

GCC Spring
Summer 2026



MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FISH FRIDAY

Option One

Sausage Roll with Potato Wedges & Tomato Ketchup

Roast Chicken, Stuffing, Roast Potatoes & Gravy

Spaghetti Bolognese

Fish Fingers with Chips & Tomato Ketchup

Option Two

NEW Cheese and Pepper Whirl with Herby Rice

NEW Soya Mince Pasta Bake

Vegan Sausage, Roast Potatoes & Gravy

Coconut Curry with Rice

NEW Cheesy Broccoli Frittata with Chips and Tomato Ketchup

Jacket Potato

Jacket Potato with Baked Beans

Jacket Potato with Tuna Mayonnaise or Salmon Mayonnaise

Jacket Potato with Baked Beans

Jacket Potato with Cheese

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Dessert

Oaty Cookie

Ice Cream with Fresh Fruit

Carrot Cake with Custard

Baked Beans and Peas
Strawberry Jelly with Peaches

WEEK TWO

20 April

11 May

8 June

29 June

20 July

14 September

5 October

Option One

Beef Burger with Cheese in a Bun with Potato Wedges & Tomato Ketchup

Roast Gammon, Roast Potatoes & Gravy

NEW Peri-Peri Chicken with Herby Rice, Sweetcorn & Cucumber Salsa

Fish Fingers with Chips & Tomato Ketchup

Option Two

Cheese and Tomato Pizza with New Potatoes

Sweet Potato Curry with Rice

Roast Quorn, Roast Potatoes & Gravy

Macaroni Cheese

Vegan Sausage with Chips and Tomato Ketchup

Jacket Potato

Jacket Potato with Baked Beans

Jacket Potato with Tuna Mayonnaise

Jacket Potato with Baked Beans

Jacket Potato with Cheese

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Baked Beans and Peas

Dessert

Golden Syrup Snap Biscuit

Fruit Medley

Chocolate Brownie

NEW Orange & Lemon Shortbread

WEEK THREE

27 April

18 May

15 June

6 July

31 August

21 September

12 October

Option One

Summer Pizza with New Potatoes

Roast Pork, Roast Potatoes & Gravy

Greek Chicken Pitta with Herby Rice and Tzatziki

Fish Fingers with Chips & Tomato Ketchup

Option Two

Vegan Burger in a Bun with Potato Wedges & Tomato Ketchup

Vegetable Loaf, Roast Potatoes, & Gravy

Vegan Bolognese with Pasta

Cheese and Bean Pasty with Chips and Tomato Ketchup

Jacket Potato

Jacket Potato with Baked Beans

Jacket Potato with Tuna Mayonnaise

Jacket Potato with Baked Beans

Jacket Potato with Cheese

Vegetables

Vegetables of the Day

Vegetables of the Day

Vegetables of the Day

Baked Beans and Peas

Dessert

Chocolate Shortbread

Iced Vanilla Sponge

Summer Lemon Cake

Ice Cream with Peaches

MENU KEY

Added Plant Protein

Wholemeal

Vegan

Available Daily: - Freshly cooked jacket potatoes with a choice of fillings where available - Bread freshly baked on site daily - Daily salad selection - Fresh Fruit and Yoghurt

ALLERGY INFORMATION:

If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.

