



The Gateway Kitchen



Who are Gateway Kitchen?

Our commitment to quality, nutrition and service is at the heart of all we do.

Creating great relationships with some of the largest food suppliers in Europe and some great local suppliers has given us the freedom to source the freshest local ingredients at the lowest prices. Our non-profit organisation means we get to pass the savings to our pupils.

The teams excel in supplying meals for over 4000 pupils daily, creating fun and inclusive themed events and creating bespoke menus for INSET training days and community events. We cater to all dietary needs, including vegetarian, vegan, gluten-free, and allergy-specific options.

We are committed to a people-first ethos, ensuring schools feel genuinely supported and confident in the service they receive. We believe that strong relationships, clear communication, and a shared commitment to pupil wellbeing are the foundations of exceptional school catering. Our focus is on working in partnership with you to deliver a dining experience that enriches your school community.

The Gateway Kitchen supplies schools with our own in-house style offering catering without the stress and expense of having to run their own catering department.

A dedicated team of experienced chefs work with schools to create nutrition-focused meals suitable for all tastes and dietary requirements.



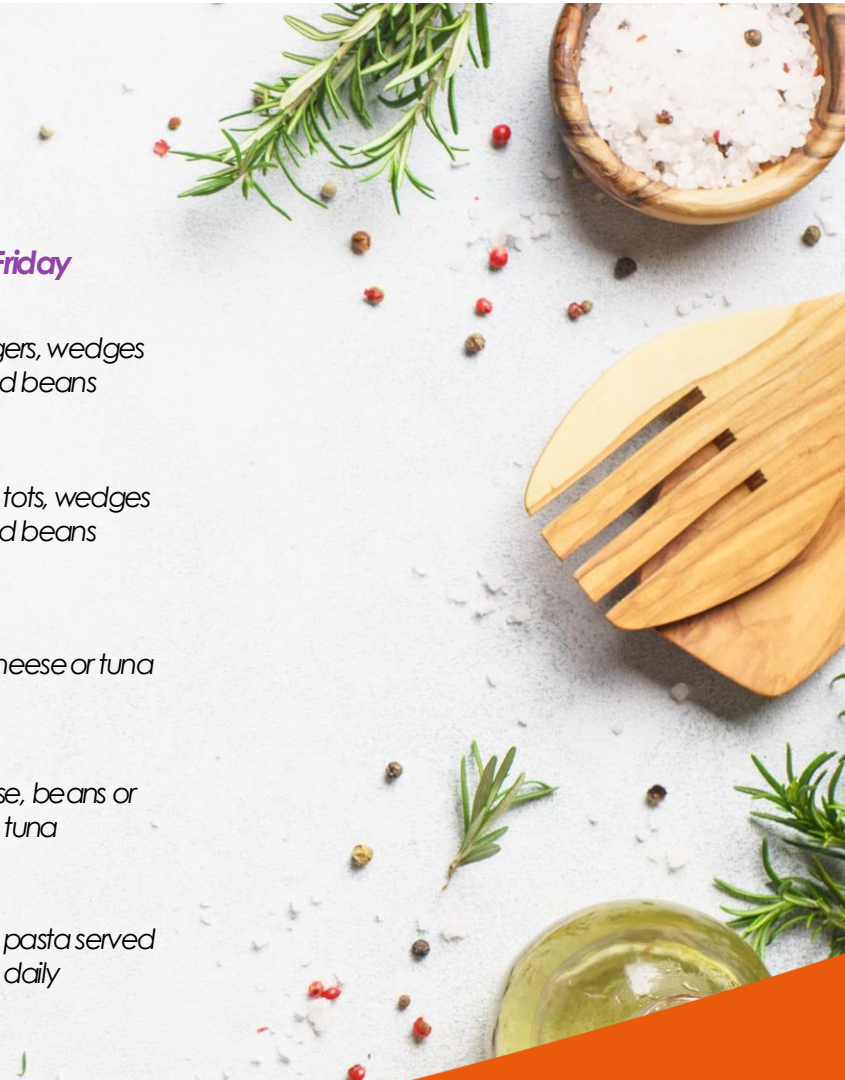
Sample Menu – Spring Week A

Week A	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Chicken Tikka Chapatti with rice	Roast chicken dinner	Mac and cheese with broccoli	Pepperoni pizza, diced potato and salad	Ham and cheese loaded tots with salad
Vegetarian	Tikka Chapatti with rice	Roast plant-based sausage dinner	Mac and cheese with broccoli	Cheesy pizza with diced potato and salad	Cheesy loaded tots with salad
Roll	Ham, cheese or tuna	Ham, cheese or tuna	Ham, cheese or tuna	Ham, cheese or tuna	Ham, cheese or tuna
Jacket Potato	Cheese, beans or tuna	Cheese, beans or tuna	Cheese, beans or tuna	Cheese, beans or tuna	Cheese, beans or tuna
Hot Pasta	Tomato pasta served daily	Tomato pasta served daily	Tomato pasta served daily	Tomato pasta served daily	Tomato pasta served daily



