We prepare and cook all our food daily on site, providing healthy and nutritious meals using locally sourced food. Our eggs are cage-free, our meat meets UK Welfare Standards and all meals are free from undesirable food additives and hydrogenated fats. Our Catering Team are also able to provide for special diets on medical or religious grounds and are very experienced at doing so.



We serve an 'eat well plate' every day!



Every day we serve freshly made salad with lettuce, tomatoes, cucumber, carrots, celery coleslaw and pasta (1, 2, 4, 7)

The children are invited to choose any of the above as their main meal or to go with their main choice from the daily menu

We also bake fresh breads every day! This gives the children the option to make their own sandwiches from our salad bar and bakery

Under the Food Information Regulation the Academy is required to provide information about the allergenic ingredients used in any food that the Academy provides. There are 14 major allergens which need to be mentioned when they are used as ingredients in a food. We have included a separate leaflet indicating what those allergens are and some examples of where they can be found. The allergens are listed by Numbers - Number 1 to 14. For your information, we have indicated to the right of each rolling week menu what allergens may be found in the food provided on that day.







## Universal Free School Meals at Trenance Learning Academy







Trenance catering team 3-week rolling menu

Autumn Term 2025

Our daily menu incorporates a range of scrumptious options from Trenance Salad Bar and Bakery Enjoy our Menu!

Week 1: 4th Sept, 22nd Sept, 13th Oct, 10th Nov, 1s	t Dec.
	Allergens
<u>MONDAY</u>	
Main Meal	2
Basil & Tomato Pasta	_
Served with	
Garlic Bread, Cheese	4, 7, 2
Seasonal Vegetables - Salad Bar	
Pudding	
Fresh Fruit	7
Yoghurt	/
TUESDAY	
Main Meal	
Homemade Cheese & Tomato Pizza	2, 7
Served with	
Chips, Seasonal Vegetables	2, 4, 7
Salad Bar	
Pudding	
Chocolate Orange Sponge	2, 4, 7
Fresh Fruit	
WEDNESDAY	
Main Meal	
Roast of the Day or Vegetable Roast	
Served with	
Creamed Potatoes, Roast Potatoes, Cauliflower	7, 2, 9
Cheese, Seasonal Veg & Gravy	
Pudding	
Ice cream & Wafer - Fresh Fruit	7, 2
<u>THURSDAY</u>	
Main Meal	
Chicken or Vegetable Korma	7
Served with	
Basmati Rice & Naans	2
Seasonal Vegetables - Salad Bar	2 7
Pudding	0.7
Jam & Coconut Slice	2, 7
Fresh Fruit	
FRIDAY	
Main Meal	
Oven Baked Battered Fish or	2, 5 2, 4, 7,
Vegetable Quiche	2, 4, 7,

Vegetable Quiche Served with

Fries, Seasonal Vegetables Salad Bar Pudding Fruit Jelly

Fresh Fruit

Homemade Wholemeal Bread served daily

2, 4, 7

Week 2: 8th Sept,	29th	Sept,	20th Oct,	17th Nov	8th Dec.
			,	,	

	Allergens
MONDAY	
Main Meal Spaghetti Bolognaise or Vegetable Bolognaise	2
Served with	
Garlic Bread	2, 7
Seasonal Vegetables - Salad Bar	2, 7 2, 4, 7
Pudding	
Fresh Fruit—Yoghurt	7
TUESDAY	
Main Meal	
Beef or Vegetarian Burger	2
Served with	
Savory Rice	2, 4, 7
Seasonal Vegetables - Salad Bar	
Pudding	
Apple Crumble & Custard—Fresh Fruit	2, 7
WEDNESDAY	
Main Meal	
Roast of the Day or Vegetable Roast Served with	7, 2, 9
Creamed Potatoes, Roast Potatoes, Cauliflower	
Cheese, Seasonal Veg & Gravy	
Pudding	
Ice cream & Wafer - Fresh Fruit	7, 2
THURSDAY	
Main Meal	
Chicken & Ham Pie or Vegetable Pie	2, 4, 7,
Served with	7
New Potatoes	0 4 7
Seasonal Vegetables - Salad Bar	2, 4, 7
Pudding	
Fruit Jelly, Fresh Fruit	
FRIDAY	
Main Meal	0 5
Oven Baked Battered Fish or	2, 5 2, 4, 7
Vegetable Quiche	_, ., .
Served with	2, 4, 7
Fries, Seasonal Vegetables Salad Bar	۷, ٦, /
Pudding	
Oat Bisquit & Fresh Fruit	2
Car biscon a riosirrion	

Homemade Wholemeal Bread served daily

## Week 3: 15th Sept, 6th Oct, 4th Nov, 24th Nov, 15th Dec.

MONDAY Main Meal	Allergens
Vegetable Pasta Bake Served with	2
Garlic Bread Seasonal Vegetables, Salad Bar	2, 4, 7
Pudding Yoghurt	7
Fresh Fruit TUESDAY	
Main Meal Sausage or Vegetarian Sausage Served with	2
Chips, beans Seasonal Vegetables - Salad Bar	2, 4, 7
<mark>Pudding</mark> Lemon Drizzle Cake Fresh Fruit	2, 4, 7
<u>WEDNESDAY</u> <u>Main Meal</u>	
Roast of the Day or Vegetable Roast Served with Creamed Potatoes, Roast Potatoes, Cauliflower	7, 2, 9
Cheese, Seasonal Veg & Gravy Pudding	7, 2
Ice cream & Wafer - Fresh Fruit  THURSDAY	,,_
Main Meal Chicken & Chorizo Ragu Served with	
Rice Seasonal Vegetables - Salad Bar	2, 7, 9
Pudding Apple Flapjack Fresh Fruit	2
<u>FRIDAY</u> <u>Main Meal</u> Fish or Vegetarian Fingers	2, 5
Served with Floured Bun, & Rainbow Pasta Salad Coleslaw, Salad Bar	2, 4, 7
Pudding Trenance Biscuit Fresh Fruit	2, 7

Homemade Wholemeal Bread served daily