

This week's highlights:



Eco changemakers

This week, our Year 1 and Year 2 children had a fantastic opportunity to take their science learning outdoors when Growing Places came to visit us at school.

Growing Places is a local social business based right here in Claydon. As part of Realise Futures, their team grows seasonal fruit and vegetables while providing meaningful opportunities for adults with disabilities and/or disadvantages to develop skills and experience through horticulture and other activities. The session took place in our newly developed school allotment, giving the children the chance to get hands-on with their learning and explore growing in a real-life environment.

This linked perfectly with the children's current science learning and their key questions:

- 🌱 Are all plants the same?
- 🌱 What plants do we have in Claydon?

The children were able to explore different plants, think about what plants need in order to grow and consider the different fruits, vegetables and plants that can be grown within our own local area.

Following the session, the children became allotment designers themselves! They used what they had learnt to design their very own allotments, thinking carefully about what they would like to grow and how they might organise their growing spaces.

Experiences like this are exactly what we want our school allotment to provide: a place where children can investigate, ask questions, grow food and develop an understanding of where our food comes from. It also helps our children see that sustainability is something happening right here in their own community.

A huge thank you to Growing Places for sharing their knowledge with us and helping to inspire our next generation of gardeners and growers!



Student Spotlight

Superstar of the Week



Ducklings:	Craig
Wrens:	James
Wagtails:	Eric
Robins:	Alvie
Turtledoves:	Seaton
Nightingales:	Leila
Kingfishers:	Ava
Woodpeckers:	George G
Cuckoos:	Mia K
Jays:	Penelope
Magpies:	Riley
Avocets:	Elsie
Lapwings:	Ava
Barn Owls:	Amelie
Snowy Owls	Matilda
Tawny Owls	Aiisha
Kestrels:	Ivy A
Marsh Harriers:	Renae

**Congratulations to all our Superstars
of the Week!**

AUTUMN MENU 2026

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE 31/08/26 21/09/26 12/10/26	Option One	Macaroni Cheese	Phat Pasty Pork Sausage Roll with Potato Wedges	Roast Chicken, Stuffing, Roast Potatoes & Gravy	Spaghetti Bolognaise	Fishfingers or Salmon Fishfingers with Chips & Tomato Sauce	 Whole grain Plant based Added plant protein Chef's Special
	Option Two	Chickpea Curry with Rice	Mild Mexican Chilli with Rice	Roasted Quorn, Roast Potatoes, & Gravy	Smokey Bean Burger with Wedges & Tomato Sauce	Cheese & Bean Pasty with Chips & Tomato Sauce	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	NEW Banana Mousse	Orange Drizzle Cake	Fruit Platter	Apple Flapjack	Strawberry Jelly with Mandarins	
WEEK TWO 07/09/26 28/09/26 19/10/26	Option One	Cheese & Tomato Pizza with Summer Mixed Salad	Beef Chilli with Rice & Sweetcorn & Cucumber Salsa	Roasted Pork or Chicken Sausage, Roast Potatoes & Gravy	Greek Chicken Pitta with Herby Rice, Tzatziki & Salad	Battered Fish with Chips & Tomato Sauce	 Whole grain Plant based Added plant protein Chef's Special
	Option Two	Lentil & Sweet Potato Curry with Rice	Spaghetti & Meatballs in a Tomato Sauce	Veg Wellington, Roast Potatoes & Gravy	Greek Spinach & Cheese Whirl with Herby Rice, Tzatziki & Salad	NEW Cheesy Broccoli Frittata with Chips	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	Iced Vanilla Sponge	Peaches & Ice Cream	Freshly Chopped Fruit Salad	Jam & Coconut Sponge with Custard	Oaty Cookie	
WEEK THREE 14/09/26 05/10/26	Option One	Tomato Pasta	Beef Burger with Potato Wedges & Rainbow Slaw	Roast of the Day, Mashed Potatoes & Gravy	Chef Shipka's Chicken Korma with Rice	Fishfingers with Chips & Tomato Sauce	 Whole grain Plant based Added plant protein Chef's Special
	Option Two	NEW Chinese Vegetable Noodles	Mexican Bean Roll with New Potatoes & Rainbow Slaw	Vegetable Loaf with Stuffing, Mashed Potatoes & Gravy	All Day Vegetarian Breakfast	Cowboy Sausage and Bean Hotpot	
	Sides	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	Vegetables of the Day	
	Dessert	Pineapple Upside Down Cake	Cheese & Crackers	Fruit Medley	Strawberry and Apple Crumble with Custard	Vanilla Shortbread	
AVAILABLE DAILY: Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt							

If you would like to know about particular allergens in foods, please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of allergen cross contact.

