

14 JUL	WK 3	17 NOV	WK 3	15 DEC	WK 1
7 JUL	WK 2	10 NOV	WK 2	8 DEC	WK 3
30 JUN	WK 1	3 NOV	WK 1	1 DEC	WK 2
23 JUN	WK 3	27 OCT - HALF TERM		24 NOV	WK 1
16 JUN	WK 2	20 OCT	WK 2		
9 JUN	WK 1	13 OCT	WK 1	16 FEB - HALF TERM	
2 JUN	WK 3	6 OCT	WK 3	9 FEB	WK 3
26 MAY - HALF TERM		29 SEPT	WK 2	2 FEB	WK 2
19 MAY	WK 1	22 SEPT	WK 1	26 JAN	WK 1
12 MAY	WK 3	15 SEPT	WK 3	19 JAN	WK 3
5 MAY	WK 2	8 SEPT	WK 2	12 JAN	WK 2
28 APR	WK 1	1 SEPT	WK 1	5 JAN	WK 1
Summer Term 2025		Autumn Term 2025		Spring Term 2026	

Menu calendar



Free School Meals

Did you know?

School Meals are FREE to all children in Reception, Year 1 and Year 2. Your child may also be entitled after Year 2!

If your child is eligible for free school meals, they'll remain eligible until they finish the phase of schooling (primary or secondary) they're in on 31 March 2025. (This is currently being reviewed by department for education as this may be extended, but no decision has yet been made).

Free School Meals (FSM) also provides extra funding to your school, you can register your child for FSM if you receive any of these benefits:

- Income Support
- Income-based Jobseeker's Allowance
- Income-related Employment and Support Allowance
- Support under Part VI of the Immigration and Asylum Act 1999
- The 'Guarantee' element of State Pension Credit
- Child Tax Credit, provided they are not entitled to Working Tax Credit and have an annual income (as assessed by HM Revenue and Customs) that does not exceed £16,190

- Working Tax Credit 'run-on' – the payment someone may receive for a further four weeks after they stop qualifying for Working Tax Credit
- Universal Credit – your household income must be less than £7,400 a year (after tax and not including any benefits you get)

All information correct at the time of going to print

Our ingredients

Where our food comes from

Fresh Fruit, Salads and Vegetables - selected by Rowlands in Shrewsbury.

The Welsh Sausage company - based in Welshpool make our award winning sausages, gluten free meat balls and 70% natural Beef Burgers. They are reduced fat, reduced salt and free from artificial colourings and flavourings.

Eggs - we only use Free Range eggs which are supplied by Clun Farm Eggs a family run business. The hens are fed high quality food which is sourced locally to give a rich golden coloured yolk.

We're working with our schools to increase our use of sustainable items. All of our disposable packaging for sandwiches and wraps are plant based and fully compostable.

Fish - our fish is MSC accredited in line with the Marine Stewardship Council, we only use fish from a sustainable source.

Yoghurt - supplied by Village Dairy, made from wholesome Welsh milk in the Vale of Clwyd, North Wales.

Meat - our meat is Red Tractor sourced in the UK.

Cheese - produced in Nantwich, Cheshire.

Dried, frozen and chilled goods - sourced locally from Bikold in Ludlow from a network of local producers.

THANK YOU
to our suppliers for their continued support and helping us with our special event days



Protect, care and invest
to create a better borough

Let's Dine

Primary School Menu

APRIL

2025

TO

MARCH

2026

Our menus



All the good stuff

Download your copy at
www.telford.gov.uk/schoolmeals

- 1 All our meals are freshly prepared in our kitchens daily and comply with the Government Food Standards.
- 2 We provide a choice of Vegetables, Salad and Fresh Fruit daily.
- 3 At our schools with a Sandwich Bar, we offer a healthy sandwich choice as an alternative to a hot meal, look out for the Sandwich Bar symbol. Contact your school office for more info.
- 4 Our recipes are low in Sugar and Fat, supporting the national obesity strategy.
- 5 We recycle our Rapeseed Oil. It is cleaned, filtered and processed into biofuel for use as vehicle fuel or for power and energy generation.
- 6 We Oven Bake in preference to Frying.
- 7 We offer a Vegetarian option as standard and a Vegan option where possible. We endeavour to cater for special dietary requirements, medical or cultural.
- 8 All of our suppliers ensure full traceability of our Food.
- 9 Some of our menu choices are developed with children through the Eatwell Project.



