

Our School Food Standards

RED TRACTOR MEAT & NO ENDANGERED FISH

All our meat is traceable, safe and farmed with care and we only use Marine Conservation Society certified fish.



FOOD FOR LIFE BRONZE

Food For Life accreditation means our menus are inclusive of cultural needs and dietary requirements.



FRESHLY PREPARED

At least 75% of meals are cooked from scratch by trained cooks, on-site or at a neighbouring school kitchen.



FRESH FRUIT & VEG DAILY

60g of vegetables served with every meal, and a variety fresh fruit is available daily.



NUTRITIONALLY BALANCED

Our menus are designed to offer children a healthy and varied balance of all food groups throughout the week.



LOCALLY & SEASONALLY SOURCED

We prioritise seasonal fruit and vegetables, and locally source our ingredients whenever possible.



FREE RANGE EGGS

All our eggs are free range and from local farms.



PRESERVATIVE & GENETICALLY MODIFIED FREE

Our menu is free from over 70 undesirable preservatives and additives, trans fats or genetically modified ingredients.



Week 1

Week commencing: 19th April, 10th May, 7th June, 28th June, 19th July, 13th Sept and 4th Oct

	Monday	Tuesday	Wednesday	Thursday	Friday
1st Choice	Turkey burger	Pasta bolognese	Creamy chicken & sweetcorn pasta	Roast chicken, stuffing & gravy	Bubble crumb salmon
2nd Choice	All day vegetarian breakfast	Cheese and tomato pizza	Vegetarian sausages in tomato sauce with pasta	Vegetarian parcel & gravy	Macaroni cheese & garlic bread finger
Vegetable/Salad Selection	Hash brown bites Baked beans Seasonal salad	Diced potatoes Peas Summer coleslaw Seasonal salad	Green beans Carrots Seasonal salad	Roast potatoes Seasonal vegetables Seasonal salad	Chips Peas Seasonal salad
Dessert	Fruit Jelly or whip Fresh fruit or yoghurt	Chocolate & banana oaty square Fresh fruit or yoghurt	Mini shortbread biscuits with fruit wedges Fresh fruit or yoghurt	Summer fruit muffin Fresh fruit or yoghurt	Apricot flapjack Fresh fruit or yoghurt

Week 2

Week commencing: 26th April, 17th May, 14th June, 5th July, 30th August, 20th Sept and 11th Oct

	Monday	Tuesday	Wednesday	Thursday	Friday
1st Choice	Chicken meatballs in tomato sauce	Mild turkey curry with rice	Vegan sausage roll	Roast chicken, stuffing & gravy	Fish of the day
2nd Choice	Vegetable enchiladas	Cheese and tomato pizza	Seven vegetable bolognese with pasta	Vegetarian sausage turnover, stuffing & gravy	Vegetable goujons
Vegetable/Salad Selection	Rainbow rice Broccoli Cauliflower Seasonal salad	Diced potatoes Green beans Summer coleslaw Seasonal salad	Potato crispers Baked beans Sweetcorn Seasonal salad	Roast potatoes Seasonal vegetables Seasonal salad	Chips Peas Seasonal salad
Dessert	Ice cream Fresh fruit or yoghurt	Mini shortbread biscuits with fruit wedges Fresh fruit or yoghurt	Fruit Jelly or whip Fresh fruit or yoghurt	Pear & chocolate brownie Fresh fruit or yoghurt	Carrot & courgette cake Fresh fruit or yoghurt

Week 3

Week commencing: 3rd May, 24th May, 21st June, 12th July, 6th Sept, 27th Sept and 18th Oct

	Monday	Tuesday	Wednesday	Thursday	Friday
1st Choice	BBQ chicken	Chilli of the day with rice	Chicken grill	Roast chicken, stuffing & gravy	Breaded fish
2nd Choice	Pasta in a tomato & basil sauce with garlic bread	Cheese and tomato pizza	Sweet potato & lentil curry with rice	Vegetarian whirl & gravy	Cheese, red onion, pepper & sweetcorn frittata
Vegetable/Salad Selection	Potato wedges Broccoli Carrots Seasonal salad	Herby diced potatoes Peas Summer coleslaw Seasonal salad	Mashed potato Green beans Sweetcorn Seasonal salad	Roast potatoes Seasonal vegetables Seasonal salad	Chips Baked beans Peas Seasonal salad
Dessert	Frozen yoghurt Fresh fruit or yoghurt	Catherine wheel cookie Fresh fruit or yoghurt	Fruit Jelly or whip Fresh fruit or yoghurt	Mini shortbread biscuits with fruit wedges Fresh fruit or yoghurt	Summer fruit sponge Fresh fruit or yoghurt