Introducing our new Autumn/Winter menu

Over 80% of our menu is cooked from scratch using fresh ingredients.

We make our meals as nutritionally dense as possible, for example, we add carrots and courgette to our homemade tomato sauce.

All our menus
adhere to School
Food Standards
and are developed
with young taste
buds in mind.

Our Primary school kitchens are nut free. We cater for the 14 key Food Standards Agency allergens.

Visit our website to find out more about Twelve15 school meals (including special diets) and see our range of menus.



School Food Standards







Here's a little info on our new menu:

Twelve 15

- Our Red Tractor certified British beef superburger is fortified with 20% broccoli and spinach... we promise, you can't even taste it! Alternatively, pupils can try our freshly made bubble and squeak veggie burger.
- We'll be serving Tilda's brown and white rice blend to enhance essential fibre intake.
- We've added a Chinese chicken curry cooked from scratch, 'Big tasty fish cakes', vegetable rosti, bite-sized tortellini, hand crafted cheese & courgette twist and many more delicious options.
- We've also kept popular dishes such as our pork or vegan sausages with mash and gravy, helping to see pupils through cold winter days.
- Freshly made vegetarian Glamorgan sausages are available on ever popular roast dinner day, plus meat free meatballs, veggie tacos and Quorn nuggets.
- We **reduce salt and sugar** in recipes where possible and often make our own sauces.
- A selection of our sponge puddings contain 50% fruit, like our new pineapple upside down cake.

Not signed-up yet for school meals, which are FREE for Reception, Year 1 and Year 2 pupils? Please speak to your school office.

Find out more here.







