

Menu Summer 2026

Week One

13/04, 11/05, 08/06, 06/07

Meat Free Monday

- V Margarita **Pizza with Sweetcorn
- V GF Baked Potato with Beans & *Grated Cheese
- VG GF Lentil & Vegetable Chilli with Rice
- VG Mixed Fresh Melon Chunks

Tuesday

- **Pork Sausage & Mash, with Peas & Gravy
- VG Vegan Sausage & New Potatoes with Peas & Gravy
- V GF Baked Potato with Grated *Cheese
- VG Fruit Jelly or Yoghurt

Wednesday

- GF Roast Chicken, Roast Potatoes, Summer Vegetables & Gravy
- VG Quorn Nuggets, Roast Potatoes, Summer Vegetables
- V GF Baked Potato with Grated *Cheese
- VG Fresh Fruit Selection or Yoghurt

Thursday

- VG Pesto **Pasta & Sliced Carrots
- V Cheese Pastry Slice with Baked Beans
- V GF Baked Potato with Grated *Cheese
- V Homemade Oat Fruit Crumble & Cream or Fresh Fruit

Friday

- **Breaded Fish Fillet, Oven Chips & Peas
 - VG Vegetable Samosa, Oven Chips & Peas
 - V GF Baked Potato with Tuna Mayonnaise
 - V Blueberry Muffin or Fresh Fruit
- *Vegan Cheese is available upon request**
- Everyday we provide a salad bar and wholemeal bread

Week Two

20/04, 18/05, 15/06, 13/07

Meat Free Monday

- VG Tomato **Pasta with Peas
- V GF Baked Potato with Beans & *Grated Cheese
- V GF Potato & Vegetable Omelette with Sweetcorn
- VG Fresh Pineapple Chunks

Tuesday

- GF Mild Chicken Korma, Steamed Rice & Carrots
- VG GF Spinach, Potato & Chickpea Curry, Steamed Rice & Carrots
- V GF Baked Potato with Grated *Cheese
- V Cheese & Biscuits or Fresh Fruit

Wednesday

- GF Roast Chicken, Roast Potatoes, Summer Vegetables & Gravy
- V Macaroni Cheese & Summer Vegetables
- VG GF Baked Potato with Baked Beans
- VG Fresh Fruit Selection or Yoghurt

Thursday

- Beef Bolognese with **Pasta & Peas
- VG Tomato & Lentil with **Pasta & Peas
- V GF Baked Potato with Grated *Cheese
- V Strawberry Yoghurt with berries or Fresh Fruit

Friday

- **Breaded White Fishcake Oven Chips, & Peas
 - VG Vegetable Samosa, Oven Chips & Peas
 - GF Baked Potato with Grated *Cheese
 - V Chocolate Chip Muffin or Fresh Fruit
- **Gluten Free item available upon request**

Week Three

27/04, Half Term, 22/06

Meat Free Monday

- V Macaroni Cheese & Green Vegetables
- V GF Baked Potato with Beans & *Grated Cheese
- VG GF Vegetable Paella with Green Vegetables
- VG Fresh Chopped Watermelon Pieces

Tuesday

- GF Beef Meat Balls, Tomato Sauce Steamed Rice & Carrots
- VG Vegan Meat Balls in Tomato Sauce with Rice & Carrots
- V GF Baked Potato with Grated *Cheese
- V Greek Yoghurt with Mango Chunks or Fresh Fruit

Wednesday

- GF Roast Chicken, Roast Potatoes, Summer Vegetables & Gravy
- VG Vegan Sausage Roll, Roast Potatoes, Summer Vegetables & Gravy
- V GF Baked Potato with Grated *Cheese
- VG Fresh Fruit Selection or Yoghurt

Thursday

- **Pork Sausage, Mash Potato & Mixed Vegetables
- VG Vegan Sausage, New Potatoes & Mixed Vegetables
- V GF Baked Potato with Grated *Cheese
- V Homemade Flap Jack or Fresh Fruit

