

# Autumn Winter 2025/26 Menu Information

## Menu Key

Everything is freshly made on site from scratch by our brilliant catering teams



Added plant protein (50% of the protein comes from plant based sources)



Meets government free sugar recommendations for school lunch (6.5g free sugar or less)



Red tractor assured British meat



MSC certified sustainable seafood



At least 50% of the dessert is fruit



A source of wholemeal carbohydrates



Vegan option



Halal option



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!

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.

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](#)



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.

The average daily free sugar content of this menu is 4.2g, well under the government recommendation of 6.5g!

## Taste Test Panel



**Tollgate School Year 5-6**  
**Chicken Biryani**  
"I don't really like rice dishes, but this is really nice!"



















**Tollgate School Year 5-6**  
**Apple Crumb Cake**  
"I can't wait for this to be on the menu!"



**Devonshire School Year 5-6**  
**Thai Green Curry**  
"I've never tried Thai food before, but this is yummy, can I have more please?"

# WEEK ONE









03/11/2025	<b>MONDAY</b>  <b>Plant Balls in Tomato Sauce with Rice</b> Vegan plant balls in a tomato sauce served with 50/50 wholemeal rice 	<b>TUESDAY</b>  <b>Beef Lasagna with Garlic Bread</b> Beef Mince and Lentils Lasagna in tomato sauce, topped with cheese sauce 	<b>WEDNESDAY</b>  <b>Roast Chicken and Roast Potatoes</b> Chicken served with sage and onion stuffing, homemade roast potatoes and vegan gravy  	<b>THURSDAY</b>  <b>Chicken Biryani</b> Chicken seasoned with mild spices, mixed with turmeric-flavored rice, peas and onion  	<b>FRIDAY</b>  <b>Fish Fingers with Chips</b> Oven baked Fish Fingers or Salmon Fish Fingers with chips 
24/11/2025					
15/12/2025					
05/01/2026					
26/01/2026					
09/03/2026					
	<b>Vegetable Lasagna</b> Lasagna made with vegetables and lentils in tomato sauce, topped with cheese sauce 	<b>Veggie Burger with Potato Wedges</b> Homemade burger made with beetroot, lentils, sweet potato and carrots, served in a bun with potato wedges 	<b>Veggie Wellington and Roast Potatoes</b> Homemade Wellington (lentils, aubergine and potato wrapped in pastry) served with roast potatoes and vegan gravy 	<b>BBQ Sausage Pasta with Garlic Bread</b> Plant sausage in a tomato BBQ sauce, served with wholemeal pasta and garlic bread 	<b>Cheese and Bean Pasty with Chips</b> Homemade cheddar cheese and baked bean pasty, served with chips
	<b>AVAILABLE EVERYDAY</b> Jacket Potato Ham Sandwich Cheese Sandwich Tomato Pasta Choice of two vegetables: Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers, etc. Salad selection for pupils to help themselves to.				
	<b>Cheese and Crackers</b> Cheddar cheese wedge with cream crackers 	<b>Apple Crumb Cake with Custard</b> Homemade apple crumble, served with custard 	<b>Freshly Chopped Fruit Salad</b> A selection of pineapple, mandarin, peach, apple and orange 	<b>Jelly with Mandarins</b> Strawberry jelly served with mandarins 	<b>Syrup Sponge with Custard</b> Homemade vanilla sponge drizzled with golden syrup and served with custard 

