

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

School Food Standards

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!

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!

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







WEEK ONE



MONDAY

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

TUESDAY

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







WEDNESDAY

Roast Gammon, Roast Potatoes & Gravy

Red Tractor Accredited Roast Gammon from Gloucestershire's Local Butchers Served with Homemade Roast Potatoes and Vegan Gravy





THURSDAY NEW Curried Chicken and Rice

Red Tractor Accredited Chicken From Gloucestershire's Local Butcher Seasoned with Mild Spices, Mixed with Rice Flavoured with Turmeric, Peas and Onion



FRIDAY

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

(Chicken Biryani)

Homemade Classic Macaroni Cheese, made with a Homemade Cheddar Cheese White Sauce

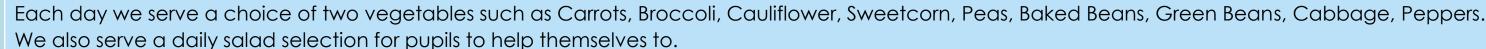


Spinach and Cheese Whirl, Chips

Sweet Potato in a Puff Pastry Swirl, with Oven Baked Chips & Tomato Ketchup







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







WEEKTWO



MONDAY 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

TUESDAY

Red Tractor Accredited Pork Sausage from Gloucestershire's Local Butchers with Homemade Potato Mash and Vegan Gravy





WEDNESDAY

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





THURSDAY Spaghetti Bolognaise and Garlic

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

Bread



Pollock Fish Fingers, Chips and **Tomato Ketchup**

FRIDAY

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



Curry with Rice

Homemade Mild Tomato Lentil Curry with 50/50 Wholemeal Rice



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 Custard with Peaches





Autumn Pear Crumble with

Homemade Pear Crumble with an Oaty Topping, Served with Custard



Vanilla Shortbread

Homemade Vanilla Flavoured Shortbread















WEEK THREE

caterlink
feeding the imagination

MONDAY

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





TRACO S



FRIDAY

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

THURSDAY

NEW Chicken Enchilada Bake

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

with Rice

Wholemeal Rice



Phat Pasty Mexican Bean Roll (which contains Sweet Potato, Chickpeas, Kidney Beans, Peppers and Onions) Served with Oven Baked Chips & Tomato Ketchup









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





