

AUTUMN/ WINTER 2026

FRESH!

NUTRITIOUS

SPRINGMOOR GRANGE SCHOOL

MEALS AT A GLANCE

We believe school meals should be nutritious, varied and enjoyable - helping every child feel fuelled, focused and ready to learn.

Nutritious and Balanced

- ✓ Our Autumn/Winter menu provides balanced, tasty and nutritious meals for pupils
- ✓ Meals are carefully balanced with carbohydrates, protein and healthy fats to support wellbeing
- ✓ Menus offer variety, colour and familiar seasonal dishes that appeal to pupils

Fresh and Varied

- ✓ Fresh fruit and vegetables are available daily to encourage nutrient dense plates
- ✓ A wide variety of colourful vegetables are offered each week including seasonal choices where possible

Standards You Can Trust

- ✓ All Menus are developed in line with the School Food Standards
- ✓ No Food Standards Agency (FSA) prohibited additives are used in our meals
- ✓ Meat dishes meet Government Buying Standards (GBS) requirements
- ✓ Oily Fish is included in accordance with the School Food Standards

Something for Everyone

- ✓ Vegetarian options are available every day with plant-based dishes featured across the menu cycle
- ✓ Allergy Aware and bespoke menus are available to support pupils with specific dietary needs

Healthier Choices

- ✓ Wholegrain carbohydrate options are regular included, such as, wholemeal bread, wholegrain rice and wholewheat pasta
- ✓ Ingredients and recipes meet, or are below, Public Health England targets for sugar and salt

TASTY

FRUITY!

**AUTUMN/
WINTER
2026**

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HOT DISHES

DELI

TASTY

VEG

DESSERT

MESSY

FRUITY!

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION 1	Cheese and Tomato Pizza with Potato Wedges / Pasta 	Sausage Burger with Corn on the Cob 	Roast Chicken, Yorkshire Pudding Stuffing, New Potatoes and Gravy	Mince and Onion Pie with Mashed Potato 	Fish Fingers with Chips
OPTION 2	Messy Spaghetti  	Veggie Burger with Corn on the Cob 	Quorn Roast, Yorkshire Pudding Stuffing, New Potatoes and Gravy  	Tomato Pasta   	Quorn Dippers with Chips 
OPTION 3	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings
OPTION 4	Sandwich Selection	Sandwich Selection	Sandwich Selection	Sandwich Selection	Sandwich Selection
OPTION 5	Cheese Panini Melt 	Cheese and Tuna Panini Melt	Cheese Panini Melt 	Baked Bean and Cheese Panini Melt 	Cheese Panini Melt 
ALL DISHES ARE SERVED WITH CRUNCHY VEGETABLES AND / OR FRESH SALAD					
VEG	Sweetcorn Salad Bar 	Corn on the Cob Big Bowl Salad 	Broccoli Carrots 	Carrots Sweetcorn 	Garden Peas Baked Beans 
DESSERT	Ice Cream	Ginger Biscuit with Fruit 	Jam Slice with Custard 	Flapjack 	Fruit 

AVAILABLE DAILY



FRESH FRUIT, FRESHLY BAKED BREAD, YOGHURT AND WATER

 Vegetarian  Wholegrain  Nutritionist's Choice  Oily Fish (Salmon)  Fruity  Vegan

Our menu is subject to change. Please be assured that all notified medical diets and allergy requirements will be safely catered for.

WEEK 1
WEEK 2
WEEK 3

2/11/2026, 23/11/2026, 14/12/2026,
18/01/2027, 08/02/2027, 08/03/2027

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NUTRITIOUS

HOT DISHES

DELI

TASTY

VEG

DESSERT

MESSY

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION 1	BBQ Cheese Pizza with Potato Wedges / Pasta  	Beef Burger in a Bun with Corn on the Cob	Roast Chicken, Yorkshire Pudding, New Potatoes & Gravy 	Butter Chicken Curry with Rice & Naan Bread 	Fish Fingers with Chips
OPTION 2	Macaroni Cheese 	Veggie Salsa Burger with Corn on the Cob  	Roast Quorn, Yorkshire Pudding, New Potatoes & Gravy 	Chinese Veg Rice   	Quorn Dippers with Chips 
OPTION 3	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings
OPTION 4	Sandwich Selection	Sandwich Selection	Sandwich Selection	Sandwich Selection	Sandwich Selection
OPTION 5	Cheese Panini Melt 	Cheese and Tuna Panini Melt	Cheese Panini Melt 	Baked Bean and Cheese Panini Melt 	Cheese Panini Melt 
ALL DISHES ARE SERVED WITH CRUNCHY VEGETABLES AND / OR FRESH SALAD					
VEG	Sweetcorn Salad Bar 	Salad Bar Coleslaw 	Broccoli Carrots 	Sweetcorn Green Beans 	Garden Peas Baked Beans 
DESSERT	Ice Cream	Chocolate Cookie with Fruit  	Raspberry Yoghurt Cake with Custard	Vanilla Crunch 	Fruit 

AVAILABLE DAILY



FRESH FRUIT, FRESHLY BAKED BREAD, YOGHURT AND WATER

 Vegetarian  Wholegrain  Nutritionist's Choice  Oily Fish (Salmon)  Fruity  Vegan

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FRUITY!

WEEK 1
WEEK 2
WEEK 3

09/11/2026, 30/11/2026, 04/01/2027,
25/01/2027, 22/02/2027, 15/03/2027

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NUTRITIOUS

HOT DISHES

DELI

TASTY

VEG

DESSERT

MESSY

FRUITY!

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION 1	Cheese and Tomato Pizza with Potato Wedges / Pasta	THEME DAY Chicken Parmo with Tomato Spaghetti	Roast Gammon, Yorkshire Pudding, New Potatoes & Gravy	Sausage Roll with Baked Beans & Potato Wedges	Fish Fingers with Chips
OPTION 2	Creamy Pasta	Bean Pasta	Roast Quorn, Yorkshire Pudding, New Potatoes & Gravy	Veggie Burger with Wholegrain Rice	Quorn Dippers with Chips
OPTION 3	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings
OPTION 4	Sandwich Selection	Sandwich Selection	Sandwich Selection	Sandwich Selection	Sandwich Selection
OPTION 5	Cheese Panini Melt	Cheese and Tuna Panini Melt	Cheese Panini Melt	Baked Bean and Cheese Panini Melt	Cheese Panini Melt
ALL DISHES ARE SERVED WITH CRUNCHY VEGETABLES AND / OR FRESH SALAD					
VEG	Sweetcorn Salad Bar	Sweetcorn Big Bowl Salad	Broccoli Carrots	Salad Bar Sweetcorn	Garden Peas Baked Beans
DESSERT	Ice Cream	Custard Cookie with Fruit	Syrup Sponge with Custard	Chocolate Crunch	Fruit

AVAILABLE DAILY



FRESH FRUIT, FRESHLY BAKED BREAD, YOGHURT AND WATER



Vegetarian



Wholegrain



Nutritionist's Choice



Oily Fish (Salmon)



Fruity



Vegan

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**WEEK 1
WEEK 2
WEEK 3**

16/11/2026, 07/12/2026, 11/01/2027,
01/02/2027, 01/03/2027, 22/03/2027