

AUTUMN/ WINTER 2026

FRESH!

NUTRITIOUS

ST JOSEPH'S CATHOLIC PRIMARY 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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TASTY

HOT DISHES

DELI

MESSY

DESSERT

VEG

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  	BBQ Veggie Wrap with Wholgrain Rice   	Quorn Dippers with Chips 
OPTION 3	Tomato Pasta  	Tomato Pasta   	Tomato Pasta  	Tomato Pasta  	Tomato Pasta  
OPTION 4	Ham Sandwich	Cheese and Tuna Panini Melt	Cheese Sandwich 	Cheese and Tomato Panini Melt 	Cheese Sandwich 
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**



BAKED POTATOES
with a Choice of Toppings  



**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.

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

**WEEK 1
WEEK 2
WEEK 3**

**AUTUMN/
WINTER
2026**

FRESH!

NUTRITIOUS



HOT DISHES

TASTY

DELI



FRUITY!



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION 1	BBO Cheese Pizza with Potato Wedges / Pasta  	Beef Burger in a Bun with Corn on the Cob 	Roast Pork, 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 	Bean Pasta Bake   	Quorn Dippers with Chips 
OPTION 3	Tomato Pasta  	Tomato Pasta  	Tomato Pasta  	Tomato Pasta  	Tomato Pasta  
OPTION 4	Ham Sandwich	Cheese and Tuna Panini Melt	Cheese Sandwich 	Cheese and Tomato Panini Melt 	Cheese Sandwich 
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



BAKED POTATOES
with a Choice of Toppings



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.

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

WEEK 1
WEEK 2
WEEK 3

**AUTUMN/
WINTER
2026**

FRESH!

NUTRITIOUS

TASTY

HOT DISHES

DELI

PARMO

VEG

DESSERT

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

Chinese Vegetable
Rice

Roast Quorn,
Yorkshire Pudding,
New Potatoes & Gravy

BBQ Fillet with
Wholegrain Rice

Quorn Dippers with
Chips

**OPTION
3**

Tomato Pasta

Tomato Pasta

Tomato Pasta

Tomato Pasta

Tomato Pasta

**OPTION
4**

Ham Sandwich

Cheese and Tuna
Panini Melt

Cheese Sandwich

Cheese and Tomato
Panini Melt

Cheese Sandwich

ALL DISHES ARE SERVED WITH CRUNCHY VEGETABLES AND / OR FRESH SALAD

Garden Peas
Salad Bar

Sweetcorn
Big Bowl Salad

Broccoli
Carrots

Salad Bar
Sweetcorn

Garden Peas
Baked Beans

Ice Cream

Custard Cookie with
Fruit

Syrup Sponge with
Custard

Chocolate Crunch

Fruit

**AVAILABLE
DAILY**



BAKED POTATOES
with a Choice of Toppings



**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**

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