caterlink
feeding the imagination

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

OPTION 1

Tomato Pasta



Sausage Roll with Potato Wedges & Tomato Ketchup



Roast Chicken with Stuffing, Roast Potatoes and Gravy



Spaghetti Bolognese



Fish Fingers with Chips & Tomato Ketchup



OPTION 2

Cheese and Pepper Whirl with Herby Rice



Soya Mince Pasta Bake



Vegan Sausages with Roast Potatoes and Gravy



Coconut Curry with Rice



Cheese and Broccoli Frittata with Chips & Tomato Ketchup



DESSERT

Oaty Cookie



Orange Drizzle Cake



Ice Cream with Fresh Fruit



Carrot Cake with Custard



Fruit Jelly with Peaches



*VEGETABLES AND SIDES MAY DIFFER THAN THOSE SHOWN



MONDAY

TUESDAY

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THURSDAY

FRIDAY

OPTION 1

Vegan Meatballs in Tomato Sauce with Spaghetti



Beef Burger with Cheese in a Bun with Potato Wedges & Tomato Ketchup



Roast Gammon with Roast Potatoes and Gravy



Peri-Peri Chicken with Herby Rice, Sweetcorn & Cucumber Salsa



Fish Fingers with Chips & Tomato Ketchup



OPTION 2

Cheese and Tomato Pizza with Herby New Potatoes



Sweet Potato Curry with Rice



Roast Quorn with Roast Potatoes and Gravy



Macaroni Cheese



Vegan Sausage with Chips & Tomato Ketchup



DESSERT

Golden Syrup Snap Biscuit



Peach Crumble with Custard



Fruit Medley



Chocolate Brownie



Orange & Lemon Shortbread



*VEGETABLES AND SIDES MAY DIFFER THAN THOSE SHOWN



MONDAY

TUESDAY

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THURSDAY

FRIDAY

OPTION 1

Summer Pizza with Herby New Potatoes



Spaghetti Meatballs



Roast Pork with Roast Potatoes and Gravy



Greek Chicken Pitta with Rice and Tzatziki



Fish Fingers with Chips & Tomato Ketchup



OPTION 2

Tomato Pasta Bake



Vegan Burger in a bun with Potato Wedges & Tomato Ketchup



Vegetable Loaf with Roast Potatoes and Gravy



Vegan Bolognese with Pasta



Cheese and Bean Pasty with Chips & Tomato Ketchup



DESSERT

Chocolate Shortbread



Apple Pie with Custard



Iced Vanilla Sponge



Summer Lemon Cake



Ice Cream with Peaches



*VEGETABLES AND SIDES MAY DIFFER THAN THOSE SHOWN

Spring Summer 2026 Menu Information

Menu Key

Freshly Made on Site from Scratch by our brilliant Catering Teams

Added Plant Protein (50% of the Protein in the Dish comes from Plant Based Sources)

Vegan Option

A Source of Wholemeal Carbohydrates

At Least 50% of the Dessert is Fruit

Red Tractor Assured British Meat

MSC Certified Sustainable Seafood

Meets Government Free Sugar Recommendations for a School Lunch (6.5g free sugar or less)



Food for Life Served Here (FFLSH) is an independent accreditation which we have been awarded year-on-year since 2009, and our Silver award shows our food is fresh, local, sustainable and ethical. To gain accreditation you must get points from the FFLSH standards, meaning local meat is Red Tractor assured, eggs are free range, and we only serve sustainably sourced fish, such as MSC. The standards also demonstrate our menus use less ultra-processed foods and no unwanted additives or sweeteners, focusing more on fresh and homemade dishes that our customers will enjoy. Read more about the FFLSH award here - [Food for Life Served Here - Food for Life](#)

School Food Standards

All of our menus meet the School Food Standards, meaning our menus are balanced, nutritious and contain lots of healthy foods! Read more about the School Food Standards here - [Homepage - School Food Plan](#)

Our recipes all meet the School Food Standard portion sizes, meaning pupils are getting the right requirements for their age. We provide visual portion size training resources for our kitchen teams. We also offer unlimited vegetables, salads and bread for any pupils who may need a bit extra food that day!

We do not serve any chocolate or confectionary within our school meals, as per the School Food Standards. Our 'chocolate' desserts contain only cocoa powder.

