Autumn Winter 2025 2026 Menu Information

Menu Key

Freshly Made on Site from Scratch by our brilliant Catering Teams

Added Plant Protein (50% of the Protein in the Dish comes from Plant Based Sources)

Vegan Option

A Source of Wholemeal Carbohydrates

At Least 50% of the Dessert is Fruit

Red Tractor Assured British Meat

MSC Certified Sustainable Seafood

Meets Government Free Sugar Recommendations for a School Lunch (6.5g free sugar or less)

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 FFLSH 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!

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

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.

The average daily free sugar content of this menu is 3.8g, well under the government recommendation of 6.5g!

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WEEK ONE

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Cheese and Tomato Pizza with Herby New Potatoes Homemade 50/50 Wholemeal Base topped with Cheddar Cheese and a Homemade Tomato Sauce (Chopped Tomatoes, Tomato Puree, Oregano) Served with New Potatoes	**Beef Meatballs in Tomato Sauce with Rice** Red Tractor Accredited Beef Meatballs from Gloucestershire's Local Butchers In a Homemade Tomato Sauce Served with 50/50 Wholemeal Rice	**Roast Gammon, Roast Potatoes & Gravy** Red Tractor Accredited Roast Gammon from Gloucestershire's Local Butchers Served with Homemade Roast Potatoes and Vegan Gravy	**NEW Curried Chicken and Rice (Chicken Biryani)** Red Tractor Accredited Chicken From Gloucestershire's Local Butcher Seasoned with Mild Spices, Mixed with Rice Flavoured with Turmeric, Peas and Onion	**Pollock Fish Fingers, Chips and Tomato Ketchup** Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips & Tomato Ketchup
Vegetable Pasta Bake Tomato Vegetable Pasta Bake with Roasted Vegetables (Mixed Peppers, Butternut Squash, Sweet Potato and Carrots) with a Homemade Tomato and Lentil Sauce, Baked and Topped with Cheese	**Vegan Burger with Wedges and Tomato Sauce** Devils Kitchen Vegan Burger Served in a Hot Dog Bun with Baked Potato Wedges and Tomato Ketchup	**Roast Quorn Fillet with Roast Potatoes and Gravy** Vegan Quorn Fillet served with Homemade Roasted Potatoes and Vegan Gravy	**Macaroni Cheese** Homemade Classic Macaroni Cheese, made with a Homemade Cheddar Cheese White Sauce	**Spinach and Cheese Whirl, Chips and Tomato Ketchup** Cheese, Spinach, Aubergine and Sweet Potato 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.				
Chocolate Shortbread A Homemade Chocolate Flavoured Shortbread Made with Cocoa Powder	**NEW Apple Crumble Cake with Custard** Homemade Apple Cake with a Crumble Topping, Served with Custard	**Cinnamon Swirl with Fresh Fruit** A Homemade Vegan Cinnamon Pastry Swirl with Fresh Fruit (Apple, Orange, Melon and Pineapple)	**Syrup Sponge with Custard** Homemade Vanilla Sponge Drizzled with Golden Syrup and Served with Custard	**Ice Cream and Peaches** Vanilla Ice Cream served with Peaches

This information should not be used to manage allergies or intolerances as not all ingredients may be listed out. Please let us know if your child has an allergy or intolerance.

