



Our School Food

Spring 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 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




Red Tractor
Assurance




Marine Stewardship Council
Certified sustainable seafood



Week Commencing: 05/01, 26/01, 09/03

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Cheese & Mixed Pepper Wrap (G/F)	Garlic & Herb Chicken	Chicken Pesto Pasta (G/M)	Roast Chicken & Stuffing (G)	Cod Fish Fingers (G/F)
MAIN HALAL	Cheese & Mixed Pepper Wrap (G/F)	Halal Garlic & Herb Chicken	Halal Chicken Pesto Pasta (G/M)	Halal Roast Chicken & Stuffing (G)	Cod Fish Fingers (G/F)
VEGETARIAN	Cheese & Tomato Pizza (G/M)	Vegan Sausage Roll (G) 	Cheese, Tomato & Broccoli Bake (G/M)	Quorn Fillet & Stuffing (G)	Cheese & Onion Pasty (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	Grated Carrot Cucumber Sticks	Potato Wedges Seasonal Salad	Sweetcorn Seasonal Salad	Seasonal Vegetables Roast Potatoes	Beans or Peas 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	Flapjack (G) Fresh Fruit Homemade Yogurt (M)	Jelly Fresh Fruit Homemade Yogurt (M)	Sultana Cake (G/E) Fresh fruit Homemade Yogurt (M)	Oaty Cookie(G) Fresh fruit Homemade Yogurt (M)	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



Red Tractor
Assurance



Marine Stewardship Council
Certified sustainable seafood



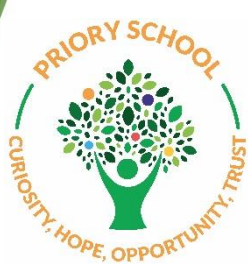
Week Commencing: 12/01, 02/02, 23/02, 16/03,

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Cheese & Tomato Quiche (G/M/E)	BBQ Chicken	Beef Lasagne (G/M)	Roast Chicken & Stuffing (G)	Battered Fish (G/F)
MAIN HALAL	Cheese & Tomato Quiche (G/M/E)	Halal BBQ Chicken	Halal Beef Lasagne (G/M)	Halal Roast Chicken & Stuffing (G)	Battered Fish (G/F)
VEGETARIAN	Cheese & Tomato Pizza (G/M)	BBQ Quorn Pieces (G)	Roasted Vegetable Lasagne (G/M)	Quorn Fillet & Stuffing (G)	Sweet Potato & Pepper Curry With 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	Sweetcorn Rice Seasonal Salad	Seasonal Salad Garlic Bread (G)	Seasonal Vegetables Roast Potatoes	Peas or Beans 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	Raspberry Cake (G/E) Fresh Fruit Homemade Yogurt (M)	Jelly Fresh Fruit Homemade Yogurt (M)	Golden Crunch Cookie (G) Fresh Fruit Homemade Yogurt (M)	Cheese Cake (G/M) Fresh Fruit Homemade Yogurt (M)	Chocolate 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 3





Red Tractor
Assurance




Marine Stewardship Council
Certified sustainable seafood



Week Commencing: 19/01, 09/02, 02/03, 23/03

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Tomato & Basil Pasta (G) 	Chicken Korma with Naan Bread (G)	Chicken Nuggets (G)	Roast Chicken & Stuffing (G)	Breaded Fish (G/F)
MAIN HALAL	Tomato & Basil Pasta (G) 	Halal Chicken Korma with Naan Bread (G)	Halal Chicken Nuggets (G)	Halal Roast Chicken & Stuffing (G)	Breaded Fish (G/F)
VEGETARIAN	Cheese & Tomato Pizza (G/M)	Quorn Korma with Naan Bread (G)	Quorn Chicken Nuggets (G/E)	Quorn Fillet & Stuffing (G)	Mexican Bean Wrap with Cheese (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	Grated Carrot Cucumber Sticks	Rice Seasonal Vegetables	Potato Wedges Sweetcorn	Seasonal Vegetables Roast Potatoes	Peas or Beans 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	Vanilla Iced Cake (G) Fresh Fruit Homemade Yogurt (M)	Jelly Fresh Fruit Homemade Yogurt (M)	Cookie (G) Fresh Fruit Homemade Yogurt (M)	Banana Cake (G/E) Fresh Fruit Homemade Yogurt (M)	Cranberry 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