



# Our School Food

## Autumn Term 2025

### About the food we serve

We provide a selection of hot and cold lunches, all made in our school kitchen and where possible using fresh ingredients. The lunches meet the Government's school nutritional guidelines, which means that all the children will be provided with the balance of nutrients required to help them concentrate and achieve their full potential, both academically and athletically.

### Fresh Food you can trust

We are committed to sourcing ingredients with assured provenance from local and regional suppliers. We use:

Free Range Eggs, Farm Assured and Red Tractor accredited British Meat and Poultry where possible, as well as Marine Stewardship Approved (MSC) certified fish from sustainable fisheries, our Halal meat is UK sourced.

We take great pride in the food we serve at Priory School and our aim is to encourage children to appreciate good food and understand the benefits of eating a balanced tasty lunch.

### Special Diets

We can cater for specific dietary needs. Our catering staff are trained to cater for pupils with allergies and religious dietary needs including Halal, Vegetarian, Vegan, Gluten Free, Dairy Free, and Egg Free.

Please email the [office@prioryschool.com](mailto:office@prioryschool.com) to discuss your child's food allergies.

### Ordering Lunch

The Government is funding free school lunches for children in reception, year 1 and year 2 in state-funded schools in England. If you have a child in this age group, they will be given a school lunch. In Years 3/4/5/6 your child will be able to choose between a home packed lunch or a school lunch.

We use ARBOR for ordering lunches which you can activate using a unique username and password.

Our two course nutritionally balanced meal for £2.50 represents excellent value for money, for years 3, 4, 5 and 6, payment will need to be made at the time of booking on ARBOR. For children in Reception, 1 and 2, there will be no payment required as meals are provided free of charge.

Making your selection via ARBOR will provide you with the flexibility to book a term in advance and to make any changes to your menu choices as required.



**Red Tractor  
Assurance**



**Marine Stewardship Council**  
Certified sustainable seafood



**British  
Free  
Range  
Egg**  
Producers Association



# Week 1



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Week Commencing: 01/09, 22/09, 13/09, 03/11, 24/11, 15/12

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Salmon Fish Cake (G/F)	Cajun Chicken	Pork Sausage in Yorkshire Pudding (G/M/E)	Roast Chicken & Stuffing (G)	Battered Fish (G/F)
MAIN HALAL	Salmon Fish Cake (G/F)	Halal Cajun Chicken	Halal Chicken Sausage in Yorkshire Pudding (G/M/E)	Halal Roast Chicken & Stuffing (G)	Battered Fish (G/F)
VEGETARIAN	Cheese & Tomato Pizza (G/M)	Mac & Cheese (G/M)	Quorn Sausage in Yorkshire Pudding (G/M/E)	Quorn Fillet & Stuffing (G)	Sweet Potato Curry with Naan (G)
JACKET POTATO	Jacket Potato Cheese/Beans/Tuna	Jacket Potato Cheese/Beans/Tuna	Jacket Potato Cheese/Beans/Tuna	Jacket Potato Cheese/Beans/Tuna	Jacket Potato Cheese/Beans/Tuna
SIDE DISH	Vegetable Sticks Salad	Herby Diced Potatoes Sweetcorn	Seasonal Vegetables Mash	Seasonal Vegetables Roast Potatoes	Beans or Peas Chips
SANDWICH	Cheese Roll (G/M)	Ham Sandwich (G)	Tuna & Mayonnaise Wrap (F/G/E)	Egg Mayonnaise Sandwich (E/G)	Chicken & Mayonnaise Wrap (G/E)
PUDDING	Carrot Cake (G/E) Fresh Fruit Homemade Yogurt (M)	Ginger Cookie (G) Fresh Fruit Homemade Yogurt (M)	Jelly Fresh fruit Homemade Yogurt (M)	Chocolate Cake (G/M/E) Fresh fruit Homemade Yogurt (M)	Oaty Cookie (G) Fresh fruit Homemade Yogurt (M)

= Vegan

Allergen Key – Dish contains:

