

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?"

Food Standards we

We also work with



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







Autumn Vegetable Lasagne

A Layered Lasagne Made With Vegetables and Lentils in a Tomato Sauce, Topped with Cheese Sauce



TUESDAY

A Layered Lasagne Made

Beef Lasagne with Garlic Bread

With Red Tractor Accredited Beef Mince 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**





WEDNESDAY

Roast Chicken, Stuffing, Roast **Potatoes and Gravy**

Red Tractor Accredited Chicken Served with Sage and Onion Stuffina, Homemade Roast Potatoes and Vegan Gravy

Vegetarian Wellington, Roast

Potatoes and Gravy



THURSDAY

NEW Chicken Biryani

Garlic Bread

Red Tractor Accredited Chicken Seasoned with Mild Spices, Mixed with Rice Flavoured with Turmeric, Peas and Onion

NEW BBQ Sausage Pasta with

Devil's Kitchen Plant Sausage in a

Tomato BBQ Sauce, Served with

Wholemeal Fusilli Pasta and

Homemade Garlic Bread



FRIDAY

Fishfingers with Chips and **Tomato Sauce**

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

Ketchup

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





Lentils, Aubergine & Potato

Wrapped in Vegan Pastry Served With Roast Potatoes and Vegan Gravy

Homemade Wellington with Brown









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 Svrup and Served 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

16/02/2026

23/02/2026 **MONDAY**

Classic Cheese and Tomato Pizza

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

with Potato Wedges





TUESDAY

Red Tractor Accredited Beef Mince

and Brown Lentil Bolognaise Sauce

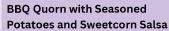
Spaghetti Bolognaise

Served with Spaghetti









WEEK TWO

WEDNESDAY

BBQ Chicken with Seasoned

Chicken in a BBQ seasoning,

served with seasoned potatoes

Red Tractor Accredited

and sweetcorn salsa

Potatoes and Sweetcorn Salsa

Vegan Quorn Fillet marinated 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



Creamy Chickpea and Coconut

A Mild Creamy Coconut Curry

with Chickpeas Served with 50/50

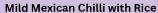


Breaded Fish or Fishfingers with Chips and Tomato Sauce

FRIDAY

Oven Baked Youngs MSC Accredited Breaded Pollock Fillet with Oven Baked Chips & Tomato Ketchup





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









Vegan Soya Mince in a Homemade

Vegan Spaghetti Bolognaise

Spaghetti Pasta

Tomato Bolognaise Sauce with





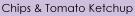
Curry with Rice

Wholemeal Rice



Cheese Whirl with Chips and **Tomato Sauce**

Cheese, pepper, lentil and tomato sauce in a Puff Pastry Swirl, with Oven Baked



Vanilla Shortbread

Shortbread



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.

NEW Gingerbread Cookie

A Homemade Vanilla Cookie Flavoured with Ginaer







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



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.

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17/11/2025 08/12/2025

19/01/2026

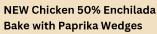
09/02/2026 02/03/2026

23/03/2026

Macaroni Cheese

Homemade Classic Macaroni Cheese, made with Cheddar Cheese

MONDAY



TUESDAY

Homemade Enchilada Bake Made with 50% Chicken and 50% Kidney Beans, Topped with Cheese and Served with Paprika Wedges





WEDNESDAY

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



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

Golden Rice



FRIDAY

Fishfingers with Chips and Tomato Sauce Oven Baked Youngs MSC

Accredited Pollock

Fishfingers or Salmon Fishfingers with Oven Baked Chips & Tomato Ketchup





Homemade Mild Tomato Lentil Curry with 50/50 Wholemeal Rice







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



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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







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