AUTUMN MENU 2026

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	MENU KEY:
WEEK ONE	Option THREE	Jacket potato with tuna or cheese	Jacket potato with tuna or cheese	Jacket potato with tuna or cheese	Jacket potato with tuna or cheese	Jacket potato with tuna, cheese or baked beans	 Whole grain
	Option Four	Ham roll With carrot, cucumber and fruit	Ham roll With carrot, cucumber and fruit	Ham roll With carrot, cucumber and fruit	Ham roll With carrot, cucumber and fruit		
	Dessert	Banana Mousse	Orange Drizzle Cake	Fruit Platter	Apple Flapjack	Strawberry Jelly with Mandarins	
WEEK TWO	Option Three	Jacket potato with tuna or cheese	Jacket potato with tuna or cheese	Jacket potato with tuna or cheese	Jacket potato with tuna or cheese	Jacket potato with tuna cheese or baked beans	 Plant based
	Option Four	Ham roll With carrot, cucumber and fruit	Ham roll With carrot, cucumber and fruit	Ham roll With carrot, cucumber and fruit	Ham roll With carrot, cucumber and fruit		
	Dessert	Iced Vanilla Sponge	Peaches & Ice Cream	Freshly Chopped Fruit Salad	Jam & Coconut Sponge with D2 Custard	Oaty Cookie	
WEEK THREE	Option Three	Jacket potato with tuna or cheese	Jacket potato with tuna or cheese	Jacket potato with tuna or cheese	Jacket potato with tuna or cheese	Jacket potato with tuna, cheese or baked beans	 Added plant protein
	Option Four	Ham roll With carrot, cucumber and fruit	Ham roll With carrot, cucumber and fruit	Ham roll With carrot, cucumber and fruit	Ham roll With carrot, cucumber and fruit		
	Dessert	Pineapple Upside Down Cake	Cheese & Crackers	Fruit Medley	Strawberry and Apple Crumble with Custard	D57 Vanilla Shortbread	
AVAILABLE DAILY: Jacket Potatoes with a choice of fillings, Salad Bar, Freshly Baked Bread, Fresh Fruit, Yoghurt							

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Keep Well

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Email: info@keep-well.uk

Keep Well in Barham offers a variety of services, including:



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Neuro-Linguistic Programming (NLP)

Tools to enhance mental strength and performance.

£1 ENTRY

Introducing our first **BUSINESS SPONSOR** who have very generously provided the prizes for the

School Parliaments Halloween Raffle!

PRIZES



1ST PRIZE

2ND PRIZE

3RD PRIZE

Tickets will be on sale 2nd week of October.



Winner announced on 22nd October. – Last day of term.

CLAYDON PRIMARY

HSA

WILL BE HOSTING A

HALLOWEEN DISCO

ON

FRIDAY 16TH OCTOBER 2026



IPSWICH TOWN FOUNDATION

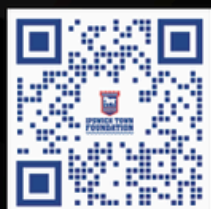
HOLIDAY CAMPS IN CLAYDON

JOIN US THIS OCTOBER HALF TERM!

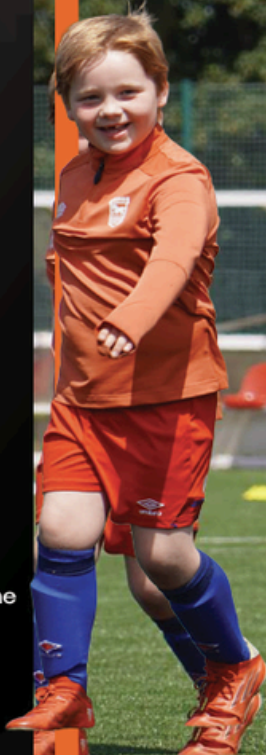
Tuesday 27 October | 9am-3pm

Claydon Primary School, IP6 ODX

Open to ages 6 to 12 | All abilities welcome



SCAN TO BOOK NOW



OCTOBER HALF TERM School's Out Activities

Suffolk's number one Activity Camp is returning to Ipswich High School in Woolverstone this coming Holiday - We can't wait to welcome children from the Ipswich area and beyond!

Offering wide expansive outdoor areas, including an astroturf sports pitch, a state of the art theatre, an indoor heated swimming pool and dedicated early years facilities, it's the perfect setting for your child to spend their holiday!

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