</p>  	<p><b>Pork Sausage, Roast Potatoes and Gravy</b> Red Tractor Accredited Pork or Chicken Sausages served with Homemade Roasted Potatoes and Gravy</p> 	<p><b>Greek Chicken Pitta with Herby Rice, Tzatziki and Salad</b> Red Tractor Accredited Diced Chicken Marinated in Paprika, Lemon, Herbs and Garlic and Served with Homemade Tzatziki, Pitta Bread and Turmeric &amp; Lemon Rice</p> 	<p><b>Battered Fish, Chips and Tomato Sauce</b> Oven Baked MSC Accredited Battered Pollock Fillets with Oven Baked Chips &amp; Tomato Ketchup</p> 
<p><b>Lentil &amp; Sweet Potato Curry with 50/50 Rice</b> Homemade Mild Tomato Based Lentil Curry with Sweet Potato served with 50/50 Wholemeal Rice</p>  	<p><b>Spaghetti &amp; Meatballs in a Tomato Sauce</b> Forest Green Kitchen Plant Balls in a Herby Tomato Sauce with Spaghetti Pasta</p>  	<p><b>Vegetarian Wellington, Roast Potatoes &amp; Gravy</b> Homemade Wellington with Brown Lentils, Aubergine &amp; Potato Wrapped in Vegan Pastry Served With Roast Potatoes and Vegan Gravy</p>  	<p><b>Cheese Whirl with Herby Rice, Tzatziki and Salad</b> Homemade Pastry Whirl, filled with Sweet Potato, Onion, Aubergine, Spinach &amp; Cheese, Served with Homemade Tzatziki, and Turmeric &amp; Lemon Rice</p> 	<p><b>NEW Cheesy Broccoli Frittata with Chips</b> Homemade Baked Cheddar Cheese and Broccoli Frittata with Oven Baked Chips and Tomato Ketchup</p> 
<p>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.</p>				
<p><b>Iced Vanilla Sponge</b> Homemade Vanilla Sponge Cake with a Drizzle of Icing on Top</p>  	<p><b>Peaches and Ice Cream</b> Tinned Peach Slices in Juice with Vanilla Ice Cream</p>  	<p><b>Freshly Chopped Fruit Salad</b> A selection of Apple, Orange, Melon, Mandarin and Pear</p>    	<p><b>Jam &amp; Coconut Sponge with Custard</b> Homemade Vanilla Sponge Cake with a Jam &amp; Coconut Flake Topping Served with Custard</p>  	<p><b>Oaty Cookie</b> An Oaty Cookie made from Oats, Wholemeal Flour and Self-Raising Flour</p>   

# WEEK THREE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p><b>Tomato Pasta</b> Pasta Shells with a Homemade Herby Vegetable Tomato Sauce (Lentils, Sweet Potato &amp; Tomato)</p> <p> </p>	<p><b>Beef Burger with Potato Wedges and Rainbow Slaw</b> Red Tractor Accredited Beef &amp; Bean Burger served with Home Baked Potato Wedges and Rainbow Slaw (Red Cabbage, White Cabbage, Carrots, Onions)</p> <p> </p>	<p><b>Roast Chicken, Stuffing, Roast Potato and Gravy</b> Red Tractor Accredited Chicken, Beef, Turkey or Pork Served with Homemade Mashed Potato and Gravy</p> <p> </p>	<p><b>Chef Shilpa's Chicken Korma with Rice</b> Red Tractor Accredited Chicken in a Mild and Creamy, Authentic Korma Sauce served with 50/50 Wholemeal Rice</p> <p> </p>	<p><b>Fishfingers, Chips and Tomato Sauce</b> Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips &amp; Tomato Ketchup</p> <p></p>
<p><b>NEW Chinese Vegetable Noodles</b> Egg Noodles served with Stir-Fried Vegetables (Carrots, Red Onion, Mixed Peppers, Courgette, Broccoli and Beans) in a Homemade Soy &amp; Garlic Sauce</p> <p></p>	<p><b>Mexican Bean Roll with Potato Wedges &amp; Rainbow Slaw</b> Phat Pasty Mexican Roll in Pastry served with Home Baked Potato Wedges and Rainbow Slaw (Red Cabbage, White Cabbage, Carrots, Onions)</p> <p> </p>	<p><b>Vegetable Loaf with Roast Potato and Gravy</b> Homemade Vegetable Soya Loaf (Lentils, Soya Mince, Onion, Courgette, Carrot) Served with Homemade Mashed Potato and Vegan Gravy</p> <p> </p>	<p><b>BBQ Sausage Pasta with Homemade Garlic Bread</b> Forest Green Kitchen Vegan Pea Protein Sausage in a Tomato BBQ Sauce, Served with Wholemeal Fusilli Pasta and Homemade Garlic Bread</p> <p> </p>	<p><b>Cheese and Tomato Flan</b> Cheese and Tomato Flan made with a Homemade Base with Oven Baked Chips &amp; Tomato Ketchup</p> <p></p>
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<p><b>Pineapple Upside Down Cake</b> Homemade Vanilla Sponge Cake with a Base Layer of Pineapple Pieces</p> <p>  </p>	<p><b>Cheese and Crackers</b> Cheddar Cheese Wedge with Cream Crackers</p> <p></p>	<p><b>Fruit Medley</b> A selection of Pineapple, Mandarin, Peach, Apple and Orange</p> <p>   </p>	<p><b>Strawberry and Apple Crumble with Custard</b> Homemade Strawberry &amp; Apple Crumble with an Oaty Topping, Served with Custard</p> <p>  </p>	<p><b>Vanilla Shortbread</b> Homemade Vanilla Flavoured Shortbread</p> <p>  </p>