# WEEK TWO

10/11/2025	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
01/12/2025	<b>Cheese and Tomato Pizza with Potato Wedges</b> Homemade 50/50 wholemeal base topped with cheddar cheese and tomato sauce, served with potato wedges	<b>Spaghetti Bolognese</b> Beef mince and brown lentil Bolognese, served with spaghetti	<b>BBQ Chicken with Potatoes</b> Chicken in a BBQ seasoning, served with seasoned potatoes and sweetcorn salsa	<b>Meatballs in Tomato Sauce with Rice</b> Beef meatballs in tomato sauce served with 50/50 wholemeal rice	<b>Fish and Chips</b> Breaded Pollock fillet with oven baked chips
12/01/2026					
02/02/2026					
23/02/2026					
16/02/2026					
	<b>Mild Mexican Chilli with Rice</b> Vegan soya mince in a mild smoked paprika tomato sauce, kidney beans, served with 50/50 wholemeal rice	<b>Vegan Spaghetti Bolognese</b> Vegan soya mince in Bolognese sauce, serve with spaghetti	<b>BBQ Quorn Fillet with Potatoes</b> Quorn fillet marinated in a BBQ seasoning, served with seasoned potatoes and sweetcorn salsa	<b>Chickpea and Coconut Curry with Rice</b> Mild creamy coconut curry with chickpeas served with 50/50 wholemeal rice	<b>Cheese Whirl with Chips</b> Cheese, pepper, lentil and tomato sauce in puff pastry, with oven baked chips
<b>AVAILABLE EVERYDAY</b> <div> <b>Jacket Potato</b>  <b>Ham Sandwich</b>  <b>Cheese Sandwich</b>  <b>Tomato Pasta</b> </div> <div> Choice of two vegetables: Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers, etc.  Salad selection for pupils to help themselves to. </div>					
	<b>Gingerbread Cookie</b> Homemade vanilla cookie with ginger flavor	<b>Brownie with Chocolate Sauce</b> Homemade chocolate brownie made with hidden beetroot and cocoa powder, served with chocolate sauce (custard and cocoa powder)	<b>Freshly Chopped Fruit Salad</b> A selection of apple, orange, melon, mandarin and pear	<b>Apple Crumble with Custard</b> Homemade sticky toffee apple crumble, served with custard	<b>Vanilla Shortbread</b> Homemade vanilla flavored shortbread



# WEEK THREE

17/11/2025	<b>MONDAY</b>	<b>TUESDAY</b>	<b>WEDNESDAY</b>	<b>THURSDAY</b>	<b>FRIDAY</b>
08/12/2025					
19/01/2026					
09/02/2026					
02/03/2026					
23/03/2026					
	<b>Macaroni Cheese</b> Macaroni cheese, made with cheddar	<b>Chicken Enchilada with Wedges</b> Chicken and kidney beans enchilada bake, topped with cheese and served with paprika wedges	<b>Sausage with Roast Potatoes</b> Pork or chicken sausages, served with homemade roasted potatoes and gravy	<b>Caribbean Chicken with Golden Rice</b> Chicken thigh marinated in a mild Caribbean seasoning, served with turmeric rice	<b>Fish Fingers with Chips</b> Oven baked Pollock fish fingers or Salmon fish fingers with chips
					
	<b>Chef's Special Lentil Curry with Rice</b> Homemade mild tomato lentil curry with 50/50 wholemeal	<b>Chunky Vegetable Pasta</b> Pasta with roasted vegetables (peppers, butternut squash, sweet potato and carrots) with a tomato and lentil sauce	<b>Vegan Sausage with Roast Potatoes</b> Vegan sausage, served with roasted potatoes and vegan gravy	<b>Caribbean Stew with Golden Rice</b> Mild Caribbean flavored stew with butterbeans and vegetables (butternut squash, carrots, sweet potato), served with turmeric rice	<b>Cheese and Pepper Frittata with Chips</b> Homemade cheddar cheese and pepper frittata with oven baked chips
					
	<b>AVAILABLE EVERYDAY</b>				
	<b>Jacket Potato</b> <b>Ham Sandwich</b> <b>Cheese Sandwich</b> <b>Tomato Pasta</b>				
	Choice of two vegetables: Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers, etc. Salad selection for pupils to help themselves to.				
	<b>Oaty Cookie</b> Oaty cookie made from oats, wholemeal flour and self-raising flour	<b>Pear Crumble with Custard</b> Homemade pear crumble served with custard	<b>Freshly Chopped Fruit Platter</b> A selection of apple, orange, melon and pineapple	<b>Ginger Cake with Custard</b> Homemade Jamaican sponge cake flavored with ginger and raisins, served with custard	<b>Cornflake Tart</b> Pastry base with a layer of jam, topped with cornflakes drizzled with golden syrup
	