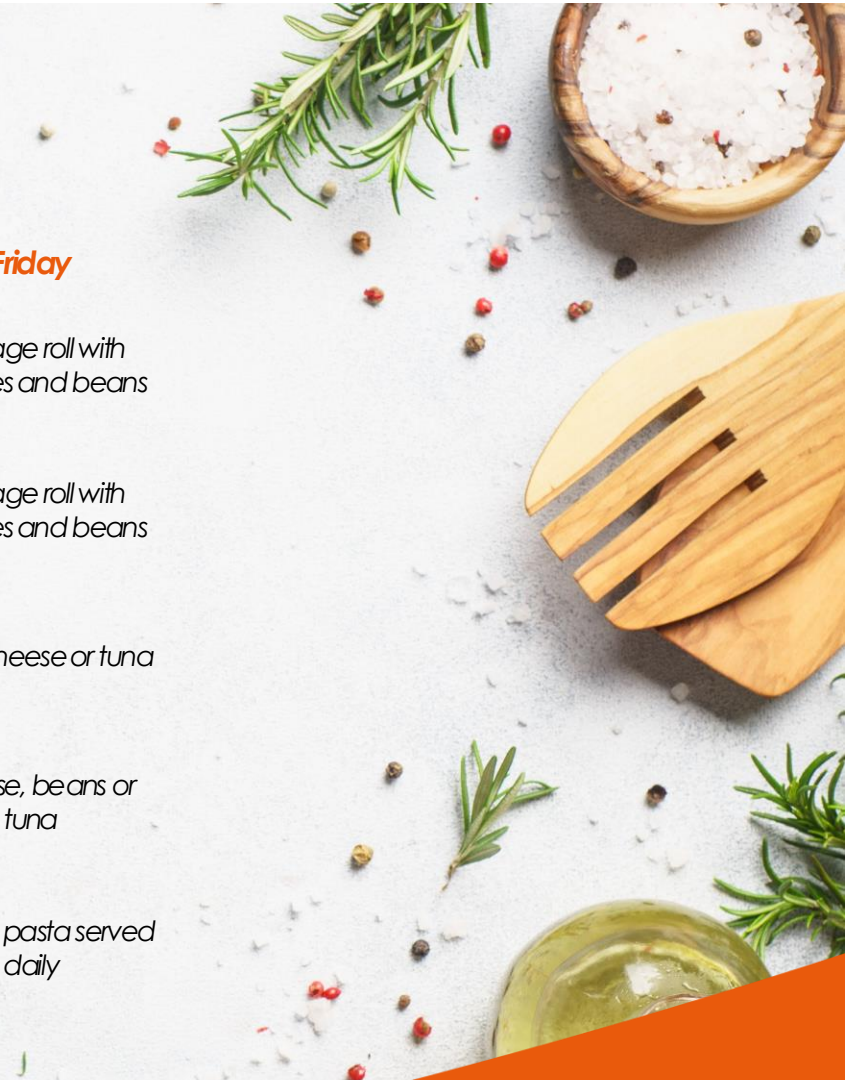
Sample Menu – Spring Week B

Week B	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Katsu chicken curry with rice and broccoli	Roast pork dinner	Bolognese with garlic bread and salad	Cheesy pizza with diced potato and carrot	Fish fingers, wedges and beans
Vegetarian	Katsu curry with rice and broccoli	Roast plant-based sausage dinner	Vegetable bolognese with garlic bread and salad	Red pepper and sweetcorn pizza with diced potato and carrot	Veggie tots, wedges and beans
Roll	Ham, cheese or tuna	Ham, cheese or tuna	Ham, cheese or tuna	Ham, cheese or tuna	Ham, cheese or tuna
Jacket Potato	Cheese, beans or tuna	Cheese, beans or tuna	Cheese, beans or tuna	Cheese, beans or tuna	Cheese, beans or tuna
Hot Pasta	Tomato pasta served daily	Tomato pasta served daily	Tomato pasta served daily	Tomato pasta served daily	Tomato pasta served daily



Sample Menu – Spring Week C

Week C	Monday	Tuesday	Wednesday	Thursday	Friday
Main Meal	Beef nachos and salsa	Roast gammon dinner	Slow baked BBQ gammon mac and cheese with salad	Chicken pizza with sweet potato and sweetcorn	Sausage roll with wedges and beans
Vegetarian	Plant-based nachos and salsa	Roast plant-based sausage dinner	Slow baked BBQ mac and cheese with salad	Cheesy pizza with sweet potato and sweetcorn	Sausage roll with wedges and beans
Roll	Ham, cheese or tuna	Ham, cheese or tuna	Ham, cheese or tuna	Ham, cheese or tuna	Ham, cheese or tuna
Jacket Potato	Cheese, beans or tuna	Cheese, beans or tuna	Cheese, beans or tuna	Cheese, beans or tuna	Cheese, beans or tuna
Hot Pasta	Tomato pasta served daily	Tomato pasta served daily	Tomato pasta served daily	Tomato pasta served daily	Tomato pasta served daily



Allergies

**We provide two closely aligned menus:
one for pupils with allergies or intolerances
and one for those without.**

Our aim is to ensure that all children can enjoy meals alongside their peers, so we make every effort to offer equivalent options that allow pupils with dietary needs to eat the same—or very similar—meals as their friends.



Nutrition

Good nutrition plays an increasingly important role in supporting pupils' health and wellbeing.

To make this easier for families, we provide comprehensive nutritional information for all meals served. If you require specific details or have questions regarding nutritional content, please contact your school directly and we will be happy to assist.



