

Autumn Winter 2025/26 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!

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?"

03/11/2025
24/11/2025
15/12/2025
05/01/2026
26/01/2026
09/03/2026

WEEK ONE






































	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	Plant Balls in Tomato Sauce with Rice Devils Kitchen Vegan Plant Balls in a Homemade Tomato Sauce Served with 50/50 Wholemeal Rice    	Beef Lasagne with Garlic Bread A Layered Lasagne Made With Red Tractor Accredited Beef Mince and Lentils in a Tomato Sauce, Topped with Cheese Sauce   	Roast Chicken, Stuffing, Roast Potatoes and Gravy Red Tractor Accredited Chicken Served with Sage and Onion Stuffing, Homemade Roast Potatoes and Vegan Gravy  	NEW Chicken Biryani Red Tractor Accredited Chicken Seasoned with Mild Spices, Mixed with Rice Flavoured with Turmeric, Peas and Onion  	Fishfingers with Chips and Tomato Sauce Oven Baked Youngs MSC Accredited Pollock Fishfingers or Salmon Fishfingers with Oven Baked Chips & Tomato Ketchup 
	Autumn Vegetable Lasagne A Layered Lasagne Made With Vegetables and Lentils in a Tomato Sauce, Topped with Cheese Sauce 	Beetroot and Lentil Burger in a Bun with Potato Wedges Homemade Burger Made with Beetroot, Lentils, Sweet Potato and Carrots, Served in a Bun With Baked Potato Wedges  	Vegetarian Wellington, Roast Potatoes and Gravy Homemade Wellington with Brown Lentils, Aubergine & Potato Wrapped in Vegan Pastry Served With Roast Potatoes and Vegan Gravy  	NEW BBQ Sausage Pasta with Garlic Bread Devil's Kitchen Plant Sausage in a Tomato BBQ Sauce, Served with Wholemeal Fusilli Pasta and Homemade Garlic Bread    	Cheese and Bean Pasty with Chips and Tomato Sauce Homemade Cheddar Cheese and Reduced Sugar & Salt Baked Bean Pasty Served 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.				
	Cheese and Crackers Cheddar Cheese Wedge with Cream Crackers 	NEW Apple Crumb Cake with Custard Homemade Apple Cake with a Crumble Topping, Served with Custard  	Fruit Medley A selection of Pineapple, Mandarin, Peach, Apple and Orange   	Jelly with Mandarins Strawberry Jelly served with Mandarins  	Syrup Sponge with Custard Homemade Vanilla Sponge Drizzled with Golden Syrup and Served with Custard  

This information should not be used to manage allergies or intolerances as not all ingredients may be listed out. Please let us know if your child has an allergy or intolerance.

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings – , Bread freshly baked on site daily- Daily salad selection – Fresh Fruit and Yoghurt

