



Our School Food

Summer 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



Marine Stewardship Council
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Week Commencing: 21/04/2025, 12/05/2025, 09/06/2025, 30/06/2025, 21/07/2025

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Salmon and Tomato Puff (F/G)	Chicken Korma Rice/Naan (G/M)	Chicken Pesto Pasta (G/M)	Roast Chicken/ Sage & Onion Stuffing (G)	Cod Fish Fingers (F/G)
MAIN HALAL	Salmon and Tomato Puff (F/G)	Halal Chicken Korma Rice/Naan (G/M)	Halal Chicken Pesto Pasta (G/M)	Halal Roast Chicken/ Sage & Onion Stuffing (G)	Cod Fish Fingers (F/G)
VEGETARIAN	Cheese and Tomato Pizza (G/M)	Vegetable Biryani/ Naan (G/M)	Quorn pieces in a Tomato based Sauce (G/E)	Quorn Fillet/ Sage & Onion Stuffing (G)	Cheese & Pepper Wraps (M/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	Carrot and Cucumber Batons Seasonal Salad New Potatoes	Seasonal Salad	Sweetcorn Seasonal salad	Seasonal Vegetables Roast Potatoes Gravy	Peas/Baked Beans Chips Seasonal Salad
SANDWICH	Egg Sandwich (E/G)	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)	Jelly Fresh Fruit Homemade Yogurt (M)	Beetroot Brownie (G/E) Fresh Fruit Homemade Yogurt (M)	Banana Cake (G/E) Fresh fruit Homemade Yogurt (M)	Sultana 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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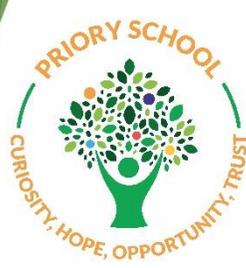
Week Commencing: 28/04/2025, 19/05/2025, 16/06/2025, 07/07/2025

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Sweet Potato Curry Rice/Naan (G)	Chicken Goujons (G)	Beef Lasagne (G/M)	Roast Chicken/ Sage & Onion Stuffing (G)	Battered Fish (F/G)
MAIN HALAL	Sweet Potato Curry Rice/Naan (G)	Halal Chicken Goujons (G)	Halal Beef Lasagne (G/M)	Halal Roast Chicken/ Sage & Onion Stuffing (G)	Battered Fish (F/G)
VEGETARIAN	Cheese and Tomato Pizza (G/M)	Mac and Cheese (G/M)	5 Bean Mexican Chilli Cheese Wrap (G/M)	Quorn Fillet/ Sage & Onion Stuffing (G)	Cheese & Tomato Quiche (G/E/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	Carrot & Cucumber Batons Seasonal Salad	Potato Wedges Seasonal Salad Sweetcorn	Garlic Bread Seasonal Salad	Seasonal Vegetables Roast Potatoes Gravy	Peas/Baked Beans Seasonal Salad Chips
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	Lemon Sponge Cake (G/E) 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)	Cranberry Oaty Cookie (G) Fresh fruit Homemade Yogurt (M)

= Vegan

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Week 3



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Week Commencing: 05/05/2025, 02/06/2025, 23/06/2025, 14/07/2025

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Tomato and Basil Pasta (G)	BBQ Chicken with Rice	Beef Burger (G)	Roast Chicken/ Sage & Onion Stuffing (G)	Breaded Fish (G/F)
MAIN HALAL	Tomato and Basil Pasta (G)	Halal BBQ Chicken with Rice	Halal Beef Burger (G)	Halal Roast Chicken/ Sage & Onion Stuffing (G)	Breaded Fish (G/F)
VEGETARIAN	Cheese and Tomato Pizza (G/M)	Quorn Pieces in BBQ sauce with Rice (G/E)	Vegetarian Sausage in a Roll (G)	Quorn Fillet/ Sage & Onion Stuffing (G)	Cheese/Broccoli & Tomato Pasta Bake (G/M/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	Seasonal Salad	Sweetcorn	Seasonal Salad Potato Wedges	Seasonal Vegetables Roast Potatoes Gravy	Peas/ Beans Chips Seasonal Salad
SANDWICH	Egg Sandwich (E/G)	Ham Roll (G)	Tuna & Mayonnaise Wrap (G/F/E)	Cheese Sandwich (G/M)	Chicken & Mayonnaise Wrap (G/E)
PUDDING	Muffin (G/E) Fresh Fruit Homemade Yogurt (M)	Jelly Fresh Fruit Homemade Yogurt (M)	Cookie Crunch (G) Fresh Fruit Homemade Yogurt (M)	Caribbean Cake (G/E) Fresh Fruit Homemade Yogurt (M)	Parsnip Flapjack (G) Fresh Fruit Homemade Yogurt (M)

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