

AUTUMN/ WINTER MENU 2026

FRESH!

NUTRITIOUS

OUR SCHOOL MEALS AT A GLANCE

We believe school meals should be nutritious, varied and enjoyable – helping every child feel fuelled, focused and ready to learn.

Nutritious and Balanced

- ✓ Our Autumn/Winter menu provides balanced, tasty and nutritious meals for pupils
- ✓ Meals are carefully balanced with carbohydrates, protein and healthy fats to support wellbeing
- ✓ Menus offer variety, colour and familiar seasonal dishes that appeal to pupils

Fresh and Varied

- ✓ Fresh fruit and vegetables are available daily to encourage nutrient dense plates
- ✓ A wide variety of colourful vegetables are offered each week, including seasonal choices where possible

Standards You Can Trust

- ✓ All menus are developed in line with the School Food Standards
- ✓ No Food Standards Agency (FSA) prohibited additives are used in our meals
- ✓ Meat dishes meet Government Buying Standards (GBS) requirements
- ✓ Oily fish is included, in accordance with the School Food Standards

Something for Everyone

- ✓ Vegetarian options are available every day, with plant-based dishes featured across the menu cycle
- ✓ Allergy Aware and bespoke menus are available to support pupils with specific dietary needs

Healthier Choices

- ✓ Wholegrain carbohydrate options are regularly included, such as wholemeal bread, wholegrain rice and wholewheat pasta
- ✓ Ingredients and recipes meet, or are below, Public Health England targets for sugar and salt

TASTY

FRUITY!

AUTUMN
WINTER
2026

FRESH!

NUTRITIOUS

HOT DISHES

TASTY

OPTION
1

BBQ Vegetable Wrap
with Wholegrain Rice

Cheese Panini

Cheese and Onion Pie
with Roast Potatoes

Vegan Meatball Baguette
with Potato Wedges

Quorn Dippers
with Chips

OPTION
2

Cheese and Tomato Pizza
with Nut-Free Pesto Pasta

Pork Meatball Sub
with Herby Diced Potatoes

Roast Chicken
with Roast Potatoes, Stuffing and
Gravy

Lasagne
with a Garlic Doughball

Fish Fingers
with Chips

OPTION
3

Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta

Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta

Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta

Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta

Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta

HOT DISHES ARE SERVED WITH TWO VEGETABLES AND FRESHLY BAKED BREAD

DESSERT

Lemon Cookie

Chocolate Ice Cream

Apple Crumble
with Custard

Chocolate Marble Cake

Yoghurt and Fruit

AVAILABLE DAILY



FRESH FRUIT, SALAD,
YOGHURT AND WATER



BAKED POTATOES
With a choice of topping

FRUITY!

Vegetarian Vegan Oily Fish Fruity! Wholegrain Nutritionist's Choice

Our menu is subject to change. Please be assured that all notified medical diets and allergy requirements will be safely catered for.

WEEK 1
WEEK 2
WEEK 3

W/C: 02/11/2026, 23/11/2026, 14/12/2026, 04/01/2027, 25/01/2027,
15/02/2027, 08/03/2027, 29/03/2027

AUTUMN
WINTER
2026

FRESH!

NUTRITIOUS

HOT DISHES

TASTY

OPTION
1

OPTION
2

OPTION
3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Cheese Panini



Chinese Vegetable Rice



Quorn Roast
with Potatoes, Yorkshire Pudding
and Gravy



Beany Pasta Bake



Quorn Dippers
with Chips



Cheese and Tomato Pizza
with Nut-Free Pesto Pasta



Beef Burger
with Herby Diced Potatoes

Roast Chicken
with Mashed Potato, Yorkshire
Pudding and Gravy

Chicken and Sweetcorn Pie
with Mashed Potato

Fish Fingers
with Chips

Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta



Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta



Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta



Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta



Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta



HOT DISHES ARE SERVED WITH TWO VEGETABLES AND FRESHLY BAKED BREAD

DESSERT

Chocolate Cookie



Strawberry Ice Cream

Apple and Berry Crumble
with Custard



Chocolate Fudge Cake

Yoghurt and Fruit



AVAILABLE DAILY



FRESH FRUIT, SALAD,
YOGHURT AND WATER



BAKED POTATOES
With a choice of topping



Vegetarian Vegan Oily Fish Fruity! Wholegrain Nutritionist's Choice

Our menu is subject to change. Please be assured that all notified medical diets and allergy requirements will be safely catered for.

FRUITY!

WEEK 1
WEEK 2
WEEK 3

W/C: 09/11/2026, 30/11/2026, 21/12/2026, 11/01/2027, 01/02/2027,
22/02/2027, 15/03/2027

AUTUMN
WINTER
2026

FRESH!

NUTRITIOUS

HOT DISHES

TASTY

OPTION
1

Cheese Panini



Chinese Vegetable Noodles



Quorn Roast
with Mashed Potato, Yorkshire
Pudding and Gravy



Macaroni Cheese



Quorn Dippers
with Chips



OPTION
2

Cheese and Tomato Pizza
with Nut-Free Pesto Pasta



Homemade Sausage Roll
with Herby Diced Potatoes

Roast Chicken
with Mashed Potato, Yorkshire
Pudding and Gravy

Beef Bolognese
with Wholewheat Pasta



Fish Fingers
with Chips

OPTION
3

Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta



Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta



Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta



Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta



Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta



HOT DISHES ARE SERVED WITH TWO VEGETABLES AND FRESHLY BAKED BREAD

DESSERT

Oat Cookie
with Fruit



Vanilla Ice Cream

Chewy Muesli Fruit Bar



Chocolate Sponge
with Chocolate Custard

Yoghurt and Fruit



AVAILABLE DAILY



FRESH FRUIT, SALAD,
YOGHURT AND WATER



BAKED POTATOES

With a choice of topping



Vegetarian Vegan Oily Fish Fruity! Wholegrain Nutritionist's Choice

Our menu is subject to change. Please be assured that all notified medical diets and allergy requirements will be safely catered for.

FRUITY!

WEEK 1
WEEK 2
WEEK 3

W/C: 16/11/2026, 07/12/2026, 28/12/2026, 18/01/2027, 08/02/2027,
01/03/2027, 22/03/2027