10/11/2025
01/12/2025
12/01/2026
02/02/2026
23/02/2026
16/02/2026

WEEK TWO




































MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>Classic Cheese and Tomato Pizza with Potato Wedges</p> <p>Homemade 50/50 Wholemeal Base topped with Cheddar Cheese and a Homemade Tomato Sauce (Chopped Tomatoes, Tomato Puree and Oregano) Served with New Potatoes</p> <div>   </div>	<p>Spaghetti Bolognaise</p> <p>Red Tractor Accredited Beef Mince and Brown Lentil Bolognaise Sauce Served with Spaghetti</p> <div>    </div>	<p>BBQ Chicken with Seasoned Potatoes and Sweetcorn Salsa</p> <p>Red Tractor Accredited Chicken in a BBQ seasoning, served with seasoned potatoes and sweetcorn salsa</p> <div>   </div>	<p>Beef Meatballs in Tomato Sauce with Rice</p> <p>Red Tractor Accredited Beef Meatballs in a Homemade Tomato Sauce Served with 50/50 Wholemeal Rice</p> <div>    </div>	<p>Breaded Fish or Fishfingers with Chips and Tomato Sauce</p> <p>Oven Baked Youngs MSC Accredited Breaded Pollock Fillet with Oven Baked Chips & Tomato Ketchup</p> <div>  </div>
<p>Mild Mexican Chilli with Rice</p> <p>Vegan Soya Mince in a Mild Smoked Paprika Homemade Tomato Sauce with Kidney Beans, with 50/50 Wholemeal Rice</p> <div>    </div>	<p>Vegan Spaghetti Bolognaise</p> <p>Vegan Soya Mince in a Homemade Tomato Bolognaise Sauce with Spaghetti Pasta</p> <div>   </div>	<p>BBQ Quorn with Seasoned Potatoes and Sweetcorn Salsa</p> <p>Vegan Quorn Fillet marinated in a BBQ seasoning, served with seasoned potatoes and sweetcorn salsa</p> <div>   </div>	<p>Creamy Chickpea and Coconut Curry with Rice</p> <p>A Mild Creamy Coconut Curry with Chickpeas Served with 50/50 Wholemeal Rice</p> <div>    </div>	<p>Cheese Whirl with Chips and Tomato Sauce</p> <p>Cheese, pepper, lentil and tomato sauce in a Puff Pastry Swirl, with Oven Baked Chips & Tomato Ketchup</p> <div>  </div>
<p>Each day we serve a choice of two vegetables such as Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers.</p> <p>We also serve a daily salad selection for pupils to help themselves to.</p>				
<p>NEW Gingerbread Cookie</p> <p>A Homemade Vanilla Cookie Flavoured with Ginger</p> <div>    </div>	<p>Chocolate and Beetroot Brownie with Chocolate Sauce</p> <p>A Homemade Chocolate Brownie made with Hidden Beetroot and Cocoa Powder, Served with Chocolate Sauce Made of Custard and Cocoa Powder</p> <div>   </div>	<p>Freshly Chopped Fruit Salad</p> <p>A selection of Apple, Orange, Melon, Mandarin and Pear</p> <div>    </div>	<p>Sticky Toffee Apple Crumble with Custard</p> <p>Homemade Sticky Toffee Apple Crumble with an Oaty Topping, Served with Custard</p> <div>     </div>	<p>Vanilla Shortbread</p> <p>Homemade Vanilla Flavoured Shortbread</p> <div>    </div>

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17/11/2025
08/12/2025
19/01/2026
09/02/2026
02/03/2026
23/03/2026

WEEK THREE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>Macaroni Cheese Homemade Classic Macaroni Cheese, made with Cheddar Cheese</p> <div>  </div>	<p>NEW Chicken 50% Enchilada Bake with Paprika Wedges Homemade Enchilada Bake Made with 50% Chicken and 50% Kidney Beans, Topped with Cheese and Served with Paprika Wedges</p> <div>    </div>	<p>Sausage with Roast Potatoes and Gravy Red Tractor Accredited Pork or Chicken Sausages, Served with Homemade Roasted Potatoes and Gravy</p> <div>  </div>	<p>Mild Caribbean Chicken with Golden Rice Red Tractor Accredited Chicken Thigh marinated in a Mild Caribbean Seasoning, Served with Turmeric Rice</p> <div>   </div>	<p>Fishfingers with Chips and Tomato Sauce Oven Baked Youngs MSC Accredited Pollock Fishfingers or Salmon Fishfingers with Oven Baked Chips & Tomato Ketchup</p> <div>  </div>
<p>NEW Chef's Special Lentil Curry with Rice Homemade Mild Tomato Lentil Curry with 50/50 Wholemeal Rice</p> <div>    </div>	<p>Tomato Pasta Fusilli Pasta with Roasted Vegetables (Mixed Peppers, Butternut Squash, Sweet Potato and Carrots) with a Homemade Tomato and Lentil Sauce</p> <div>   </div>	<p>Vegan Sausage with Roast Potatoes and Gravy Devils Kitchen Vegan Sausage, Served with Homemade Roasted Potatoes, and Vegan Gravy</p> <div>   </div>	<p>Caribbean Stew with Golden Rice Mild Caribbean Flavored Stew with Butterbeans and Seasonal Vegetables (Butternut Squash, Carrots, Sweet potato), Served with Turmeric Rice</p> <div>   </div>	<p>Cheese and Pepper Frittata with Chips and Tomato Sauce Homemade Baked Cheddar Cheese and Red Pepper Frittata with Oven Baked Chips and Tomato Ketchup</p> <div>  </div>
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<p>Oaty Cookie An Oaty Cookie made from Oats, Wholemeal Flour and Self- Raising Flour</p> <div>     </div>	<p>Pear Crumble with Custard Homemade Pear Crumble with an Oaty Topping, Served with Custard</p> <div>     </div>	<p>Freshly Chopped Fruit Platter A selection of Apple, Orange, Melon and Pineapple</p> <div>     </div>	<p>NEW Jamaican Ginger Cake with Custard Homemade Sponge Cake Flavoured with Ginger and Raisins, Served with Custard</p> <div>   </div>	<p>Cornflake Tart A Pastry Base with a Layer of Jam, Topped with Cornflakes Drizzled with Golden Syrup</p> <div>    </div>

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