Eat Curious

Eat Curious mince and pieces, made from only pea and faba bean protein concentrates and salt, are versatile ingredients that can be used in a variety of applications!

LOW CARBON IMPACT

The climate impact of our ambient ingredients when hydrated is approximately just over 1kg CO²/kg of product. That's roughly 30x more sustainable than beef!

GOOD NUTRITIONAL PROFILE

100% plant-based products made with real ingredients, rich in protein and fibre, free from the 14 major allergens, and designed to support health.

SUSTAINABLY MADE

Our Ingredients are produced without the use of isolates, synthetic emulsifiers, and stabilisers. To ensure the most sustainable solution, our products are made from protein concentrates.



The Team

Luke and Kev serve as Executive Chefs at Gateway Central Services.

Together they oversee culinary operations across the trust. their responsibilities include ensuring the provision of nutritious and high-quality meals, while maintaining exemplary standards of service and compliance.



With more than 25 years of experience in the catering industry, Kev brings a wealth of expertise in managing kitchen environments. He has played a pivotal role in upholding high standards of food safety and stock control within some of England's leading restaurant chains, demonstrating a strong commitment to operational excellence and regulatory compliance.

Kev is also highly dedicated to promoting environmental sustainability within school catering. He has introduced several initiatives aimed at minimising environmental impact across the trust, including moving towards plastic-free operations and incorporating more sustainable, environmentally responsible ingredients into school menus.

Luke has worked in the catering industry for many years, beginning his career as a college-trained chef and steadily building a broad range of skills and experience. He has held almost every role within a kitchen and has been leading and managing catering teams for more than 15 years.

For the past eight years, he has been dedicated to the education sector—a place he believes is truly rewarding. Supporting young people and helping to give them the best possible start in life is a responsibility he values deeply. Ensuring their diets and overall wellbeing are prioritised is a vital part of that mission, and it's a role he is proud to play.