WEEK TWO

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Mild Mexican Chilli with Rice Vegan Soya Mince in a Mild Smoked Paprika Homemade Tomato Sauce with Kidney Beans, with 50/50 Wholemeal Rice	**Sausage and Mash with Gravy** Red Tractor Accredited Pork Sausage from Gloucestershire's Local Butchers with Homemade Potato Mash and Vegan Gravy	**Roast Chicken with Stuffing, Roast Potatoes and Gravy** Red Tractor Accredited Chicken from Gloucestershire's Local Butchers Served with Homemade Herb Stuffing Balls, Roast Potatoes and Vegan Gravy	**Spaghetti Bolognaise and Garlic Bread** Red Tractor Accredited Beef Mince from Gloucestershire's Local Butchers and Brown Lentil Bolognaise Sauce Served with Spaghetti and A Garlic and Herb Flavoured 50/50 Wholemeal Bread	**Pollock Fish Fingers, Chips and Tomato Ketchup** Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips & Tomato Ketchup
Vegan Meatballs and Spaghetti Devil's Kitchen Vegan Meatballs in a Homemade Tomato Sauce with Spaghetti Pasta	**NEW Chefs Special Sweet Potato Curry with Rice** Homemade Mild Tomato Lentil Curry with 50/50 Wholemeal Rice	**Vegetable Wellington, Roast Potatoes and Gravy** Homemade Wellington with Brown Lentils, Aubergine & Potato Wrapped in Vegan Pastry Served With Roast Potatoes and Vegan Gravy	**Roasted Vegetable Pizza with New Potatoes** Homemade 50/50 Wholemeal Base topped With Fresh Peppers, Courgettes, Cheddar Cheese and a Homemade Tomato Sauce Served with New Potatoes	**Red Pepper Frittata, Chips and Tomato Ketchup** 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.				
NEW Gingerbread Cookie A Homemade Vanilla Cookie Flavoured with Ginger	**Chocolate Brownie with Chocolate Sauce** A Homemade Chocolate Brownie made with Cocoa Powder and Beetroot with Chocolate Sauce	**Strawberry Jelly with Peaches** Vegan Strawberry Flavoured Jelly with Peaches	**Autumn Pear Crumble with Custard** Homemade Pear Crumble with an Oaty Topping, Served with Custard	**Vanilla Shortbread** Homemade Vanilla Flavoured Shortbread

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WEEK THREE

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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Cheese and Bean Pasty with New Potatoes Homemade Cheddar Cheese and Reduced Sugar & Salt Baked Bean Pasty Served with Parsley Flavoured New Potatoes	**Beef Burger with Cheese Served with Wedges and Tomato Ketchup** Red Tractor Accredited Beef Burger From Gloucestershire's Local Butchers Topped with Cheese Served in a Burger Bun with Baked Potato Wedges and Tomato Ketchup	**Roast Chicken, Roast Potatoes and Gravy** Red Tractor Accredited Chicken from Gloucestershire's Local Butchers Served with Homemade Roast Potatoes and Vegan Gravy	**NEW Chicken Enchilada Bake with Rice** Homemade Enchilada Bake Made with 50% Butcher Chicken and 50% Mixed Beans (Borlotti, Kidney, Butterbean, Cannelini and Chickpeas), Topped with Cheese and Served with 50/50 Wholemeal Rice	**Battered Fish, Chips and Tomato Ketchup** Oven Baked Youngs MSC Accredited Battered Pollock Fillet with Oven Baked Chips & Tomato Ketchup
Tomato Pasta Homemade Butterbean Arrabiata Tomato Sauce (Tomatoes, Garlic, Onions, Mixed Herbs, Pinch of Chilli, Butterbeans) with Wholemeal Fusilli Pasta	**NEW Chef's Special – Chickpea Curry with Rice** A Creamy Coconut Curry Made with Chickpeas, Spinach and Butternut Squash Served with 50/50 Wholemeal Rice	**Vegan Sausage, Roast Potatoes & Gravy** Devils Kitchen Vegan Sausage served with Homemade Roasted Potatoes and Vegan Gravy	**Jacket with Vegan Bolognaise** Vegan Soya Mince in a Homemade Tomato Bolognaise Sauce on a Baked Jacket Potato	**Mexican Bean Roll with Chips and Tomato Ketchup** Phat Pasty Mexican Bean Roll (which contains Sweet Potato, Chickpeas, Kidney Beans, Peppers and Onions) 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.				
Oaty Cookie An Oaty Cookie made from Oats, Wholemeal Flours and Self-Raising Flour	**Eves Pudding with Custard** Homemade Vanilla Sponge Cake Baked with Chopped Apples served with Custard	**Ice Cream and Fresh Fruit** Vanilla Ice Cream served with Fresh Fruit (Apple, Orange, Melon and Pineapple)	**Jam and Coconut Sponge with Custard** A Homemade Vanilla Sponge Topped with Strawberry Jam and Coconut served with Custard	**Melting Moment Biscuit** A Homemade Soft Cookie Made With Oats, Flour, Egg and Sugar

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