

FOOD UNION

SPRING/SUMMER 2026

Food should fuel performance, connection and confidence – every single day.

WHAT STUDENTS TELL US

They want **tasty, fresh and quick** food they can eat on-the-go with their friends.

They want **value** (so their lunch money lasts), with **variety and choice** that covers all their needs.

Hot or cold. To share or go solo. It's about **flavour, flexibility and freedom**.

Why students choose school food:

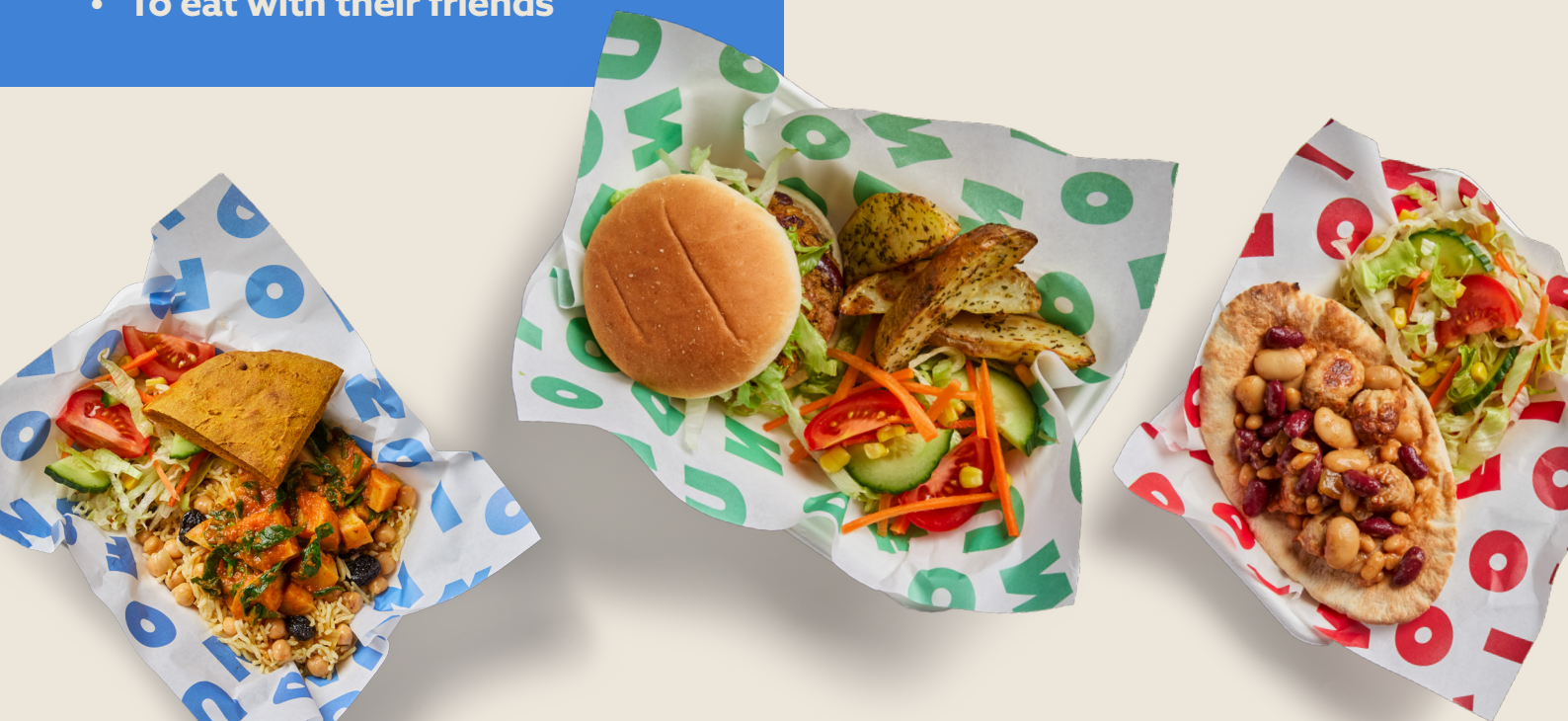
- **Convenience and speed**
- **Affordable mix of tasty options**
- **To eat with their friends**

NUTRITION THAT SUPPORTS LEARNING

Our menus are developed to support the high demands on the **teenage brain**, helping students **study** and **stay focused**.

