

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 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

Wednesday

GF Roast Chicken, Roast Potatoes, Summer Vegetables & Gravy
VG Quorn Nuggets, Roast Potatoes, Summer Vegetables
Yoghurt

Thursday

VG Pesto **Pasta & Sliced Carrots
V Cheese Pastry Slice with Baked Beans
V Homemade Oat Fruit Crumble

Friday

**Breaded Fish Fillet, Oven Chips & Peas
VG Vegetable Samosa, Oven Chips & Peas
V GF Baked Potato with Tuna Mayonnaise
V Blueberry Muffin

*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 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 Fresh Fruit

Wednesday

GF Roast Chicken, Roast Potatoes, Summer Vegetables & Gravy
V Macaroni Cheese & Summer Vegetables
Yoghurt

Thursday

Beef Bolognese with **Pasta & Peas
VG Tomato & Lentil with **Pasta & Peas
V Strawberry Yoghurt with berries

Friday

**Breaded White Fishcake Oven Chips, & Peas
VG Vegetable Samosa, Oven Chips & Peas
GF Baked Potato with Grated *Cheese
V Chocolate Chip Muffin

**Gluten Free item available upon request

Week Three

27/04, Half Term, 22/06

Meat Free Monday

V Macaroni Cheese & Green Vegetables
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

Wednesday

GF Roast Chicken, Roast Potatoes, Summer Vegetables & Gravy
VG Vegan Sausage Roll, Roast Potatoes, Summer Vegetables & Gravy
VG Fresh Fruit Selection

Thursday

**Pork Sausage, Mash Potato & Mixed Vegetables
VG Vegan Sausage, New Potatoes & Mixed Vegetables
V Homemade Flap Jack

Friday

**Breaded White Fish Fillet Oven Chips & Baked Beans
VG Vegetable Samosa, Oven Chips & Baked Beans
Baked Potato with Tuna Mayonnaise
V Blueberry Muffin

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
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
Yoghurt

Thursday

GF Beef Burger with *Bun & Baked Beans
V Vegetable Burger with *Bun & Baked Beans
VG Fresh Orange Wedges

Friday

**Breaded Fishcake Oven Chips & Peas
VG Vegetable Samosa, Oven Chips & Peas
GF Baked Potato with Grated *Cheese
V Chocolate Chip Muffin

*Vegan Cheese available upon request
for Baked potatoes

Everyday we provide a salad bar and wholemeal bread

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 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