C=Celery, G=Gluten, CR=Crustaceans, E=Egg, F=Fish, L=Lupin, M=Milk, MO=Mollusc, MU=Mustard, N=Nuts, P=Peanuts, SS=Sesame Seeds, S=Soya, SD=Sulphur Dioxide



# Week 2



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Week Commencing: 08/09, 29/09, 20/10, 10/11, 01/12,

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Cheese & Vegetable Puff (G/M)	Chicken Burger (G)	Chicken Pesto Pasta (G/M)	Pulled Roast Beef in Yorkshire Puoding (G/M/E)	Cod Fish Fingers (G/F)
MAIN HALAL	Cheese & Vegetable Puff (G/M)	Halal Chicken Burger (G)	Halal Chicken Pesto Pasta (G/M)	Halal Pulled Roast Beef in Yorkshire Puoding (G/M/E)	Cod Fish Fingers (G/F)
VEGETARIAN	Cheese & Tomato Pizza (G/M)	Veggie Burger (G)	Leek & Potato Pie (G/M)	Quorn Mince in Yorkshire Puoding (G/M/E)	Loaded Potato Skins (M)
JACKET POTATO	Jacket Potato Cheese/Beans/Tuna	Jacket Potato Cheese/Beans/Tuna	Jacket Potato Cheese/Beans/Tuna	Jacket Potato Cheese/Beans/Tuna	Jacket Potato Cheese/Beans/Tuna
SIDE DISH	Vegetable Sticks	Sweetcorn Potato Wedges	Salad Seasonal Vegetables	Seasonal Vegetables Roast Potatoes	Peas or Beans Salad Chips
SANDWICH	Egg Mayonnaise Sandwich (G/E)	Tuna & Mayonnaise Wrap (G/F/E)	Ham Roll (G)	Cheese Sandwich (G/M)	Chicken & Mayonnaise Wrap (G/E)
PUDDING	School Cake (G/E) Fresh fruit Homemade yogurt (M)	Jelly Fresh fruit Homemade Yogurt (M)	Shortbread (G) Fresh fruit Homemade Yogurt (M)	Chocolate Brownie (G/M/E) Fresh fruit Homemade Yogurt (M)	Cookie (G) Fresh fruit Homemade Yogurt (M)

= Vegan

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# Week 3




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Week Commencing: 15/09, 06/10, 17/11, 08/12

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Tomato & Basil Pasta (G) 	Peri-Peri Chicken	Beef Spaghetti Bolognese (G)	Roast Chicken & Stuffing (G)	Breaded Fish (G/F)
MAIN HALAL	Tomato & Basil Pasta (G) 	Halal Peri-Peri Chicken	Halal Beef Spaghetti Bolognese (G)	Halal Roast Chicken & Stuffing (G)	Breaded Fish (G/F)
VEGETARIAN	Cheese & Tomato (G/M)	Vegetable Biryani & Naan (M/G)	Quorn Mince Spaghetti Bolognese (G/E)	Quorn Fillet & Stuffing (G)	Quorn Nuggets (G/E)
JACKET POTATO	Jacket Potato Cheese/Beans/Tuna	Jacket Potato Cheese/Beans/Tuna	Jacket Potato Cheese/Beans/Tuna	Jacket Potato Cheese/Beans/Tuna	Jacket Potato Cheese/Beans/Tuna
SIDE DISH	Vegetable Sticks	Sweetcorn Potato Wedges	Salad Garlic Bread (G)	Seasonal Vegetables Roast Potatoes	Peas or Beans Chips
SANDWICH	Egg Mayonnaise Sandwich (G/E)	Ham Roll (G)	Tuna & Mayonnaise Wrap (G/F/E)	Cheese Sandwich (G/M)	Chicken & Mayonnaise Wrap (G/E)
PUDDING	Biscuit (G) Fresh Fruit Homemade Yogurt (M)	Chocolate Biscuit (G/M) Fresh Fruit Homemade Yogurt (M)	Jelly Fresh Fruit Homemade Yogurt (M)	Cheesecake (G/M) Fresh Fruit Homemade Yogurt (M)	Orange Cake (G/E) Fresh Fruit Homemade Yogurt (M)

 = Vegan

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