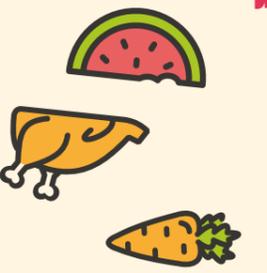


Menu calendar

Summer Term 2026	13 APR	WK 1	13 APR	WK 1
Autumn Term 2026	14 SEP	WK 1	4 JAN	WK 1
	15 SEP	WK 2	11 JAN	WK 2
	16 SEP	WK 3	18 JAN	WK 3
	20 SEP	WK 1	25 JAN	WK 1
	21 SEP	WK 2	1 FEB	WK 2
	22 SEP	WK 3	8 FEB	WK 3
	26 OCT	WK 1	15 FEB - HALF TERM	
	19 OCT	WK 2	22 FEB	WK 2
	26 OCT - HALF TERM		1 MAR	WK 3
	2 NOV	WK 1	8 MAR	WK 1
	9 NOV	WK 2	15 MAR	WK 2
	16 NOV	WK 3	22 MAR	WK 3
	23 NOV	WK 1		
	30 NOV	WK 2		
	7 DEC	WK 3		
	14 DEC	WK 1		
Summer Term 2025	13 JUL	WK 2		
	6 JUL	WK 1		
	29 JUN	WK 3		
	22 JUN	WK 2		
	15 JUN	WK 1		
	8 JUN	WK 3		
	1 JUN	WK 2		
	25 MAY - HALF TERM			
	18 MAY	WK 3		
	11 MAY	WK 2		
	4 MAY	WK 1		
	27 APR	WK 3		
	20 APR	WK 2		
	13 APR	WK 1		
Spring Term 2027	4 JAN	WK 1		
	11 JAN	WK 2		
	18 JAN	WK 3		
	25 JAN	WK 1		
	1 FEB	WK 2		
	8 FEB	WK 3		
	15 FEB - HALF TERM			
	22 FEB	WK 2		
	1 MAR	WK 3		
	8 MAR	WK 1		
	15 MAR	WK 2		
	22 MAR	WK 3		



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 the end of the school year 2025/26, which is known as Transitional Protection. From the start of the 2026/27 this Transitional Protection is ending, and parents will need revert to the following eligibility criteria regardless of whether they were previously protected.

- 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) until end of 2025/26 school year, when the criteria will be extended to all children from households in receipt of Universal Credit from the start of 2026/27 regardless of income levels.

All information correct at the time of going to print.

www.telford.gov.uk/freeschoolmeals

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.

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



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.

Telford & Wrekin Co-operative Council | Protect, care and invest to create a better borough

Let's Dine

Primary School Menu

APRIL 2026 TO MARCH 2027

Our menus

All the good stuff

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



- We Oven Bake in preference to Frying.
- We offer a Vegetarian option as standard and a Vegan option where possible. We endeavour to cater for special dietary requirements, medical or cultural.
- All of our suppliers ensure full traceability of our Food.
- Some of our menu choices are developed with children through the Eatwell Project.

- All our meals are freshly prepared in our kitchens daily and comply with the Government Food Standards.
- We provide a choice of Vegetables, Salad and Fresh Fruit daily.
- 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.
- Our recipes are low in Sugar and Fat, supporting the national obesity strategy.
- We recycle our Rapeseed Oil. It is cleaned, filtered and processed into biofuel for use as vehicle fuel or for power and energy generation.



V Vegetarian
Ve Vegan
H Halal

Week 1

Monday

Pork Sausages *Farm Assured Pork Sausages*

Quorn Sausage **V**

Mashed Potato, Mixed Vegetable Selection, Seasonal Salad Selection, Wholemeal Bread

Ice Cream

Early Years options: Natural Yogurt with Fruit or Fresh Fruit Salad or Cheese and Crackers

Tuesday

Homemade Chicken Strips

Farm Assured Chicken coated in Breadcrumbs served with BBQ Sauce

Mixed Bean and Vegetable and Tomato *Seasonal Vegetables and Tomatoes with a Trio of Beans in a Tomato Sauce* **V**

Rice, Garden Peas, Green Beans, Seasonal Salad Selection, Bread

Chocolate Iced Sponge

Early Years options: Natural Yogurt with Fruit or Fresh Fruit Salad or Cheese and Crackers

Wednesday

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

Vegetable and Bean Puff *Seasonal Vegetables, Mixed Beans and Pasta in a Chef's Tomato Sauce in a Puff Pastry roll* **V**

Roast Potatoes, Creamed Potato, Cauliflower, Broccoli, Carrots, Seasonal Salad Selection, Wholemeal Bread

Flapjack

Early Years options: Natural Yogurt with Fruit or Fresh Fruit Salad or Cheese and Crackers

