



Thursday 17th September 2026

Dear Grazebrook Families

Re: Updates to Our School Lunch Menu

I am writing to share some important updates regarding our school catering. In line with new Department for Education legislation and updated national School Food Standards, we have refreshed our lunch menu to ensure our pupils continue to receive healthy, well-balanced meals.

What has changed?

To meet these new government requirements, you will notice a few adjustments to our daily options:

- **Less Added Sugar:** Reduced sugar content across our pudding recipes
- **More Fresh Fruit & Veg:** At least two portions of vegetables offered with every hot meal, alongside fresh daily fruit.
- **Higher Fibre:** Increased use of wholemeal bread, brown rice, wholewheat pasta and pulses (beans and lentils).
- **High-Quality Proteins:** A wider variety of freshly prepared meals, with strict limits on processed foods (such as sausages or nuggets).

Next Steps & Taster Sessions

We know that children can sometimes be cautious about new foods. To help them adapt, across this half term, our catering team will be hosting mini taster sessions giving the children the chance to sample small bites of new dishes before they feature on the main menu. In addition, we are gathering feedback about the menu from the children each day so that we understand what they like and what we can improve. We will use this information to refine the menu over the coming weeks to ensure their favourite options are included wherever possible.

Thank you for your continued support as we help our pupils build lifelong healthy eating habits.

Warm regards

Katie Beecroft
Headteacher