

Spring Summer 2025 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!



WEEK ONE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>Tomato Pasta Pasta in a Homemade blend of Tomato, Sweet Potato, Lentils and Mixed Herb sauce</p>  	<p>BBQ Chicken Pizza with Herby New Potatoes Homemade 50/50 Wholemeal Base topped With Red Tractor Accredited Chicken, Cheddar Cheese and a Homemade Tomato BBQ Sauce Served With Parsley New Potatoes</p>  	<p>Roast Gammon, Roast Potatoes & Gravy Red Tractor Accredited Roast Gammon from Gloucestershire's Local Butchers Served with Homemade Roasted Potatoes and Vegan Gravy</p>  	<p>Spaghetti Bolognese and Garlic Bread Red Tractor Accredited Beef Mince from Gloucestershire's Local Butchers and Brown Lentil Bolognese Sauce Served with Spaghetti and A Garlic and Herb Flavoured 50/50 Wholemeal Bread</p>  	<p>Pollock Fish Fingers, Chips and Tomato Ketchup Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips & Tomato Ketchup</p>  
<p>Caribbean Stew with Rice Mild Caribbean flavoured Stew with Butterbeans and Seasonal Vegetables (Butternut Squash, Carrots, Sweet potato) Served with 50/50 Wholemeal Rice</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>Vegetable Wellington, Roast Potatoes and Gravy Homemade Wellington with Brown Lentils, Aubergine & Potato Wrapped in Vegan Pastry Served With Roast Potatoes and Vegan Gravy</p>  	<p>Cheese and Bean Pasty with Herby New Potatoes Homemade Cheddar Cheese and Reduced Sugar & Salt Baked Bean Pasty Served with Parsley Flavoured New Potatoes</p> 	<p>Summer Frittata, Chips and Tomato Ketchup Homemade Baked Cheddar Cheese and Red Pepper 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>Apple Flapjack Homemade Apple Flapjack made with Oats, Golden Syrup and Apples</p>   	<p>Summer Lemon Cake with Custard A Homemade Lemon Sponge Cake with Custard</p>  	<p>Ice Cream with Fresh Fruit Vanilla Ice Cream with a selection of Apple, Orange, Melon and Pineapple</p> 	<p>Marble Sponge Cake with Chocolate Sauce Homemade Vanilla and Cocoa Flavoured Sponge Cake Rippled Together Served with Chocolate Sauce</p>  	<p>Strawberry Jelly with Peaches Vegan Strawberry Flavoured Jelly with Peaches</p>    

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WEEK TWO

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>Sweet Potato Curry with Rice Homemade Lentil and Sweet Potato Mild Curry with 50/50 Wholemeal Rice</p>   	<p>Pork Hot Dog with Wedges and Tomato Ketchup Red Tractor Accredited Pork Sausage From Gloucestershire's Local Butchers Served in a Hot Dog Bun with Baked Potato Wedges and Tomato Ketchup</p> 	<p>Roast Chicken, Roast Potatoes and Gravy Red Tractor Accredited Chicken from Gloucestershire's Local Butchers Served with Homemade Roast Potatoes and Vegan Gravy</p>  	<p>NEW Chef's Special – Chicken Korma with Rice Red Tractor Accredited Chicken from Gloucestershire's Local Butchers and Chickpeas in a Mild and Creamy Korma Sauce served with 50/50 Wholemeal Rice</p>   	<p>Battered Fish, Chips and Tomato Ketchup Oven Baked Youngs MSC Accredited Breaded Pollock Fillet with Oven Baked Chips & Tomato Ketchup</p> 
<p>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 Parsley Flavoured New Potatoes</p> 	<p>Macaroni Cheese Homemade Classic Macaroni Cheese, made with a Homemade Cheddar Cheese White Sauce</p> 	<p>Vegetable Roast, Roast Potatoes and Gravy Homemade Lentil and Soya Mince Loaf Served With Homemade Roast Potatoes and Vegan Gravy</p>  	<p>Vegan Hot Dog with Wedges and Tomato Sauce Devils Kitchen Vegan Sausage Served in a Hot Dog Bun with Baked Potato Wedges and Tomato Ketchup</p>  	<p>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</p>  
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<p>Vanilla Shortbread Homemade Vanilla Flavoured Shortbread</p>   	<p>NEW Strawberry and Apple Crumble with Custard Homemade Strawberry and Apple Crumble with an Oaty Topping, Served with Custard</p>   	<p>Chocolate Brownie A Homemade Chocolate Brownie made with Cocoa Powder</p>  	<p>Eves Pudding with Custard Homemade Vanilla Sponge Cake Baked with Chopped Apples served with Custard</p>   	<p>Peaches and Ice Cream Vanilla Ice Cream serve with Tinned Peaches</p> 

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WEEK THREE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>NEW Smokey Bean Burger with Herby New Potatoes Homemade Bean Burger Patty (Borlotti Beans, Kidney Beans, Chickpeas, Onion, Leeks, Tomato, Sweet Potato) in a White Burger Bun with Parsley Flavoured New Potatoes</p>  	<p>NEW Green Thai Chicken Curry with Rice Thai spiced Marinaded Red Tractor Accredited Butcher Chicken Thigh Pieces in a Creamy Coconut Sauce with Vegetables (Carrots and Green beans) Served with 50/50 Wholemeal Rice</p>   	<p>Roast Gammon, Roast Potatoes & Gravy Red Tractor Accredited Roast Gammon from Gloucestershire's local butchers served with Homemade Roasted Potatoes and Vegan Gravy</p>  	<p>NEW Greek Chicken Pitta with Rice and Tzatziki Red Tractor Accredited Greek Marinaded Chicken from Gloucestershire's Local Butchers with Onions and Bell Peppers Served in a Pitta Bread with 50/50 Wholemeal Rice and Fresh Tzatziki (Yoghurt, Mint & Cucumber)</p>  	<p>Battered Fish, Chips and Tomato Ketchup Oven Baked Youngs MSC Accredited Battered Pollock Fillet with Oven Baked Chips & Tomato Ketchup</p> 
<p>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</p>  	<p>Vegan Bolognese and Garlic Bread Vegan Soya Mince in a Homemade Tomato Bolognese Sauce with Spaghetti Pasta with Herb Flavoured 50/50 Wholemeal Bread</p>  	<p>Roast Quorn Fillet with Roast Potatoes and Gravy Vegan Quorn Fillet served with Homemade Roasted Potatoes and Vegan Gravy</p>  	<p>Vegan Meatballs and Rice Devil's Kitchen Vegan Meatballs in a Homemade Tomato Sauce with Spaghetti Pasta</p>   	<p>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</p> 
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<p>NEW Rock Cake Homemade Rock Cake (Self Raising Flour, Egg, Vanilla Flavouring) with Sultanas</p>  	<p>Pear and Chocolate Upside Down Cake with Custard A Homemade Chocolate Cake made with Cocoa Powder and Tinned Pears with Custard</p>   	<p>Iced Vanilla Sponge Homemade Vanilla Sponge Cake Lightly Iced with Icing Sugar</p>  	<p>Apple Cinnamon Sponge with Custard A Homemade Cinnamon Flavoured Sponge with Chopped Apples with Custard</p>   	<p>Oaty Cookie An Oaty Cookie made from Oats, Wholemeal Flours and Self-Raising Flour</p>    

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