The average daily free sugar content of this menu is 3.8g, well under the government recommendation of 6.5g!



























































































































































































































































































































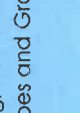






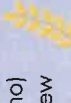
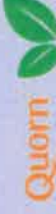



WEEK ONE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Tomato Pasta Homemade Butterbean Arrabbiata Tomato Sauce (Tomatoes, Garlic, Onions, Mixed Herbs, Pinch of Chilli, Butterbeans) with Wholemeal Fusilli Pasta. 	Sausage Roll with Potato Wedges and Tomato Ketchup Red Tractor Accredited Pork and Plant-Based Protein in Pastry Served with Home Baked Potato Wedges and Tomato Ketchup. 	Roast Chicken, Stuffing, Roast Potatoes & Gravy Red Tractor Accredited Chicken from Gloucestershire's Local Butchers served with Stuffing, Homemade Roasted Potatoes and Gravy 	Spaghetti Bolognese Red Tractor Accredited Beef Mince and Brown Lentil Bolognese Sauce Served with Spaghetti 	Fish Fingers, Chips and Tomato Ketchup Oven Baked Young's MSC Accredited Pollock Fishfingers with Oven Baked Chips and Tomato Ketchup 
Cheese and Pepper Whirl with Herby Rice Cheese, Pepper, Lentil and Tomato Sauce in a Puff Pastry Swirl with Turmeric & Lemon Rice 	Soya Mince Pasta Bake Soya Mince in a Lentil Tomato Sauce with Homemade Macaroni Cheese layered on top 	Vegan Sausage, Roast Potatoes & Gravy Forest Green Kitchen Vegan Sausage served with Homemade Roasted Potatoes and Gravy 	Coconut Curry with Rice A Mild Creamy Coconut Curry with Chickpeas Served with 50/50 Wholemeal Rice 	NEW Cheesy Broccoli Frittata with Chips and Tomato Ketchup Homemade Baked Cheddar Cheese and Broccoli Frittata with Oven Baked Chips and Tomato Ketchup 
Each day we serve a choice of two vegetables such as Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers. We also serve a daily salad selection for pupils to help themselves to.				
Oaty Cookie Homemade Oaty Cookie made from Oats, Wholemeal Flour and Self-Raising Flour 	Orange Drizzle Cake Homemade Sponge Cake with Orange Zest and a Drizzle of Orange Icing 	Ice Cream with Fresh Fruit Vanilla Ice Cream served with Fresh Fruit (Apple, Orange, Peach, Mandarin and Pear) 	Carrot Cake with Custard Homemade Carrot Sponge Cake served with Custard 	Strawberry Jelly with Peaches Vegan Strawberry Flavoured Jelly with Peaches 

This information should not be used to manage allergies or intolerances as not all ingredients may be listed out. Please let us know if your child has an allergy or intolerance.

WEEK TWO

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Vegan Meatballs and Spaghetti Forest Green Kitchen Vegan Meatballs in a Homemade Tomato Sauce Served with Spaghetti  	Beef Burger with Cheese Served with Wedges and Tomato Ketchup Red Tractor Accredited Beef Burger From Gloucestershire's Local Butchers Topped with Cheese Served in a Burger Bun with Baked Potato Wedges and Tomato Ketchup  	Roast Gammon with Roast Potatoes and Gravy Red Tractor Accredited Gammon from Gloucestershire's Local Butchers Served With Homemade Roast Potatoes and Gravy  	Peri-Peri Chicken with Herby Rice and Sweetcorn & Cucumber Salsa Red Tractor Accredited Chicken from Gloucestershire's Local Butchers in a Peri-Peri dressing with Turmeric & Lemon Rice and a Tangy Sweetcorn Salsa (Sweetcorn, Cucumber, Pineapple, Red Onion)  	Fish Fingers, Chips and Tomato Ketchup Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips and Tomato Ketchup 
Cheese and Tomato Pizza with New Potatoes Homemade 50/50 Wholemeal Base topped with Cheddar Cheese and a Homemade Tomato Sauce (Chopped Tomatoes, Tomato Puree, Oregano) Served with New Potatoes  	Lentil and Sweet Potato Curry with Rice Homemade Mild Tomato Based Lentil Curry with Sweet Potato served with 50/50 Wholemeal Rice  	Roast Quorn, Stuffing, Roast Potatoes and Gravy Vegan Quorn Fillet served with Stuffing, Homemade Roasted Potatoes and Gravy 	Macaroni Cheese Homemade Classic Macaroni Cheese, made with a Homemade Cheddar Cheese white sauce 	Vegan Sausage with Chips and Tomato Ketchup Forest Green Kitchen Vegan Sausages with Oven Baked Chips and Tomato Ketchup  
Each day we serve a choice of two vegetables such as Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers. We also serve a daily salad selection for pupils to help themselves to.				
Golden Syrup Snap Homemade Cookie Sweetened with Golden Syrup   	Peach Crumble with Custard Homemade Peach Crumble with an Oaty Topping, Served with Custard   	Fruit Medley A selection of Apple, Orange, Peach, Mandarin and Pear   	Chocolate Brownie A Homemade Chocolate Brownie made with Cocoa Powder   	Orange and Lemon Shortbread Homemade Orange and Lemon Flavored Shortbread made with the Juice and Zest From Oranges and Lemons   

