



AUTUMN/WINTER MENU 2026



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.

KEY FOCUSES HAVE INCLUDED

Elevated
mid-week
roast

Increased
variety of
seasonal
vegetables

Continued
incorporation of fibre:
beans, pulses and
lentils across the menu

Hearty autumn
dishes and
warming desserts

Delicious new
plant-based
options



TRIED, TESTED, THUMBS UP

Tasty, adventurous, but also familiar.
All dishes are tried, tested and given the
thumbs up by the real critics: the pupils.



DISH NUTRITION

PIZZA

Extra nutrition:

- Dairy provides **source of calcium**
- **Added fibre** to the pizza base
- Served with **2 of their 5 a day**

SUSTAINABILITY: PLANT BASED



CHEWY MUESLI FRUIT BAR

Extra nutrition:

- **Fruit based dessert**
- Includes a **source of fibre**
- **1 of their 5 a day**

SUSTAINABILITY: PLANT BASED



TASTY

LASAGNE

Extra nutrition:

- Vegetables packed **full of vitamins, minerals and fibre**
- **1 of their 5 a day**
- Added lentils provide a **source of fibre**

SUSTAINABILITY: PLANT FORWARD



APPLE AND BERRY CRUMBLE

Extra nutrition:

- **Fruit based dessert**
- Includes a **source of fibre**
- **1 of their 5 a day**

SUSTAINABILITY: PLANT BASED



SMALL INGREDIENTS, BIG IMPACT

FRESH!

Beans and pulses are nutritional powerhouses, packed with fibre, rich in plant based protein and surprisingly versatile. You'll find them woven throughout our autumn and winter menus, adding flavour, texture and a serious nutritional boost to both savoury and sweet dishes.



JACKET POTATO WITH BEAN AND VEGETABLE CHILLI

Extra nutrition:

- Variety of vegetables making up **2 of their 5 a day**.
- Red kidney beans **provide plant based protein**.

**SUSTAINABILITY:
PLANT BASED**



CHINESE VEGETABLE NOODLES / RICE

Extra nutrition:

- Soya beans provide **plant-based protein**.
- Vegetables packed **full of vitamins, minerals and fibre**.

**SUSTAINABILITY:
PLANT BASED**

SWEET POTATO AND LENTIL CURRY

Extra nutrition:

- Vegetables packed **full of vitamins, minerals and fibre**.
- **2 of their 5 a day**.

**SUSTAINABILITY:
PLANT BASED**

Part of the Big Bean Boost

We are supporting Veg Power and The Food Foundation's initiative to get kids eating more beans, legumes and pulses for healthy eating and sustainability.



FLAVOUR



FULLY COMPLIANT, FULLY DELICIOUS

Not only are our dishes nutritious, flavourful and exciting, they're also fully compliant with school food standards.

FOOD GROUP	SCHOOL FOOD STANDARDS	OUR PROMISE
STARCHY FOOD	One or more portions every day	✓
	One or more wholegrain varieties each week	✓
	Cooked in fat/oil no more than two days each week	✓
FRUIT AND VEGETABLES	One or more portions of fruit and vegetables every day	✓
	A dessert containing at least 50% fruit two or more times a week	✓
MEAT, FISH, EGGS, BEANS AND OTHER NON-DAIRY PROTEIN SOURCES	A portion of meat or poultry on three or more days each week	✓
	For vegetarians, a portion of non-dairy protein three or more days a week	✓
MILK AND DAIRY	A portion of milk and dairy every day	✓
FOODS HIGH IN FAT, SUGAR AND SALT	No more than two portions a week of food that has been deep-fried, batter-coated or breadcrumb-coated	✓
	No more than two portions of food that includes pastry each week	✓
HEALTHIER DRINKS	Free, fresh drinking water easily available	✓

AUTUMN
WINTER
2026

FRESH!