With a focus on **fibre** – a key nutrient many young people are lacking – we're building menus that support long-term health and daily performance.

Designed by our **culinary and nutrition experts**, every dish meets the **School Food Standards** as a minimum.



FOOD GROUP	SCHOOL FOOD STANDARDS	OUR PROMISE
STARCHY FOOD	One or more portions every day	✓
	One or more wholegrain varieties each week	✓
	Cooked in fat/oil no more than two days each week	✓
FRUIT & VEGETABLES	One or more portions of fruit and vegetables every day	✓
	A dessert containing at least 50% fruit two or more times a week	✓
MEAT, FISH, EGGS, BEANS & OTHER NON-DAIRY PROTEIN SOURCES	A portion of meat or poultry on three or more days each week	✓
	For vegetarians, a portion of non-dairy protein three or more days a week	✓
MILK & DAIRY	A portion of milk and dairy every day	✓
FOODS HIGH IN FATS, SUGAR & SALT	No more than two portions a week of food that has been deep-fried, batter-coated or breadcrumb-coated	✓
	No more than two portions of food that includes pastry each week	✓
HEALTHIER DRINKS	Free, fresh drinking water easily available	✓



HIGH STREET TREND DRIVEN CONCEPTS

We're delivering variety, innovation and excitement to secondary dining with concepts inspired by current food trends and **global street food culture**.

This season brings **Pitta Republic**, **That's a Wrap**, **Spice is Nice**, **a Burger Bar**, and tons of other options, alongside a bigger and **bolder vegan selection**.

**NEW
MENU**

Our expanded vegan range offers students more plant-based variety than ever – vibrant, satisfying options packed with flavour.

WHAT'S COOKING THIS SPRING?

**FLAVOUR-PACKED
ADDITIONS TO
THE MENU**

LOADED PITTAS

Persian Pork Bite
Loaded Tagine 
Chicken Tikka
Moroccan Spiced
Vegetable 

BURGERS

American BBQ
Mac & Cheese 
Double Beef
Smashed Mexican
Bean 

ENHANCED DELI SELECTION

Wraps
Baguettes
American Floured
Rolls

VEGAN

Tikka Rosti Burger 
Satay Vegetable Rice
Noodles 
Burmese Biryani 
Tex Mex Bean
Burrito 

NUTRITIOUS AND DELICIOUS

Chickpea and Squash Curry

Plant-based, 1 of their 5 a day
and a great source of fibre.

Mixed Bean Chilli

Made with 5 types of bean and a
great source of fibre. 1 of their 5 a
day and served with wholegrain rice.

Smashed Mexican Bean Burger

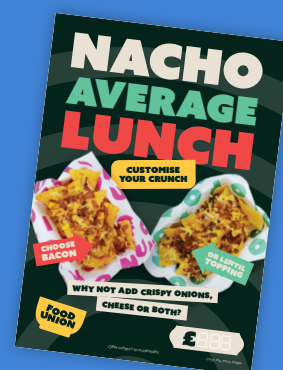
A solid source of fibre, 1 of their
5 a day and plant-based.

Chicken Korma

Plant-forward with added chickpeas
and lentils, 1 of their 5 a day.

SEASONAL SPECIALS

Look out for our
termly special
promotions too,
designed to offer
students even
more during break
and lunchtimes!



Fresh marketing material and
vibrant imagery will accompany
each promotion, bringing
excitement and engagement to
the dining hall throughout the term.