

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) | |  | |
































13/04/2026; 04/05/2026; 01/06/2026
 22/06/2026; 13/07/2026; 14/09/2026
 05/10/2026

WEEK ONE

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|--|---|--|--|---|
| <p>Macaroni Cheese Homemade Classic Macaroni Cheese, made with Cheddar Cheese</p> <p></p> | <p>Phat Pasty Pork Sausage Roll with Potato Wedges Red Tractor Accredited Pork and Plant-Based Protein Mince in Pastry Served with Home Baked Potato Wedges</p> <p> </p> | <p>Roast Chicken, Stuffing, Roast Potatoes and Gravy Red Tractor Accredited Chicken served with Stuffing, Homemade Roast Potatoes and Gravy</p> <p> </p> | <p>Greek Chicken Pitta with Herby Rice, Tzatziki and Salad Red Tractor Accredited Diced Chicken Marinated in Paprika, Lemon, Herbs and Garlic and Served with Homemade Tzatziki, Pitta Bread and Turmeric & Lemon Rice</p> <p> </p> | <p>Fish Fingers or Salmon Fish Fingers, Chips and Tomato Sauce Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips & Tomato Ketchup</p> <p></p> |
| <p>Tomato Pasta Pasta Shells with a Homemade Herby Vegetable Tomato Sauce (Lentils, Sweet Potato & Tomato)</p> <p> </p> | <p>Mexican Bean Roll with Potato Wedges & Rainbow Slaw 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>Roast Quorn, Stuffing, Roast Potatoes and Gravy Vegan Quorn Fillet served with Stuffing, Homemade Roast Potatoes and Vegan Gravy</p> <p> </p> | <p>Cheese Whirl with Herby Rice, Tzatziki and Salad Homemade Pastry Whirl, filled with Sweet Potato, Onion, Aubergine, Spinach & Cheese, Served with Homemade Tzatziki, and Turmeric & Lemon Rice</p> <p></p> | <p>NEW Cheesy Broccoli Frittata with Chips Homemade Baked Cheddar Cheese and Broccoli Frittata with Oven Baked Chips and 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>Peaches and Ice Cream Tinned Peach Slices in Juice with Vanilla Ice Cream</p> <p> </p> | <p>Orange Drizzle Cake Homemade Sponge Cake with Orange Zest and a Drizzle of Orange Icing</p> <p> </p> | <p>Fruit Platter A selection of Apple, Orange, Melon and Pineapple</p> <p>   </p> | <p>Apple Flapjack Homemade Oaty Apple Flapjack with Golden Syrup</p> <p>   </p> | <p>Strawberry Jelly with Mandarins Strawberry Jelly served with Mandarins</p> <p>   </p> |




























20/04/2026; 11/05/2026; 08/06/2026
 29/06/2026; 20/07/2026; 14/09/2026
 05/10/2026