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WEEK THREE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Summer Pizza with New Potatoes Homemade 50/50 Wholemeal Base topped with Cheddar Cheese, Carrots, Fresh Pepper, Red Onion, Sweetcorn and a Homemade Tomato Sauce (Chopped Tomatoes, Tomato Puree and Herbs). Served with New Potatoes 	Beef Meatballs in Tomato Sauce with Spaghetti Red Tractor Accredited Beef Meatballs from Gloucestershire's Local Butchers in a Homemade Tomato Sauce Served with Spaghetti 	Roast Pork with Roast Potatoes and Gravy Red Tractor Accredited Pork from Gloucestershire's Local Butchers Served With Homemade Roast Potatoes and Gravy 	Greek Chicken Pitta with Herby Rice, Tzatziki Red Tractor Accredited Diced Chicken from Gloucestershire's Local Butchers Marinated in Paprika, Lemon, Herbs and Garlic and Served with Homemade Tzatziki, Pitta Bread and Turmeric & Lemon Rice 	Fish Fingers, Chips and Tomato Ketchup Oven Baked Youngs MSC Accredited Pollock Fishfingers with Oven Baked Chips and Tomato Ketchup 
Vegetable Pasta Bake Tomato Vegetable Pasta Bake with Roasted Vegetables (Mixed Peppers, Butternut Squash, Sweet Potato and Carrots) with a Homemade Tomato and Lentil Sauce, Baked and Topped with Cheese 	Vegan Burger with Wedges and Tomato Ketchup Forest Green kitchen Vegan Burger Served in a Hot Dog Bun with Baked Potato Wedges and Tomato Ketchup 	Vegetable Loaf with Roast Potatoes and Gravy Homemade Vegetable Soya Loaf (Lentils, Soya Mince, Onion, Courgette, Carrot) Served with Homemade Roast Potato and Gravy 	Spaghetti and Vegan Soya Bolognese Vegan Soya Mince in a Homemade Tomato Bolognese Sauce with Wholemeal Fusilli Pasta 	Cheese & Bean Pasty with Chips and Tomato Ketchup Homemade Cheddar Cheese and Reduced Sugar & Salt Baked Bean Pasty Served with Oven Baked Chips and Tomato Ketchup 
Each day we serve a choice of two vegetables such as Carrots, Broccoli, Cauliflower, Sweetcorn, Peas, Baked Beans, Green Beans, Cabbage, Peppers. We also serve a daily salad selection for pupils to help themselves to.				
Chocolate Shortbread A Homemade Chocolate Flavored Shortbread Made with Cocoa Powder 	Apple Pie and Custard Homemade Apple filling layered with Homemade Shortcrust Pastry served with Custard 	Iced Vanilla Sponge Homemade Vanilla Sponge Cake Lightly Iced with Icing Sugar 	Summer Lemon Cake A Homemade Lemon Sponge Cake 	Peaches and Ice Cream Tinned Peach Slices in Juice with Vanilla Ice Cream 

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