

Catering updates

NEWSLETTER | 2025 | SEPTEMBER

New This Term!

- Our new three-week menu cycle
- New snack pots introduced to promote healthier eating
- Revamped Pasta & Jacket Bar , with a choice of fillings, available every lunch time
- Freshly prepared dessert pots & lots of tasty treats baked by Nic & Amie
- Added protein fix now available at break times with chicken snack pots
- New and improved grab and go offering



Disposables – Why the change ?

After feedback from pupils and school members we made the decision to reduce the usage of single use disposable containers used across campus.

- Promote a more balanced meal choice
- Reduce littering across campus –which attracted unwanted pests
- To promote a more sustainable friendly environment
- To be more cost efficient



Senior pupil updates

Sixth Form Café

- New speciality Teas
- Cookie and Coffee promotions
- Improved Deli Bar Offerings
 - Healthier Snack Pots
- Tasty freshly-made Dessert Pots



New offering!

In addition to our daily lunch offering, we have now introduced Rollover in the Sixth Form Café – Giving a wider range of tasty snacks and grab and go option to help with refuelling



Dietary Requirements



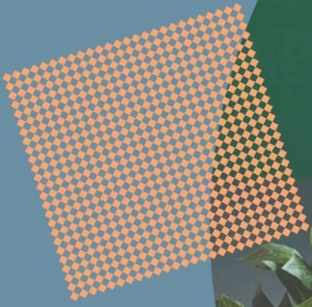
Our Foods

We are constantly revising the catering provisions here at AGSB . Each service we aim to provide a dish with Halal certified meat and a vegetarian options as well as cater for specific dietary requirements.

Our Catering team are aware of the products we use and will be able to advise pupils if needed. If you require further information, please do not hesitate to contact us

Allergens

If you have an allergy or intolerance, please speak to a member of our catering team before you consume any food or drink. The written allergen information that we provide details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contains), please ask us so that we can help you with your choice. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients change.



Our contact details:

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Thank You For Reading!