WEEK TWO

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|--|--|---|--|--|
| <p>Cheese and Tomato Pizza with Summer Mixed Salad 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>Beef Chilli with Rice & Salsa 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>Pork or Chicken Sausage, Mashed Potatoes and Gravy Red Tractor Accredited Pork or Chicken Sausages served with Homemade Mashed Potatoes and Gravy</p>  | <p>Spaghetti Bolognese Red Tractor Assured Beef Mince and Brown Lentil Bolognese Sauce Served with Spaghetti</p>   | <p>Battered Fish, Chips and Tomato Sauce Oven Baked MSC Accredited Battered Pollock Fillets with Oven Baked Chips & Tomato Ketchup</p>  |
| <p>All Day Vegetarian Breakfast Forest Green Kitchen Vegan Pea Protein Sausage Served with a Slice of Omelette, Baked Beans and Mini Hash Browns</p>  | <p>Mild Mexican Chilli with Rice Vegan Soya Mince in a Mild Smoked Paprika Homemade Tomato Sauce with Kidney Beans, with 50/50 Wholemeal Rice</p>   | <p>Vegetarian Wellington, Mashed Potatoes & Gravy Homemade Wellington with Brown Lentils, Aubergine & Potato Wrapped in Vegan Pastry Served With Mashed Potatoes and Vegan Gravy</p>   | <p>Spaghetti & Meatballs in a Tomato Sauce Forest Green Kitchen Plant Balls in a Herby Tomato Sauce with Spaghetti Pasta</p>   | <p>Cowboy Sausage and Bean Hotpot Forest Green Kitchen Plant Sausages in a Tomato and Baked Bean Sauce Topped with Sliced Potato</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>Iced Vanilla Sponge Homemade Vanilla Sponge Cake with a Drizzle of Icing on Top</p>   | <p>Pineapple Upside Down Cake Homemade Vanilla Sponge Cake with a Base Layer of Pineapple Pieces</p>    | <p>Freshly Chopped Fruit Salad A selection of Apple, Orange, Melon, Mandarin and Pear</p>     | <p>Jam & Coconut Sponge with Custard Homemade Vanilla Sponge Cake with a Jam & Coconut Flake Topping Served with Custard</p>   | <p>Oaty Cookie An Oaty Cookie made from Oats, Wholemeal Flour and Self-Raising Flour</p>    |

27/04/2026; 18/05/2026; 15/06/2026
 06/07/2026; 31/08/2026; 21/09/2026
 12/10/2026

WEEK THREE

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---|--|--|--|---|
| <p>NEW Chinese Vegetable Noodles Egg Noodles served with Stir-Fried Vegetables (Carrots, Red Onion, Mixed Peppers, Courgette, Broccoli and Beans) in a Homemade Soy & Garlic Sauce</p>  | <p>Beef Burger with Potato Wedges and Rainbow Slaw Red Tractor Accredited Beef & Bean Burger served with Home Baked Potato Wedges and Rainbow Slaw (Red Cabbage, White Cabbage, Carrots, Onions)</p>   | <p>Roast Pork, Roast Potato and Gravy Red Tractor Accredited Chicken, Beef, Turkey or Pork Served with Homemade Potato and Gravy</p>   | <p>Chef Shilpa's Chicken Korma with Rice Red Tractor Accredited Chicken in a Mild and Creamy, Authentic Korma Sauce served with 50/50 Wholemeal Rice</p>   | <p>Fishfingers, Chips and Tomato Sauce Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips & Tomato Ketchup</p>  |
| <p>Lentil & Sweet Potato Curry with 50/50 Rice Homemade Mild Tomato Based Lentil Curry with Sweet Potato served with 50/50 Wholemeal Rice</p>   | <p>Smokey Bean Burger with Wedges and Tomato Sauce Homemade Bean Burger with Leek, Sweet Potato and Mixed Beans (Chickpeas, Kidney Beans, Borlotti Beans, Cannellini Beans and Butterbeans) served with Homemade Potato Wedges</p>   | <p>Vegetable Loaf with Roast Potato and Gravy Homemade Vegetable Soya Loaf (Lentils, Soya Mince, Onion, Courgette, Carrot) Served with Homemade Potato and Vegan Gravy</p>   | <p>Chickpea Curry with Rice A Mild Creamy Coconut Curry with Chickpeas Served with 50/50 Wholemeal Rice</p>   | <p>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</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>Cheese and Crackers Cheddar Cheese Wedge with Cream Crackers</p>  | <p>Banana Mousse Freshly Made Wibble Reduced Sugar Banana Mousse, Specially Produced for School Menus</p>  | <p>Fruit Medley A selection of Pineapple, Mandarin, Peach, Apple and Orange</p>    | <p>Strawberry and Apple Crumble with Custard Homemade Strawberry & Apple Crumble with an Oaty Topping, Served with Custard</p>   | <p>Vanilla Shortbread Homemade Vanilla Flavoured Shortbread</p>    |