V Vegetarian
Ve Vegan
H Halal

Week 1

Monday

Pork Sausage *Farm Assured Pork Sausage with Rich and Tasty Gravy*

Vegetarian Sausage V

Creamed Potato, Garden Peas, Beans, Seasonal Salad Selection, Bread

Rice Pudding and Jam

Tuesday

Fish Fingers *White fillet of fish coated in breadcrumbs*

Macaroni Cheese *Macaroni Pasta in a Chef's Creamy Cheese Sauce* V

Potato Wedges, Couscous, Sweetcorn, Broccoli, Seasonal Salad Selection, Bread

Iced Sprinkle Cake

Wednesday

Roast of the Day with Rich and Tasty Gravy *Farm Assured Sliced Meat*

Vegetable Tortilla Wraps V

Roast Potatoes, Creamed Potato, Cabbage, Carrots, Seasonal Salad Selection, Bread

Fruit Pie with Custard

Thursday

Chicken Korma *Farm Assured Diced Chicken in a Chef's Curry Sauce*

Jacket Potato *with a Vegetarian Filling* V

Boiled Rice, Naan Bread, Mixed Vegetables, Green Beans, Seasonal Salad Selection, Bread

Jelly and Peaches

Friday

Battered Fillet of Fish *White fillet of fish coated in a light batter*
or Cottage Pie *Farm Assured Minced Beef with Gravy topped with Creamed Potato*

Quorn Dunkers V

Chips, Couscous, Garden Peas, Baked Beans, Seasonal Salad Selection, Bread

Vanilla Ice Cream

Week 2

Monday

Handmade Sausage Rolls *Sausage meat encased in Puff Pastry*

Veggie Tortilla Wraps *Selection of Vegetables and Beans in a Tortilla Wrap* V

Potato Wedges, Sweetcorn, Carrots, Seasonal Salad Selection, Bread

Apple Crumble with Custard

Tuesday

Handmade Beef Burgers *Farm Assured Minced Beef Burger*

Vegetarian Burgers V

Mini Waffles, Garden Peas, Sliced Green Beans, Seasonal Salad Selection, Bread

Flapjack

Wednesday

Roast of the Day with Rich and Tasty Gravy *Farm Assured Sliced Meat*

Vegetarian Sausage V

Roast Potatoes, Creamed Potato, Carrots, Cabbage, Seasonal Salad Selection, Bread

Angel Delight

Thursday

Beef Lasagne *Farm Assured Minced Beef, layered with Pasta Sheets and topped with a Chef's Bechamel Sauce*

Cheesy Bean Wraps *Mixed Beans encased in a floured wrap and topped with Grated Cheese* V

Garlic Bread, Mixed Vegetables, Cauliflower, Seasonal Salad Selection, Bread

Vanilla Ice Cream



eatwell

The Eatwell project supports the Let's Dine ethos by cooking healthy, simple ingredients with the children.

Friday

Battered Fillet of Fish *White fillet of fish coated in a light batter*

Pizza Selection *Cheese and Tomato Pizza with various toppings* V

Chips, Couscous, Garden Peas, Broccoli, Seasonal Salad Selection, Bread

Cupcakes

Week 3

Monday

Spaghetti Bolognese *Farm Assured Minced Beef in a Chef's Rich Tomato Sauce*

Cheese and Tomato Bake *Creamed Potato and Grated Cheese topped with Sliced Tomato* V

Potato Wedges, Couscous, Carrots, Green Beans, Seasonal Salad Selection, Bread

Golden Shortbread

Tuesday

Big Breakfast *Bacon, Farm Assured Pork Sausage*

Cauliflower Cheese *Cauliflower Florets in a Chef's Cheese Sauce* V

Hash Browns, Baked Beans, Mushrooms, Seasonal Salad Selection, Bread

Chocolate Crunch

Wednesday

Roast of the Day with Rich and Tasty Gravy *Farm Assured Sliced Meat*

Vegetarian filled Jacket Potato V

Roast Potatoes, Creamed Potato, Cabbage, Carrots, Seasonal Salad Selection, Bread

Jam Tart with Custard

Thursday

Pork Meatballs with Tomato Sauce *Farm Assured Pork Meatballs served in a Chef's Tomato Sauce*

Vegetable Pasty V

Mini Waffles, Mixed Vegetables, Broccoli, Seasonal Salad Selection, Bread

Vanilla Ice Cream

Friday

Fish Fingers *White fillet of fish coated in breadcrumbs*

Vegetarian Burger V

Chips, Couscous, Garden Peas, Sweetcorn, Seasonal Salad Selection, Bread

Syrup Sponge with Custard

FUN FOOD FACT

Potatoes were the first vegetable to be grown in space.

FUN FOOD FACT

A POMEGRANATE CAN HOLD UP TO 1400 SEEDS.

Fresh Fruit available daily. Cheese and Crackers available Monday, Wednesday and Friday. Individual Yoghurts available Tuesday and Thursday. All items subject to availability.