NUTRITIOUS

HOT DISHES

TASTY

DELI

RED
OPTION

BLUE
OPTION

GREEN
OPTION

YELLOW
OPTION

DESSERT

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

BBQ Vegetable Pizza
with Potato Wedges 

Pork Meatball Sub
with Herby Diced Potatoes

Roast Chicken
served with Roast Potatoes
Yorkshire Pudding and Gravy

Lasagne
with a Garlic Doughball  

Fish Fingers
with Chips

OR

OR

OR

OR

OR

Creamy Garlic Pasta
 

Sweet Potato & Lentil Curry
with Wholegrain Rice   

Cheese and Onion Pie
with Roast Potatoes 

Vegan Meatball Baguette
with Potato Wedges 

Quorn Dippers
with Chips 

OR

OR

OR

OR

OR

Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta  

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with Penne Pasta  

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HOT DISHES ARE SERVED WITH TWO VEGETABLES AND FRESHLY BAKED BREAD

Cheese Sandwich

Ham and Cheese Panini

BBQ Chicken Wrap

Ham and Cheese Panini

Tuna Mayo Sandwich

DELI DISHES ARE SERVED WITH MIXED SALAD

Chocolate Ice Cream

Lemon Cookie

Apple Crumble
with Custard  

Chocolate Marble Cake


Yoghurt and Fruit
 

ORANGE OPTION



BAKED POTATOES
With a choice of topping  

AVAILABLE DAILY



FRESH FRUIT, SALAD,
YOGHURT AND WATER

 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: 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

DELI

RED
OPTION

BLUE
OPTION

GREEN
OPTION

YELLOW
OPTION

DESSERT

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Margherita Pitta Pizza
with Potato Wedges 

Beef Burger
with Herby Diced Potatoes

Roast Chicken
served with Roast Potatoes
Yorkshire Pudding and Gravy

Chicken and Sweetcorn Pie
with Mashed Potato

Fish Fingers
with Chips

OR

OR

OR

OR

OR

Spicy Tomato Pasta Bake
with a Garlic Doughball  

Chinese Vegetable Rice
  

Quorn Roast
with Potatoes, Yorkshire Pudding
and Gravy 

Beany Pasta Bake
  

Quorn Dippers
with Chips 

OR

OR

OR

OR

OR

Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta  

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HOT DISHES ARE SERVED WITH TWO VEGETABLES AND FRESHLY BAKED BREAD

Cheese Sandwich

Ham and Cheese Panini

BBQ Chicken Wrap

Ham and Cheese Panini

Tuna Mayo Sandwich

DELI DISHES ARE SERVED WITH MIXED SALAD

Strawberry Ice Cream

Chocolate Cookie

Apple and Berry Crumble
with Custard  

Chocolate Fudge Cake

Yoghurt and Fruit
 

ORANGE OPTION



BAKED POTATOES
With a choice of topping  

AVAILABLE DAILY



FRESH FRUIT, SALAD,
YOGHURT AND WATER

 Vegetarian  Vegan  Oily Fish  Fruity!  Wholegrain  Nutritionist's Choice

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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

DELI

RED
OPTION

BLUE
OPTION

GREEN
OPTION

YELLOW
OPTION

DESSERT

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

BBQ Vegetable Pizza
with BBQ Potato Wedges 

Homemade Sausage Roll
with Herby Diced Potatoes

Roast Chicken
served with Roast Potatoes
Yorkshire Pudding and Gravy

Beef Bolognese
with Wholewheat Pasta 

Fish Fingers
with Chips

OR

OR

OR

OR

OR

Red Pepper and Nut-Free
Pesto Spaghetti 

Chinese Vegetable Noodles
 

Quorn Roast
with Roast Potatoes, Yorkshire
Pudding and Gravy 

Macaroni Cheese


Quorn Dippers
with Chips 

OR

OR

OR

OR

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Tomato Pasta
Fresh, homemade Tomato Sauce
with Penne Pasta  

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HOT DISHES ARE SERVED WITH TWO VEGETABLES AND FRESHLY BAKED BREAD

Cheese Sandwich

Ham and Cheese Panini

BBQ Chicken Wrap

Ham and Cheese Panini

Tuna Mayo Sandwich

DELI DISHES ARE SERVED WITH MIXED SALAD

Vanilla Ice Cream

Oat Cookie
served with Fruit Slices

Chewy Muesli Fruit Bar
 

Chocolate Sponge
with Chocolate Custard

Yoghurt and Fruit
 

ORANGE OPTION



BAKED POTATOES
With a choice of topping  

FRUITY!

WEEK 1
WEEK 2
WEEK 3

AVAILABLE DAILY



FRESH FRUIT, SALAD,
YOGHURT AND WATER

 Vegetarian  Vegan  Oily Fish  Fruity!  Wholewheat  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.

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