



Our School Food

Autumn Term 2024

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



**British
Free
Range
Egg**
Producers Association



Week 1




Red Tractor
Assurance




Marine Stewardship Council
Certified sustainable seafood



Week Commencing: 02/09/2024, 23/09/2024, 14/10/2024, 11/11/2024, 02/12/2024

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	BBQ Quorn Sausage Pasta (G)	Chicken Pesto Pasta (G/M)	Beef Lasagne with Garlic Bread (G/M)	Roast Chicken Sage and Onion Stuffing (G)	Cod Fish fingers (G/F)
MAIN HALAL	BBQ Quorn Sausage Pasta (G)	Chicken Pesto Pasta (G/M)	Beef Lasagne with Garlic Bread (G/M)	Roast Chicken Sage and Onion Stuffing (G)	Cod Fish fingers (G/F)
VEGETARIAN	Cheese and Tomato Pizza (G/M)	Tomato and Basil Pasta (G) 	Mixed Vegetable and Cheese Stuffed Jacket Potato (M)	Quorn Fillet Sage and Onion Stuffing (G)	Cheese and Onion 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	Seasonal Salad Carrot and Cucumber Batons Homemade Bread	Seasonal Salad Homemade Bread	Baked Beans or Sweetcorn Potato Wedges Homemade Bread	Seasonal Vegetables Roast Potatoes Gravy Homemade Bread	Oven Roast chips Peas or Beans Seasonal Salad Homemade Bread
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	Ginger Biscuit (G) Fresh Fruit Homemade Yogurt (M)	Banana Cake (E/G) 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




Red Tractor
Assurance




Marine Stewardship Council
Certified sustainable seafood



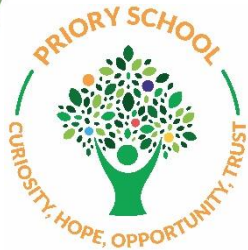
Week Commencing: 09/09/2024, 30/09/2024, 21/10/2024, 18/11/2024, 09/12/2024

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Salmon and Tomato Puff (F/G)	Pork Sausage (G)	Chicken Fajita with Mixed Peppers (G/M)	Roast Beef in Yorkshire Pudding (G/M/E)	Breaded Fish (F/G)
MAIN HALAL	Salmon and Tomato Puff (F/G)	Chicken Sausage (G)	Chicken Fajita with Mixed Peppers (G/M)	Roast beef in a Yorkshire Pudding (G/M/E)	Breaded Fish (F/G)
VEGETARIAN	Cheese and Tomato Pizza (G/M)	Quorn Sausage (G) 	Cheese and Onion Pasty (G/M)	Quorn Mince in a Yorkshire Pudding (G/M/E)	Lentil and Red Pepper Korma with Naan Bread (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/Cucumber Batons, Homemade Bread	Mash Potato, Beans, Sweetcorn, Gravy, Homemade Bread	Potato Wedges, Seasonal Salad Homemade Bread	Seasonal Vegetables, Roast Potatoes, Gravy Homemade Bread	Chips, Beans, Peas, Seasonal Salad, Homemade Bread
SANDWICH	Cheese Sandwich (G/M)	Tuna, Mayonnaise and Sweetcorn Wrap (F/E/G)	Egg Mayonnaise Sandwich (G/E)	Cheese Roll (G/M)	Chicken & Mayonnaise Wrap (G/E)
PUDDING	Parsnip Flapjack (G) Fresh fruit Homemade yogurt (M)	Cookie (G) Fresh fruit Homemade Yogurt (M)	Jelly/ Ice cream (M) Fresh fruit Homemade Yogurt (M)	Carrot cake (G/E) Fresh fruit Homemade Yogurt (M)	Sultana cookie (G) Fresh fruit Homemade Yogurt (M)

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Week 3




Marine Stewardship Council
Certified sustainable seafood



Week Commencing: 16/09/2024, 07/10/2024, 04/11/2024, 25/11/2024, 16/12/2024

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Sweet Potato and Lentil Curry and Rice & Naan Bread (G) 	Chicken and Vegetable Rice Burritos (G)	Chicken Goujons (G)	Roast Chicken Sage and Onion Stuffing (G)	Battered Fish (F/G)
MAIN HALAL	Sweet Potato and Lentil Curry and Rice & Naan Bread (G) 	Chicken and Vegetable Rice Burritos (G)	Chicken Goujons (G)	Roast Chicken Sage and Onion Stuffing (G)	Battered Fish (F/G)
VEGETARIAN	Cheese and Tomato Pizza (G/M)	Mac and Cheese (G/M)	5 Bean Chilli Rice and Nachos 	Quorn Fillet Sage and Onion Stuffing (G)	Quorn Mince Spaghetti Bolognese, (G/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 Carrot and cucumber sticks	Seasonal Salad	Spicy Wedges Seasonal Vegetables or salad	Roast Potatoes, Seasonal Vegetables	Oven Baked Chips Peas or Beans
SANDWICH	Tuna & Mayonnaise Sandwich (G/E/F)	Cheese Roll (G/M)	Egg Mayonnaise Sandwich (G/E)	Ham Roll (G)	Chicken, Mayonnaise & Sweetcorn Wrap (G/E)
PUDDING	Chocolate Orange Cake (G/E) Fresh Fruit Homemade Yogurt (M)	Tottenham Cake (G/E/) Fresh Fruit Homemade Yogurt (M)	Jelly or Ice Cream (M) Fresh Fruit Homemade Yogurt (M)	Bakewell Tart (G/E) Fresh Fruit Homemade Yogurt (M)	Caribbean Cake (G/E) Fresh Fruit Homemade Yogurt (M)

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