



# Our School Food

## Summer Term 2026

### 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





# Week 1



Marine Stewardship Council  
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Week Commencing: 13/04, 04/05, 15/06, 06/07

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Arrabiata Pasta (G) 	Peri-Peri Chicken	Beef Spaghetti Bolognese (G)	Roast Chicken & Stuffing (G)	Cod Fish Fingers (G/F)
MAIN HALAL	Arrabiata Pasta (G) 	Halal Peri-Peri Chicken	Halal Beef Spaghetti Bolognese (G)	Halal Roast Chicken & Stuffing (G)	Cod Fish Fingers (G/F)
VEGETARIAN	Cheese & Tomato Pizza (G/M)	Cheese & Vegetable Frittata (E/M)	Vegetable Spaghetti Bolognese (G)	Quorn Fillet & Stuffing (G)	Quorn Sausage (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 Seasonal Salad Sweetcorn	Garlic Bread Seasonal Salad	Seasonal Vegetables Roast Potatoes	Peas or Beans Seasonal Salad Chips
SANDWICH	Egg Mayonnaise Roll (G/E)	Ham Sandwich (G)	Cheese Sandwich (G/M)	Tuna & Mayonnaise Wrap (F/E/G)	Chicken & Mayonnaise Sandwich (G/E)
PUDDING	Mandarin Cake (G/E) Fresh Fruit Homemade Yogurt (M)	Jelly Fresh Fruit Homemade Yogurt (M)	Chocolate Cake (G/E) Fresh fruit Homemade Yogurt (M)	Oaty Cookie( G) 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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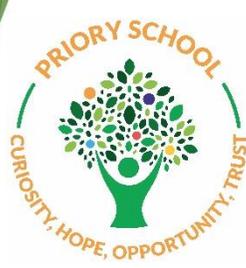
Week Commencing: 20/04, 11/05, 01/06, 22/06, 13/07

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Cheese and Vegetable Puff (G/M)	Pork Sausage (G)	Chicken Burger (G)	Roast Chicken & Stuffing (G)	Battered Fish (G/F)
MAIN HALAL	Cheese and Vegetable Puff (G/M)	Halal Chicken Sausage (G)	Halal Chicken Burger (G)	Halal Roast Chicken & Stuffing (G)	Battered Fish (G/F)
VEGETARIAN	Cheese & Tomato Pizza (G/M)	Pepper, Tomato & Cheese Quesadilla (G//M)	Mac and Cheese (G/M)	Quorn Fillet & Stuffing (G)	Sweet Potato & Pepper Curry With Naan Bread & Rice (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	Sweetcorn /Beans Mashed Potato Seasonal Salad	Potato Wedges Seasonal Salad	Seasonal Vegetables Roast Potatoes	Peas or Beans Seasonal Salad Chips
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	Cherry and Coconut Cake (G/E) Fresh Fruit Homemade Yogurt (M)	Cookie (G) Fresh fruit Homemade Yogurt (M)	Jelly Fresh Fruit Homemade Yogurt (M)	Chocolate Brownie (G/E) Fresh Fruit Homemade Yogurt (M)	Ice Cream (M) Fresh Fruit Homemade Yogurt (M)

= Vegan

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# Week 3



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Week Commencing: 27/04, 18/05, 08/06, 29/6

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Salmon and Tomato Parcel (G/F)	Pesto Chicken (G/M)	Beef Burger (G)	Roast Chicken & Stuffing (G)	Breaded Fish (G/F)
MAIN HALAL	Salmon and Tomato Parcel (G/F)	Halal Pesto Chicken (G/M)	Halal Beef Burger (G)	Halal Roast Chicken & Stuffing (G)	Breaded Fish (G/F)
VEGETARIAN	Cheese & Tomato Pizza (G/M)	Stuffed Potato Skins (M)	Veggie Burger (G)	Quorn Fillet & 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	Grated Carrot Cucumber Sticks	Sweetcorn Seasonal Vegetables	Potato Wedges Seasonal Salad	Seasonal Vegetables Roast Potatoes	Peas or Beans Seasonal Salad Chips
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	Caribbean Cake (G/E) Fresh Fruit Homemade Yogurt (M)	Jelly Fresh Fruit Homemade Yogurt (M)	Cheese Cake (G/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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