

Allergens

It is the parent / carer's responsibility to ensure that allergies and special diets are reported to the school. We ask that where pupils have an allergy or special diet, no meal is ordered through our online order system until you have had confirmation that the system has been updated to reflect your child's needs.

If your child has allergies from the major 14 and can order a suitable dish from our published menu, then please ensure you contact the school and request written confirmation that they have uploaded your child's allergies onto their school system and our online ordering system.

If you are happy to order a suitable dish from our published menu and the school is already aware of your child's special dietary needs, then you don't need to do anything and you can order a suitable dish.

All meals are ordered through our online meal ordering system. Meals will only be available to choose where allergies or special diets do not conflict. If allergies are not reported, it is possible that you could order a meal that would not be suitable for your child. If there is ever any doubt (at all!) about the meal you are ordering, please speak to the school or Culinera before ordering to ensure the correct information is loaded onto the system.

Special diets - If you have completed the steps above and your child's special dietary needs mean they cannot order from the normal menu, please complete the Medical Diet Request Form and submit it to the school office with a referral letter from a medical professional. Please note: We will only be able to accommodate requests for special medical diets if they are supported by appropriate medical evidence (such as a letter from a GP, consultant, or dietitian).



WHY NOT ORDER LUNCH ONLINE?

Login to your school website to order your lunch online. For the latest information please find your myculinera webpage on your school website.



About Culinera

Our aim is to be a long-term partner to the school, and we strive to deliver exceptional food every day. We achieve this by ensuring our team has the right tools and high quality ingredients to cook fresh, tasty meals - every single day.

All of our menus are carefully analysed to ensure they meet standards, and our team regularly reviews recipes to keep them healthy and balanced.

To support sustainability, we've also introduced a range of plant-based dishes into our offer.

Universal Infant Free School Meals

Don't forget if your child is in Reception, Year 1 or Year 2 they can enjoy a meal each day without charge, irrespective of personal circumstances or financial position. However, you still need to register if you are entitled to Free School Meals as this is important and helps schools funding.

Free School Meals?

Low Income - Are you missing out? To check if you are entitled to Free School meal entitlement ask at your school office.

PLEASE NOTE

If you are unable to take a booked meal, please ensure this is cancelled before the published cut-off time or with the school office, otherwise the meal will be charged.

culinera
feeding the future

Autumn / Winter 2025 / 2026



Coming up

This term we are looking forward to celebrating Children in Need, Christmas and several other exciting theme days, so keep a look out!




























KEEP IN TOUCH

You can keep up to date with what's going on by visiting our extranet or app via your school website or www.culinera.co.uk



Autumn / Winter Menu 2025 / 2026

WEEK 1 - 03/11, 24/11, 15/12, 05/01, 26/01, 23/02, 16/03					
	MAIN	MAIN - VEGGIE	MAIN - HOT PASTA & BAKE	SIDES	PUDDING
Monday	Chicken and sweetcorn pie	Cheddar and tomato frittata  	Mac 'n' cheese 	New potatoes, green beans and peas	Chocolate brownie 
Tuesday	Penne bolognese 	Vegetable penne bolognese  	Pesto pasta 	Sweetcorn and broccoli florets	Blueberry muffin 
Wednesday	Roast chicken with Yorkshire pudding and gravy	Vegetable wellington with Yorkshire pudding and gravy  	Creamy tomato and vegetable pasta 	Roast potatoes and roast root vegetables	Orange drizzle cookie 
Thursday	Margherita pizza	Rainbow vegetable pizza 	Tomato and basil pasta 	Baked wedges and mixed salad	Lemon flapjack 
Friday	Crispy fish fingers 	Quorn nuggets 	Broccoli and cheddar bake 	Chips, baked beans and peas	Pear upside down cake 
WEEK 2 - 10/11, 01/12, 12/01, 02/02, 02/03, 23/03					
	MAIN	MAIN - VEGGIE	MAIN - HOT PASTA & BAKE	SIDES	PUDDING
Monday	Pulled chicken enchilada	Roasted pepper fajita 	Tomato and basil pasta 	Piri-piri rice, sweetcorn and peas	Vanilla cookie 
Tuesday	Spaghetti and chicken meatballs with garlic bread	Baked macaroni cheese with garlic bread 	Creamy tomato and vegetable pasta 	Mixed salad	Apple crumble with custard 
Wednesday	Chicken sausage and vegetable bake 	Quorn sausage and vegetable bake  	Tomato pasta 	Diced roast potatoes, carrots and green beans	Carrot cake 
Thursday	Cottage pie 	Potato and onion homity pie 	Penne pesto pasta 	Mixed Vegetables	Berry sponge 
Friday	Breaded chicken nuggets	Homemade vegan sausage roll 	Tomato and vegetable pasta 	Chips, baked beans and peas	Chocolate rice krispie cake 
WEEK 3 - 17/11, 08/12, 19/01, 09/02, 09/03					
	MAIN	MAIN - VEGGIE	MAIN - HOT PASTA & BAKE	SIDES	PUDDING
Monday	Beef chilli con carne	Green garden veggie burger 	Tomato pasta 	Baked wedges and mixed salad	Apple and oat cookie 
Tuesday	Mild chicken curry 	Sweet potato and cauliflower curry  	Penne pesto pasta 	Steamed rice, broccoli florets and peas	Jammy tart 
Wednesday	Roast turkey with stuffing and gravy	Cheesy vegetable bake with stuffing and gravy  	Macaroni cheese 	Roast potatoes and mixed vegetables	Chocolate fudge cake 
Thursday	Traditional beef lasagne with garlic bread 	Vegetable lasagne with garlic bread 	Tomato and basil pasta 	Green beans and carrots	Sticky toffee pudding with custard 
Friday	Crispy fish fingers 	Quorn nuggets 	Broccoli and cheese bake 	Chips, baked beans and peas	Sprinkle sponge 

MENU KEY:  Vegan  Vegetarian  Added Plant Power  Oily Fish

ALLERGY INFORMATION - 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 cross contamination. If your child has an allergy or intolerance, please speak to your child’s school or the Cook Manager on site for information. **Forms are available through our website or via the school.**

Available everyday:



FILLED JACKET POTATOES



HOME BAKED BREAD



FRESH SALAD BAR



JELLY OR YOGURT



FRESH FRUIT