



Our School Food

Spring 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 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 ParentPay 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 ParentPay. For children in Reception, 1 and 2, there will be no payment required as meals are provided free of charge.

Making your selection via ParentPay 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






Week 1




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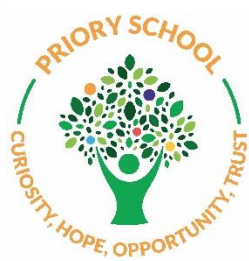
Week Commencing: 06/01/2025, 27/01/2025, 24/02/2025, 17/03/2025

| | MEAT FREE MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---------------|---|---|--|---|---|
| MAIN COURSE | Salmon Fish Cake G\F | Pork Sausage in a Yorkshire Pudding (G\E\M) | Beef Spaghetti Bolognese (G) | Roast Chicken Sage and Onion Stuffing (G) | Battered Fish (G\F) |
| MAIN HALAL | Salmon Fish Cake G\F | Halal Chicken Sausage in a Yorkshire pudding (G\E\M) | Halal Beef Spaghetti Bolognese (G) | Halal Roast Chicken Sage and Onion Stuffing (G) | Battered Fish (G\F) |
| VEGETARIAN | Cheese and Tomato Pizza (G\M) | Mac and Cheese (G\E)  | Vegetable Lasagne (G\M) | Quorn Fillet Sage and Onion Stuffing (G) | Quorn Nuggets (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 | Seasonal Salad Carrot and Cucumber Batons Baby Potatoes Homemade Bread | Mashed Potato Baked Beans Seasonal Vegetables Homemade Bread | Garlic Bread Seasonal Salad | Seasonal Vegetables Roast Potatoes Gravy Homemade Bread | Oven Roast chips Peas or Beans Seasonal Salad Homemade Bread |
| SANDWICH | Egg Mayonnaise Roll (G/E) | Tuna Sandwich (G\F/E) | Cheese Sandwich (G/M) | Tuna & Mayonnaise Wrap (F/G/E) | Chicken & Mayonnaise Sandwich (G/E) |
| PUDDING | Orange Cake (G/E) Fresh Fruit Homemade Yogurt (M) | Apple & Cinnamon Cake (G/E) Fresh Fruit Homemade Yogurt (M) | Jelly or Ice Cream (M) Fresh Fruit Homemade Yogurt (M) | Strawberry Cheesecake (G/M) Fresh Fruit Homemade Yogurt (M) | Cranberry 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




Marine Stewardship Council
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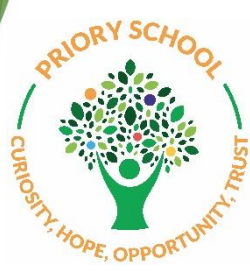
Week Commencing: 13/01/2025, 03/02/2025, 03/03/2025, 24/03/2025

| | MEAT FREE MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---------------|---|--|--|--|--|
| MAIN COURSE | Arrabbiata Pasta (G) | Cajun Chicken | Beef Cottage Pie (M) | Roast Chicken Sage and Onion Stuffing (G) | Cod Fish Fingers (G\F) |
| MAIN HALAL | Arrabbiata Pasta (G) | Halal Cajun Chicken | Halal Beef Cottage Pie (M) | Halal Roast Chicken Sage and Onion Stuffing (G) | Cod Fish Fingers (G\F) |
| VEGETARIAN | Cheese and Tomato Pizze (G\M) | Veggie Burger (G)  | Quorn Mince Cottage Pie (E\G) | Quorn Fillet Sage and Onion Stuffing (G) | Lentil and 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 | Seasonal Salad, Carrot/Cucumber Batons, Homemade Bread | Potato Wedges, Baked Beans, Sweetcorn, Homemade Bread | Seasonal Vegetables Homemade Bread | Seasonal Vegetables, Roast Potatoes, Gravy Homemade Bread | Chips, Beans, Peas, Seasonal Salad, Homemade Bread |
| SANDWICH | Egg Mayonnaise Sandwich (G\E) | Ham Sandwich (G) | Tuna & Mayonnaise Wrap (G\F\E) | Cheese Roll (G\M) | Chicken & Mayonnaise Wrap (G\E) |
| PUDDING | Chocolate & Raspberry (G/E) Fresh fruit Homemade yogurt (M) | Cookie (G) Fresh fruit Homemade Yogurt (M) | Jelly or Ice cream (M) Fresh fruit Homemade Yogurt (M) | Farmhouse Cake (G/E) Fresh fruit Homemade Yogurt (M) | Shortbread (G) Fresh fruit Homemade Yogurt (M) |

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Week 3




Marine Stewardship Council
Certified sustainable seafood



Week Commencing: 20/01/2025, 10/02/2025, 10/03/2025, 31/03/2025

| | MEAT FREE MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---------------|--|--|--|---|--|
| MAIN COURSE | Cheese and Onion Pasty (G\M) | Piri Piri Chicken | Chicken Burger (G) | Roast Beef in Yorkshire Pudding (G/M/E) | Breaded Fish (G\F) |
| MAIN HALAL | Cheese and Onion Pasty (G\M) | Halal Piri Piri Chicken | Halal Chicken Burger (G) | Roast Beef in Yorkshire Pudding (G/M/E) | Breaded Fish (G\F) |
| VEGETARIAN | Cheese and Tomato Pizza (G\M) | Vegan Sausage Roll (G)  | Tomato & Basil Pasta (G)  | Quorn Sausage in a Yorkshire Pudding (G\M\E) | Cheese & Pepper Melted Wrap G\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 | Seasonal salad Carrot and cucumber sticks Homemade Bread | Potato Wedges, Sweetcorn Seasonal Salad Homemade Bread | Potato Wedges Seasonal salad Baked Beans Sweetcorn Homemade Bread | Seasonal Vegetables, Roast Potatoes, Gravy Homemade Bread | Oven Baked Chips Peas or Beans Homemade Bread |
| SANDWICH | Egg Mayonnaise Roll (G/E) | Ham Sandwich (G) | Cheese Roll (G/E) | Ham Sandwich (G) | Chicken & Mayonnaise Wrap (G/E) |
| PUDDING | Sultana Cookie(G) Fresh Fruit Homemade Yogurt (M) | Cookie (G) Fresh Fruit Homemade Yogurt (M) | Jelly or Ice Cream (M) Fresh Fruit Homemade Yogurt (M) | Chocolate & Cherry Cake (G/E) Fresh Fruit Homemade Yogurt (M) | Oaty Raisin Cookie (G) Fresh Fruit Homemade Yogurt (M) |

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