Thursday

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

Pizza Bar – Cheese and Tomato **V** or **Chicken Pizza** *with a selection of toppings*

Pasta Twists, Sweetcorn, Carrots, Seasonal Salad Selection, Bread

Fruit Jelly with a Swirl of Cream

Early Years options: Natural Yogurt with Fruit or Fresh Fruit Salad or Cheese and Crackers

Friday

Battered Fish *White fillet of Fish coated in a Light Batter* or **Fish Stars** *MSC Salmon and Mashed Potatoes with seasoning coated in a Crispy Crumb*

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

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

Shortbread

Early Years options: Natural Yogurt with Fruit or Fresh Fruit Salad or Cheese and Crackers

Week 2

Monday

Big Breakfast *Farm Assured Pork Sausage or Pattie Free Range Scrambled Egg*

Quorn Sausage, Free Range Scrambled Egg **V**

Waffles, Baked Beans, Plum Tomatoes, Seasonal Salad Selection, Bread

Ice Cream

Early Years options: Natural Yogurt with Fruit or Fresh Fruit Salad or Cheese and Crackers

Tuesday

Pizza Bar – Cheese and Tomato **V** or **Chicken Pizza** *with a selection of toppings*

Vegetable and Bean Stew *Vegetables and beans in a Rich and Tasty Gravy* **V**

Pasta, Green Beans, Sweetcorn, Seasonal Salad Selection, Wholemeal Bread

Fruit Sponge and Custard

Early Years options: Natural Yogurt with Fruit or Fresh Fruit Salad or Cheese and Crackers

Wednesday

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

Cauliflower and Broccoli Bake *Cauliflower and Broccoli Florets in a Chef's Creamy Sauce* **V**

Roast Potatoes, Creamed Potato, Cauliflower, Broccoli, Carrots, Seasonal Salad Selection, Bread

Flapjack

Early Years options: Natural Yogurt with Fruit or Fresh Fruit Salad or Cheese and Crackers

Thursday

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

Mixed Bean and Vegetable Curry *in a Chef's Curry Sauce* **V**

Boiled Rice, Sweetcorn, Carrots, Seasonal Salad Selection, Wholemeal Bread

Fresh Fruit Pots

Early Years options: Natural Yogurt with Fruit or Fresh Fruit Salad or Cheese and Crackers



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

Friday

Battered Fish *White fillet of Fish coated in a Light Batter*

Pasta Neapolitan *Mixed beans and Roasted Vegetables in a Rich and Rustic Sauce* **V**

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

Cookie Selection

Early Years options: Natural Yogurt with Fruit or Fresh Fruit Salad or Cheese and Crackers

Week 3

Monday

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

Cheese and Tomato Pizza *with a selection of toppings* **V**

Pasta Twists, Green Beans, Carrots, Seasonal Salad Selection, Wholemeal Bread

Ice Cream

Early Years options: Natural Yogurt with Fruit or Fresh Fruit Salad or Cheese and Crackers

Tuesday

Big Breakfast *Farm Assured Pork Sausage or Sausage Pattie, Free Range Scrambled Egg*

Vegetarian Big Breakfast *Quorn Sausage with Free Range Scrambled Egg* **V**

Waffles, Baked Beans, Plum Tomatoes, Seasonal Salad Selection, Bread

Cheesecake With Fresh Fruit

Early Years options: Natural Yogurt with Fruit or Fresh Fruit Salad or Cheese and Crackers

Wednesday

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

Roasted Stuffed Peppers *Tri Colour Peppers Roasted loaded with a savoury blend of Cheese, Rice and Vegetables* **V**

Roast Potatoes, Creamed Potato, Cauliflower, Broccoli, Carrots, Seasonal Salad Selection, Bread

Marble Sponge and Custard

Early Years options: Natural Yogurt with Fruit or Fresh Fruit Salad or Cheese and Crackers

Thursday

Homemade Chicken Strips *Farm Assured Chicken coated in Breadcrumbs served with BBQ Sauce*

Stuffed Jacket Skins *Golden-brown potato skins baked, loaded with a savoury blend of cheese, Vegetables* **V**

Rice, Mixed Vegetable Selection, Seasonal Salad Selection, Bread

Iced Cupcake

Early Years options: Natural Yogurt with Fruit or Fresh Fruit Salad or Cheese and Crackers

Friday

Battered Fish *White fillet of Fish coated in a Light Batter*

Pasta Bake *Mixed beans and Roasted Vegetables in a Rich and Rustic Sauce* **V**

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

Assorted Shortbread

Early Years options: Natural Yogurt with Fruit or Fresh Fruit Salad or Cheese and Crackers



Ripe cranberries bounce like rubber balls

Sandwich Option
Packed lunch available



Broccoli contains more protein per calorie than steak, but you would have to eat a LOT more broccoli!

● Fresh Fruit available daily. All items subject to availability. ●