

SPRING/SUMMER MENU 2026

Our new menu builds on the meals children already enjoy, designed to improve choice and nutritional balance. Our changes have been shaped by feedback from clients, parents, children, and our operational teams on the ground, but our mission remains the same; to feed children delicious and nutritious meals they will enjoy, safely.

KEY FOCUSES HAVE INCLUDED:

Bringing back old favourites

Additional jacket potato toppings

Incorporating fibre; beans, pulses and lentils into new and existing dishes

Credible plant based and plant forward options

Strong recipes Tuesdays and Thursdays

TRIED, TESTED, THUMBS UP

Tasty, adventurous, but also familiar. All dishes are tried, tested and given the thumbs up by the real critics: the pupils.



DISH NUTRITION

PIZZA

Extra nutrition:

- Dairy provides **source of calcium**
- **Added fibre** to the pizza base
- Served with **2 of their 5 a day**



SUSTAINABILITY: PLANT BASED

TEX MEX VEGETABLE FAJITA

Extra nutrition:

- Served with wholegrain rice, **providing a source of fibre**
- Red kidney beans provide **plant based protein**
- **1 of their 5 a day**



SUSTAINABILITY: PLANT BASED

BEEF BURGER

Extra nutrition:

- 60% meat / 40% bean and lentil mix, **providing plant forward protein**
- **2 of their 5 a day**
- This dish provides a **source of fibre**



SUSTAINABILITY: PLANT FORWARD

LASAGNE

Extra nutrition:

- Vegetables packed **full of vitamins, minerals and fibre**
- **1 of their 5 a day**
- Added lentils provide a **source of fibre**



SUSTAINABILITY: PLANT FORWARD



SMALL INGREDIENTS, BIG IMPACT

Beans and pulses are nutritional powerhouses, packed with fibre, rich in plant based protein and surprisingly versatile. You'll find them woven throughout our spring and summer menus, adding flavour, texture and a serious nutritional boost to both savoury and sweet dishes.

JACKET POTATO WITH BEAN AND VEGETABLE CHILLI

Extra nutrition:

- Variety of vegetables making up **2 of their 5 a day**
- Red kidney beans **provide plant based protein**
- **Part of the Big Bean Boost** – we are supporting Veg Power and The Food Foundation's initiative to get kids eating more beans, legumes and pulses for healthy eating and sustainability.



SUSTAINABILITY: PLANT BASED

CHEESY BEAN BURRITO

Extra nutrition:

- Variety of vegetables making up **1 of their 5 a day**
- Added lentils provide a **source of fibre**
- Served with wholewheat pasta, a **source of wholegrain and fibre**

SUSTAINABILITY: PLANT BASED

BEEF BOLOGNESE

Extra nutrition:

- Made with Chartwells Tomato Sauce, containing **1 of their 5 a day**
- Added lentils provide a **source of fibre**
- Wholewheat pasta provides **source of wholegrain and fibre**

SUSTAINABILITY: PLANT FORWARD

FULLY COMPLIANT, FULLY DELICIOUS

Not only are our dishes nutritious, flavourful and exciting, they're also fully compliant with school food standards.

FOOD GROUP	SCHOOL FOOD STANDARDS	OUR PROMISE
STARCHY FOOD	One or more portions every day	✓
	One or more wholegrain varieties each week	✓
	Cooked in fat/oil no more than two days each week	✓
FRUIT AND VEGETABLES	One or more portions of fruit and vegetables every day	✓
	A dessert containing at least 50% fruit two or more times a week	✓
MEAT, FISH, EGGS, BEANS AND OTHER NON-DAIRY PROTEIN SOURCES	A portion of meat or poultry on three or more days each week	✓
	For vegetarians, a portion of non-dairy protein three or more days a week	✓
MILK AND DAIRY	A portion of milk and dairy every day	✓
FOODS HIGH IN FAT, SUGAR AND SALT	No more than two portions a week of food that has been deep-fried, batter-coated or breadcrumb-coated	✓
	No more than two portions of food that includes pastry each week	✓
HEALTHIER DRINKS	Free, fresh drinking water easily available	✓

