



Our School Food

Autumn Term 2026/2027

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 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 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: 31/08, 21/09, 12/10, 02/11, 23/11, 14/12

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Salmon & Vegetable Puff (G/F)	Chicken Nuggets (G)	Beef Lasagne (G/M)	Roast Chicken	Cod Fish Fingers (G/F)
MAIN HALAL	Salmon & Vegetable Puff (G/F)	Halal Chicken Nuggets (G)	Halal Beef Lasagne (G/M)	Halal Roast Chicken	Cod Fish Fingers (G/F)
VEGETARIAN	Cheese & Tomato Pizza (G/M)	Arrabiata Pasta (G)	Quorn Spaghetti Bolognese (G)	Quorn Fillet (G)	Vegan Sausage Roll (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	New Potatoes Grated Carrot Cucumber Sticks	Potato Wedges Seasonal Salad	Garlic Bread Sweetcorn Seasonal Salad	Roast Potatoes Seasonal vegetables Stuffing Ball (G)	Chips Peas or Beans
SANDWICH	Egg Mayonnaise Roll (G/E)	Ham Sandwich (G)	Cheese Sandwich (G/M)	Tuna & Mayonnaise Wrap (F/G/E)	Chicken & Mayonnaise Sandwich (G/E)
PUDDING	Orange & Ginger Biscuit (G) Fresh Fruit Homemade Yogurt (M)	Carrot Cake (G/E) Fresh Fruit Homemade Yogurt (M)	Fresh Fruit Homemade Yogurt (M)	Jelly Fresh Fruit Homemade Yogurt (M)	Ice Cream (M) 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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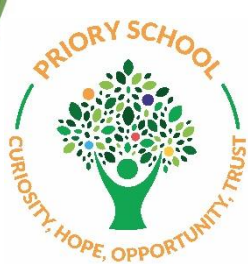
Week Commencing: 07/09, 28/09, 19/10, 09/11, 30/11

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Cheese ,Broccoli & Tomato Quiche (G/M)	BBQ Chicken	Beef Cottage Pie (M)	Roast Chicken	Battered Fish (G/F)
MAIN HALAL	Cheese ,Broccoli & Tomato Quiche (G/M)	Halal BBQ Chicken	Halal Beef Cottage pie (M)	Halal Roast Chicken	Battered Fish (G/F)
VEGETARIAN	Cheese & Tomato Pizza (G/M)	BBQ Quorn Pieces (G)	Roasted Vegetable Lasagne (G/M)	GREEN	Sweet Potato & Red Pepper Curry Naan Bread (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	Grated Carrot Cucumber Sticks	Rice Sweetcorn Seasonal Salad	Seasonal Salad or Seasonal Vegetables Garlic bread (G)	Seasonal Vegetables Roast potatoes Stuffing (G)	Chips Peas or Beans
SANDWICH	Egg Mayonnaise Sandwich (G\E)	Ham Sandwich (G)	Tuna Wrap (G\F\E)	Cheese Roll (G\M)	Chicken & Mayonnaise Wrap (G\E)
PUDDING	Apple & Sultana Cake (G/E) Fresh Fruit Homemade Yogurt (M)	Jelly Fresh Fruit Homemade Yogurt (M)	Golden Crunch Cookie (G) Fresh Fruit Homemade Yogurt (M)	Cheesecake (G/M) Fresh Fruit Homemade Yogurt (M)	Chocolate Cookie (G) Fresh Fruit Homemade Yogurt (M)

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Week 3



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Week Commencing: 14/09, 05/10, 26/10, 16/11, 07/12

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Mac & Cheese (G/M)	Chicken & Broccoli Pasta Bake in a Creamy Sauce (G/M)	Beef Stew & Dumplings (G)	Roast Chicken	Breaded Fish (G/F)
MAIN HALAL	Mac & Cheese (G/M)	Halal Chicken & Broccoli Pasta Bake in a Creamy Sauce (G/M)	Halal Beef Stew & Dumplings (G)	Halal Roast Chicken	Breaded Fish (G/F)
VEGETARIAN	Cheese & Tomato Pizza (G/M)	5 Bean Mexican Wrap With Nachos (G/M)	Biryani with Naan Bread (G/M)	Quorn Fillet (G)	Vegetable Burger (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	Grated Carrot Cucumber Sticks	Seasonal salad	Seasonal vegetables	Seasonal Vegetables Roast potatoes Stuffing (G)	Chips Peas or Beans
SANDWICH	Egg Mayonnaise Roll (G\E)	Tuna & Mayonnaise Sandwich (G\F\E)	Cheese Roll (G\M)	Ham Sandwich (G)	Chicken & Mayonnaise Wrap (G\E)
PUDDING	Banana Cake (G/ E Fresh Fruit Homemade Yogurt (M)	Jelly Fresh Fruit Homemade Yogurt (M)	Fresh Fruit Homemade Yogurt (M)	Cookie (G) Fresh Fruit Homemade Yogurt (M)	Ice Cream (M) Fresh Fruit Homemade Yogurt (M)

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