



# Spring Summer Menu 2025



# Explore Our Spring Summer 2025



We're excited to unveil our brand-new primary school menu, thoughtfully designed with pupil's tastes and needs in mind! Taking valuable feedback from pupils, parents and our catering teams, we have created a menu filled with their favourite dishes whilst also introducing new seasonal meals to provide variety and encourage healthy eating habits.

## What Makes This Menu Special?

Our new menu is designed to delight pupils with the meals they love while also encouraging them to try something new. Over 85% of our ingredients are fresh, ensuring high-quality, delicious meals that are fully aligned with school food standards. Every dish is carefully crafted to be both tasty and nutritious, supporting the development of healthy eating habits from a young age.

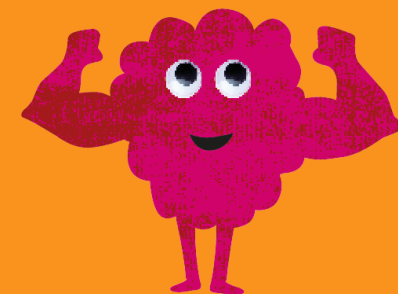
## A Sneak Peek of the Spring Summer Menus

This season, we're bringing a fresh selection of meals that cater to a variety of tastes. Pupils can look forward to trying delicious options such as roasted sweet tomato fajita, beanie burrito, and beef & onion pie, alongside comforting classics like mac'n'cheese and shepherdess pie. For those who prefer plant-based meals, new dishes such as five bean chilli and squash risotto add exciting variety to our menu. And to top it all off, we're introducing 13 mouth-watering new desserts to complete the dining experience!





# Your Feedback in Action: Changes Based on Parent & Pupil



At AiP, we believe that listening to parents and pupils is key to providing meals that everyone enjoys. That's why we conduct regular surveys throughout the year to gather feedback and use it to shape our next menu. Parents' and pupils' opinions help us improve our offerings, ensuring they are nutritious, delicious, and suited to children's needs. We encourage all parents to take part in our surveys as it truly makes a difference!

What we've learnt from the Autumn Winter menu's feedback, we've incorporated into the Spring Summer menus to enhance the offer and the overall pupil dining experience.

## What's Improved Since Our Last

- ✓ Every menu has been carefully reviewed and approved by a dietitian to ensure balanced and nutritious meals for all pupils.
- ✓ Meat-free Monday has returned, supporting sustainability and healthy choices.
- ✓ We've worked to improve accessibility and choice.
- ✓ We've simplified dish descriptions to make selection easier, advertised Halal options where required, and placed meat dishes at the top of the menu for better visibility.
- ✓ Jackets, pasta, and deli items are now visible on the menu selection.

We can't wait to see pupils enjoying these delicious new meals!



LUNCH Week 1					
W/C 21.04, 12.05, 02.06, 23.06					
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN 1	Roasted Tomato Pasta Bake 	Halal Chicken Curry	Halal Roast Chicken	Meat Feast Pizza	Fish Fingers with Chips
MAIN 2	 Roasted Sweet Tomato Fajita 	Sweet Potato & Chickpea Curry 	 Cheese & Potato Pasty 	Tomato Pasta 	Vegetarian Burger & Chips 
VEG	Seasonal Vegetables	Green Beans	Broccoli	Seasonal Vegetables	Peas & Baked Beans
3 <sup>RD</sup> OPTION	Jacket Potatoes	Pasta	Jacket Potatoes	Pasta	Jacket Potatoes
DESSERT	 Bread & Butter Pudding 	 Peach Crumble & Custard 	Fruity Crunch Pot 	 Carrot Cake Tray Bake 	Fruity Yoghurt Trifle 
Fruit & Yoghurt					

**MENU KEY**

-  Vegetarian
-  Vegan and Planet Friendly
-  New Dish






Example of the Spring Summer Menu