

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 ultraprocessed 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

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

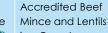
Plant Balls in Tomato Sauce with Rice

Devils Kitchen Vegan Plant Balls in a Homemade Tomato Sauce Served with 50/50 Wholemeal Rice









in a Tomato Sauce, Topped with Cheese Sauce

With Red Tractor



TUESDAY

Beef Lasagne with Garlic Bread

A Layered Lasagne Made

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





WEDNESDAY

Roast Chicken, Stuffing, Roast

Potatoes and Gravy

and Vegan Gravy

Red Tractor Accredited Chicken Served with Sage and Onion Stuffing, Homemade Roast Potatoes



site

THURSDAY

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





Vegetarian Wellington, Roast **Potatoes and Gravy**

Homemade Wellington with Brown Lentils, Auberaine & 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

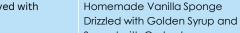
A selection of Pineapple, Mandarin, Peach, Apple and Orange





Jelly with Mandarins

Strawberry Jelly served with Mandarins



Served with Custard

Syrup Sponge with Custard













Available Daily: - Freshly cooked jacket potatoes with a choice of fillings – Freshly made Sandwiches, 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

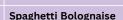
16/02/2026

WEEK TWO

Classic Cheese and Tomato Pizza with Potato Wedges

MONDAY

Homemade 50/50 Wholemeal Base topped with Cheddar Cheese and a Homemade Tomato Sauce (Chopped Tomatoes, Tomato Puree and Oregano) Served with New Potatoes



Red Tractor Accredited Beef Mince and Brown Lentil Bolognaise Sauce Served with Spaghetti

TUESDAY







WEDNESDAY **BBQ Chicken with Seasoned** Potatoes and Sweetcorn Salsa

Red Tractor Accredited Chicken in a BBQ seasoning. served with seasoned potatoes and sweetcorn salsa





Beef Meatballs in Tomato Sauce with Rice

THURSDAY

Red Tractor Accredited Beef Meatballs in a Homemade Tomato Sauce Served with 50/50 Wholemeal Rice





FRIDAY

Breaded Fish or Fishfingers with **Chips and Tomato Sauce** Oven Baked Youngs MSC

Accredited Breaded Pollock Fillet with Oven Baked Chips & Tomato Ketchup



Mild Mexican Chilli with Rice

Vegan Sova Mince in a Mild Smoked Paprika Homemade Tomato Sauce with Kidney Beans, with 50/50 Wholemeal Rice







Vegan Spaghetti Bolognaise

Vegan Sova Mince in a Homemade Tomato Bolognaise Sauce with Spaghetti Pasta





BBQ Quorn with Seasoned Potatoes and Sweetcorn Salsa

Vegan Quorn Fillet marinated in a BBQ seasoning, served with seasoned potatoes and sweetcorn salsa





Creamy Chickpea and Coconut **Curry with Rice**

A Mild Creamy Coconut Curry with Chickpeas Served with 50/50 Wholemeal Rice

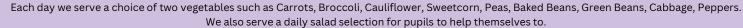




Cheese Whirl with Chips and **Tomato Sauce**

Cheese, pepper, lentil and tomato sauce in a Puff Pastry Swirl, with Oven Baked Chips & Tomato Ketchup





NEW Gingerbread Cookie

A Homemade Vanilla Cookie Flavoured with Ginger







Chocolate and Beetroot Brownie with Chocolate Sauce

A Homemade Chocolate Brownie made with Hidden Beetroot and Cocoa Powder, Served with Chocolate Sauce Made of Custard and Cocoa Powder

Freshly Chopped Fruit Salad A selection of Apple, Orange,

Melon, Mandarin and Pear







Sticky Toffee Apple Crumble with Custard

Homemade Sticky Toffee Apple Crumble with an Oaty Topping, Served with Custard







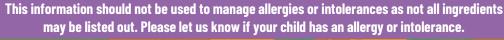


Homemade Vanilla Flavoured Shortbread

Vanilla Shortbread







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17/11/2025

08/12/2025

19/01/2026

09/02/2026 02/03/2026

23/03/2026



MONDAY

Macaroni Cheese

Homemade Classic Macaroni Cheese, made with Cheddar

Cheese





TUESDAY

NEW Chicken 50% Enchilada

Homemade Enchilada Bake

Made with 50% Chicken and

Cheese and Served with

50% Kidney Beans, Topped with

Bake with Paprika Wedges



WEDNESDAY

Sausage with Roast Potatoes and Gravy Red Tractor Accredited

Pork or Chicken Sausages, Served with Homemade Roasted Potatoes and Gravv

THURSDAY Mild Caribbean Chicken with

Golden Rice Red Tractor Accredited Chicken Thiah marinated in a Mild Caribbean Seasoning, Served

with Turmeric Rice

FRIDAY

Fishfingers with Chips and Tomato Sauce

Oven Baked Youngs MSC Accredited Pollock Fishfingers or Salmon Fishfingers with Oven Baked Chips & Tomato Ketchup



NEW Chef's Special Lentil Curry with Rice

Homemade Mild Tomato Lentil Curry with 50/50 Wholemeal Rice







Tomato Pasta

Fusilli Pasta with Roasted Vegetables (Mixed Peppers, Butternut Squash, Sweet Potato and Carrots) with a Homemade Tomato and Lentil Sauce



Vegan Sausage with Roast Potatoes and Gravy

Devils Kitchen Vegan Sausage, Served with Homemade Roasted Potatoes, and Vegan Gravy



Caribbean Stew with Golden Rice

Mild Caribbean Flavored Stew with Butterbeans and Seasonal Vegetables (Butternut Squash, Carrots, Sweet potato), Served with Turmeric Rice





Cheese and Pepper Frittata with **Chips and Tomato Sauce**

Homemade Baked Cheddar Cheese and Red Pepper Frittata with Oven Baked Chips and 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







Pear Crumble with Custard

Homemade Pear Crumble with an Oaty Topping, Served with Custard







Freshly Chopped Fruit Platter

A selection of Apple, Orange, Melon and Pineapple









NEW Jamaican Ginger Cake with Custard

Homemade Sponge Cake Flavoured with Ginger and Raisins, Served with Custard





Cornflake Tart

A Pastry Base with a Layer of Jam, Topped with Cornflakes Drizzled with Golden Syrup







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

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