

We have our own catering team led by experienced Catering Manager Paul Knight who cook on site on a daily basis.

We serve around 450-500 school meals a day within a 2-hour session!

Chips are only served once a week on Chippy Tuesday

Our sauces and bases for dishes are homemade and include 'hidden' vegetables and pulses. These are used for curries, pizzas, stews, lasagne, pasta bakes etc. These 'hidden' ingredients are considered in the allergens.

Desserts are only served twice a week, fresh fruit and yoghurt are available on all other days.

We subtly mix wholemeal pasta, flour and bread into our meals to increase the wholemeal in the menus.

We adhere to 'The Schools Food Standards' guidelines.

All our biscuits are baked fresh on site and are low in sugar.

Our school community is made up from a vast array of backgrounds, cultures and ethnicities with many different experiences of food and a variety of palettes.

We provide non halal meat, halal meat and vegetarian options every day as well as catering for any allergies and intolerances.

We have one meat free menu day each week.

We work within a budget helping to keep meal prices one of the cheapest in Manchester.

Jugs of water and milk are offered every day with lunch.