

# Spring Summer 2026 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.

The average daily free sugar content of this menu is 3.8g, well under the government recommendation of 6.5g!

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](#)

