Menu Information: Autumn Winter 2026/27

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	made on site	At least 50% of the dessert is fruit	
Seasonal		Red Tractor Assured British Meat	Red Tractor Certified Standards
Added Plant Protein (50% of the protein comes from plant sources)		MSC Certified Sustainable Seafood	MSC
Vegan dish	vegan	A source of wholemeal carbohydrates	
Meets government sugar recommendations for a school lunch (6.5g free sugar or less)	low sugar		

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WEEK ONE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Rainbow 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	**Nature Ranger Sausages with Wedges and Tomato Sauce** Vegan Sausage with Homemade Baked Potato Wedges and Tomato Ketchup	**British 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	**Flaky 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
Classic 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	**Chicken and Sweetcorn Pie with Herby New Potatoes** Red Tractor Accredited Chicken From Gloucestershire's Local Butcher and Sweetcorn in a Homemade Creamy Sauce with a Puff Pastry top served with New Potatoes	**Pollock Fish Fingers, Chips and Tomato Ketchup** Oven Baked Youngs MSC Accredited Pollock Fishfingers 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	**Pineapple Upside Down Cake with Custard** Homemade Vanilla Sponge Cake with a Base Layer of Pineapple Pieces, served with Custard	**Fruit Medley** A selection of Mandarin, Peach, Apple, Orange and Pear	**Syrup Sponge** Homemade Vanilla Sponge Drizzled with Golden Syrup	**Ice Cream and Peaches** Vanilla Ice Cream served with Peaches

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WEEK TWO

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Lentil & Sweet Potato Curry with Rice Homemade Mild Tomato Based Lentil Curry with Sweet Potato served with 50/50 Wholemeal Rice	**Mild Mexican Campfire Chilli with Rice** Vegan Soya Mince in a Mild Smoked Paprika Homemade Tomato Sauce with Kidney Beans, with 50/50 Wholemeal Rice	**Lentil 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
Planet Friendly Balls and Spaghetti Vegan Meatballs in a Homemade Tomato Sauce with Spaghetti	**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	**Beef Lasagne** A Homemade Layered Lasagne With Red Tractor Accredited Beef Mince from Gloucestershire's Local Butchers and Lentils in a Tomato Sauce, Topped with Cheese Sauce	**Pollock Fish Fingers, Chips and Tomato Ketchup** Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips & Tomato Ketchup
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Gingerbread Cookie A Homemade Vanilla Cookie Flavoured with Ginger	**Chocolate Brownie** A Homemade Chocolate Brownie made with Cocoa Powder and Beetroot	**Fresh Fruit and Yoghurt with a Crumble Topping** A Selection for fruit (A selection of Mandarin, Peach, Apple, Orange and Pear) and Vanilla Yoghurt served with a Homemade Oat Based Topping	**Strawberry Jelly with Peaches** Vegan Strawberry Flavoured Jelly with Peaches	**Vanilla Shortbread** Homemade Vanilla Flavoured Shortbread

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WEEK THREE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Saucy Tomato Pasta Homemade Butterbean Arrabiata Tomato Sauce (Tomatoes, Garlic, Onions, Mixed Herbs, Pinch of Chilli, Butterbeans) with Wholemeal Fusilli Pasta	**Creamy Chickpea Curry with Rice** A Creamy Coconut Curry Made with Chickpeas, Spinach and Butternut Squash Served with 50/50 Wholemeal Rice	**Nature Ranger Sausage, Roast Potatoes & Gravy** Vegan Sausage served with Homemade Roasted Potatoes and Vegan Gravy	**Hearty Bolognaise with Pasta** Vegan Soya Mince in a Homemade Tomato Bolognaise Sauce with Wholemeal Fusilli Pasta	**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
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	**Chef Special Chicken and Chickpea Korma with Rice** Red Tractor Accredited Chicken from Gloucestershire's Local Butchers and Chickpeas in a Mild and Creamy Sauce 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
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 Flour and Self-Raising Flour	**Jam and Coconut Sponge** A Homemade Vanilla Sponge Topped with Strawberry Jam and Coconut	**Fruit Medley** A selection of Mandarin, Peach, Apple, Orange and Pear	**Eves Pudding with Custard** Homemade Vanilla Sponge Cake Baked with Chopped Apples served with Custard	**Melting Moment Biscuit** A Homemade Soft Cookie Made With Oats, Flour, Egg and Sugar

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