

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:

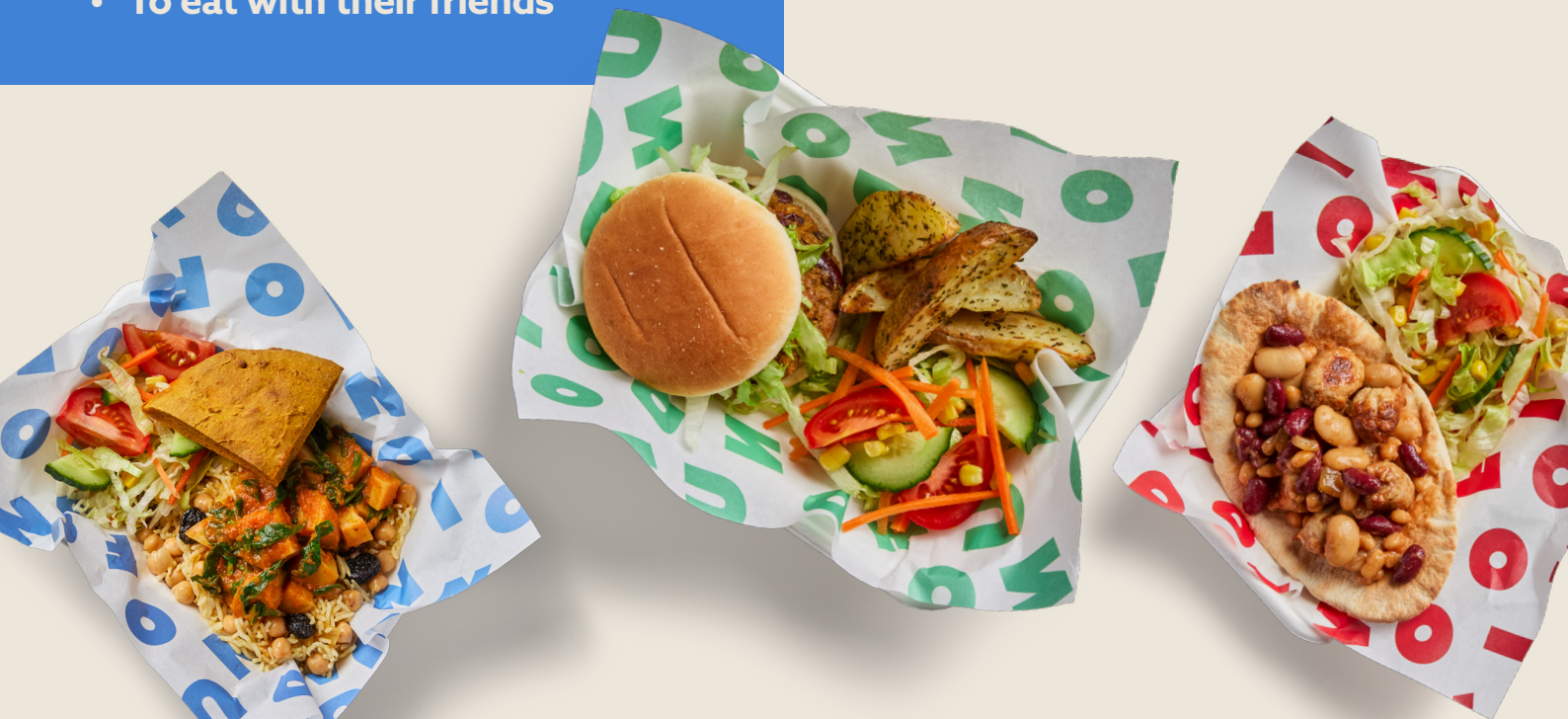
- **Convenience and speed**
- **Affordable mix of tasty options**
- **To eat with their friends**

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	BURGERS	ENHANCED DELI SELECTION	VEGAN
Persian Pork Bite	American BBQ Mac & Cheese 	Wraps	Tikka Rosti Burger 
Loaded Tagine 	Double Beef	Baguettes	Satay Vegetable Rice Noodles 
Chicken Tikka	Smashed Mexican Bean 	American Floured Rolls	Burmese Biryani 
Moroccan Spiced Vegetable 			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

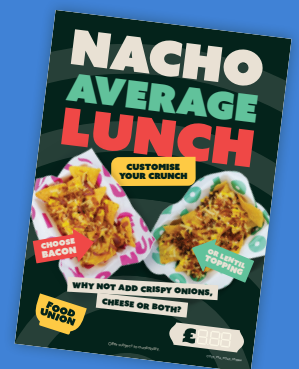
A solid source of fibre, 1 of their 5 a day and plant-based.

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.