Dear Parent and Guardians

We are committed to doing everything we can to ensure all children have healthy and nutritious lunch options when they are at school.

Food safety is our top priority, and we have comprehensive policies and standards, including allergen management in place to ensure the safety of our food. Following a review of our processes, we will update our school menus to reduce our special diets menus from nine menus to one menu and this change will take effect after the half term break.

Designed by our nutritionists in partnership with our culinary team, this new menu eliminates the presence of the 12 most common food allergens (milk, eggs, gluten, crustacean, shellfish, tree nuts, peanuts, soybeans, sesame, celery, mustard, and lupin) and will help to keep more children safe during our busy lunch service.

This change has been designed with the safety and wellbeing of all children in mind and it’s a crucial step in creating a safer dining environment for pupils with allergies.

Our goal is to create a safer, more inclusive dining environment where every child can enjoy their meals without the risk of exposure to allergens.

Wherever possible our nutritionists have aligned the allergen menu choice with the standard menu and we will continue to offer nutritious, balanced and delicious meals for all pupils.

We appreciate your support as we introduce these changes to keep our school community safe and happy. If you have any questions, please don’t hesitate to contact your operations manager, Lisa Bradshaw 07903024983

