

AUTUMN/ WINTER 2026

FRESH!

NUTRITIOUS

CHESTER LE STREET COFE 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
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TASTY

HOT DISHES

DELI



VEG

MESSY

DESSERT

**AVAILABLE
DAILY**

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION 1	Cheese and Tomato Pizza with Potato Wedges / Pasta  	Sausage Burger with Wedges 	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 Wedges 	Quorn Roast, Yorkshire Pudding Stuffing, New Potatoes and Gravy  	BBQ Veggie Wrap with Wholgrain Rice   	Quorn Dippers with Chips 
OPTION 3	Jacket Potato with a Choice of Fillings	Tomato Pasta 	Jacket Potato with a Choice of Fillings	Tomato Pasta 	Jacket Potato with a Choice of Fillings
OPTION 4	Sandwich Selection	Sandwich Selection	Sandwich Selection	Sandwich Selection	Sandwich Selection
ALL DISHES ARE SERVED WITH CRUNCHY VEGETABLES AND / OR FRESH SALAD					
VEG	Corn on the Cob 	Sweetcorn Green Beans 	Broccoli Carrots	Carrots Sweetcorn 	Garden Peas Baked Beans 
DESSERT	Rice Pudding with Peach Slices 	Ginger Biscuit with Fruit 	Jam Slice with Custard 	Flapjack 	Ice Cream



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.

FRUITY!



WEEK 1
WEEK 2
WEEK 3

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

**AUTUMN/
WINTER
2026**

FRESH!

NUTRITIOUS

HOT DISHES

TASTY

DELI



	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
OPTION 1	BBQ or Cheese Pizza with Potato Wedges / Pasta  	Beef Burger in a Bun with Wedges	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 Wedges  	Roast Quorn, Yorkshire Pudding, New Potatoes & Gravy 	Bean Pasta Bake   	Quorn Dippers with Chips 
OPTION 3	Jacket Potato with a Choice of Fillings	Tomato Pasta 	Jacket Potato with a Choice of Fillings	Tomato Pasta 	Jacket Potato with a Choice of Fillings
OPTION 4	Sandwich Selection	Sandwich Selection	Sandwich Selection	Sandwich Selection	Sandwich Selection
ALL DISHES ARE SERVED WITH CRUNCHY VEGETABLES AND / OR FRESH SALAD					
VEG	Corn on the Cob 	Garden Peas Carrots 	Broccoli Carrots 	Sweetcorn Green Beans 	Garden Peas Baked Beans 
DESSERT	Apple Crumble with Custard 	Chocolate Cookie with Fruit  	Raspberry Yoghurt Cake	Vanilla Crunch with Custard 	Ice Cream

**AVAILABLE
DAILY**



FRESH FRUIT, FRESHLY BAKED BREAD, YOGHURT AND WATER

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**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

DESSERT

**AVAILABLE
DAILY**

	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  	BBQ Fillet with Wholegrain Rice  	Roast Quorn, Yorkshire Pudding, New Potatoes & Gravy 	Baked Bean Turnover with Wedges   	Quorn Dippers with Chips 
OPTION 3	Jacket Potato with a Choice of Fillings	Tomato Pasta 	Jacket Potato with a Choice of Fillings	Jacket Potato with Cheese 	Jacket Potato with a Choice of Fillings 
OPTION 4	Sandwich Selection	Sandwich Selection	Sandwich Selection	Sandwich Selection	Sandwich Selection
ALL DISHES ARE SERVED WITH CRUNCHY VEGETABLES AND / OR FRESH SALAD					
VEG	Garden Peas Salad Bar 	Sweetcorn Big Bowl Salad 	Broccoli Carrots 	Salad Bar Sweetcorn 	Garden Peas Baked Beans 
DESSERT	Apple & Cinnamon Cake  	Custard Cookie with Fruit   	Syrup Sponge with Custard	Chocolate Crunch	Ice Cream



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FRUITY!

**WEEK 1
WEEK 2
WEEK 3**

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

