

Autumn Winter 2025/26 Menu Information

Menu Key

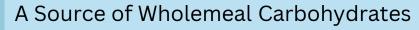
Freshly Made on Site from Scratch by our brilliant Catering Teams



Added Plant Protein (50% of the Protein in the Dish comes from Plant Based Sources)



Vegan Option





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

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!"



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

please?"

Devonshire School





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







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

TUESDAY

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





WEDNESDAY

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

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



site

THURSDAY

NEW Chicken Biryani

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



FRIDAY

Fishfingers with Chips and **Tomato Sauce**

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



Homemade Wellington with Brown Lentils, Aubergine & Potato Wrapped in Vegan Pastry Served With Roast Potatoes and Vegan Gravy



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.

vegan

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











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



Spaghetti Bolognaise

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







WEDNESDAY

BBQ Chicken with Seasoned Potatoes and Sweetcorn Salsa

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





THURSDAY

Beef Meatballs in Tomato Sauce with Rice

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







Vegan Spaghetti Bolognaise

Vegan Soya 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



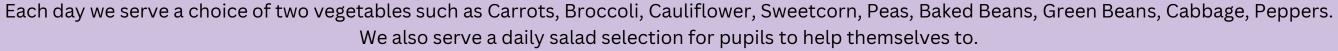




Cheese Whirl with Chips and Tomato Sauce

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







Vanilla Shortbread

Homemade Vanilla Flavoured Shortbread













MONDAY Macaroni Cheese Homemade Classic Macaroni Cheese, made with Cheddar Cheese



TUESDAY

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



Sausage with Roast Potatoes and Gravy

WEDNESDAY

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

THURSDAY Mild Caribbean Chicken with

Red Tractor Accredited Chicken Thigh marinated in a Mild Caribbean Seasoning, Served with Turmeric Rice

Golden Rice



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

FRIDAY







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



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





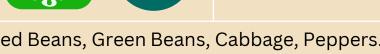
Caribbean Stew with Golden Rice

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