Friday

- **Breaded White Fish Fillet Oven Chips & Baked Beans
 - VG Vegetable Samosa, Oven Chips & Baked Beans
 - Baked Potato with Tuna Mayonnaise
 - V Blueberry Muffin or Fresh Fruit
- Everyday we provide a salad bar and wholemeal bread

Menu Summer 2026

Week Four

04/05, 01/06, 29/06

Meat Free Monday

VG Pesto **Pasta with Sliced Carrots

V GF Baked Potato with Beans & *Grated Cheese

VG GF Baked Red Pepper, Savoury Rice & Sliced Carrots

VG Mixed Fresh Melon Chunks

Tuesday

V Margarita **Pizza with Sweetcorn

VG Vegan Sausage Roll with Sweetcorn & New Potatoes

V GF Baked Potato with Grated *Cheese

VG Raisin and Apricot Pieces

Wednesday

GF Roast Chicken, Roast Potatoes, Summer Vegetables & Gravy

VG Quorn Nuggets Roast Potatoes, Summer Vegetables

V GF Baked Potato with Grated *Cheese

VG Fresh Fruit Selection or Yoghurt

Thursday

GF Beef Burger with *Bun & Baked Beans

V Vegetable Burger with *Bun & Baked Beans

V GF Baked Potato with Grated *Cheese

VG Fresh Orange Wedges or Fresh Fruit

Friday

**Breaded Fishcake Oven Chips & Peas

VG Vegetable Samosa, Oven Chips & Peas

GF Baked Potato with Grated *Cheese

V Chocolate Chip Muffin or Fresh Fruit

NEW FOR SUMMER 2026

Key changes for Summer 2026

'Drive at Five'

We have taken a closer look at how we can help children understand what one portion of their five-a-day actually looks like, in a simple and child-friendly way. Our aim is for the school menu to consistently provide at least one of their five-a-day as part of their meal at school.



Allergy Awareness.

The number of children with food allergies has doubled in the past ten years. Research from Imperial College London shows that around 2.4% of primary-aged children now have a food allergy or intolerance.

In response, we have reviewed our menus to offer a wider range of safe alternatives so more children can enjoy a suitable meal.

Our Summer Menu now includes gluten-free pasta and gluten-free pizza, along with dairy-free milk and cheese options. These additions build on the gluten-free and allergen aware choices already available.

Reduction in Processed Foods.

Our sausages and burgers have always been freshly prepared by our butcher. To further reduce ultra-processed foods on our menu, we have removed items such as bacon, ham, and many processed desserts. These have been replaced with healthier, fruit-based options to better support children's wellbeing.

V Vegetarian Vg Vegan GF Gluten Free **Gluten Free Available

*Vegan Cheese available



As with all food retailers, our suppliers take every care to remove bones from relative products. Fish and meat products may contain bones due to the way the products are manufactured.

Support & Serve

Who We Are and What We Stand For

All our meals are freshly prepared each day in St Joseph's kitchen. We are committed to supporting local businesses, which allows us to offer a wide range of high-quality, seasonal produce. Our greengrocer is based right here in Chalfont St Peter, and our butcher is located in Marlow.

We are extremely proud to have maintained a 5-star food hygiene rating from Buckinghamshire Council for over 10 years.

Every day, we cater for 14 schools, including the pupils at St Joseph's Catholic Primary School. We are fortunate to have a hardworking and loyal catering team who are passionate about ensuring every child receives a healthy, well-balanced, and enjoyable meal.

Community Work

Since the Covid lockdown in 2020, we have provided fresh, hot soup every Monday evening, all year round (52 weeks!) to a homeless charity in Chalfont St Peter. Supporting our local community is, and always will be, an important part of what we do.

Our Menu

We offer three choices daily, including a freshly baked jacket potato for children who prefer a simpler option. We listen carefully to parents' views and balance them with children's requests and Government guidelines.

Our menu is designed to offer a varied and nutritious "home-cooked" meal every day, while also giving pupils the opportunity to try new flavours and broaden their tastes.

If availability issues arise, any necessary menu changes will be communicated to schools as quickly as possible.

V Vegetarian Vg Vegan GF Gluten Free *Gluten Free Available

