

WEEK 1

WEEK COMMENCING: 18TH APRIL, 9TH MAY, 20TH JUNE, 11TH JULY, 12TH SEPTEMBER, 3RD OCTOBER


MONDAY


TUESDAY


WEDNESDAY

THURSDAY

FRIDAY


Mixed Vegetable Biryani  with Rice

Margherita Pizza  with Paprika Wedges


Sweetcorn & Peas 


Peach Crumble with Custard


Fresh Fruit Salad  or Yoghurt 


Vegetable & Lentil Bolognese Sauce  served with Penne Pasta

Beef Lasagne with Garlic Bread

Green Beans & Cauliflower 


Berry Jelly 

Fruit Platter  or Cheese & Crackers 

Mozzarella & Tomato Puff Squares  with Roast Potatoes

Roast Gammon with Roast Potatoes

Jacket Potato  with Beans  or Cheese  or Coleslaw 


Carrots & Broccoli 

Chocolate Cracknell

Fresh Fruit  or Yoghurt 


Chickpea and Vegetable Tagine  with Cous Cous

Peri Peri Chicken with Potato Wedges & Coleslaw





Sweetcorn & Green Cabbage 


Vanilla Sponge with Apple Compote

Fruit Platter  or Cheese & Crackers 

Grilled Quorn Burger  with Ketchup & Chips

Fish Fingers  served with Ketchup & Chips

Jacket Potato  with Salmon Mayonnaise  or Cheese  or Beans 

Peas & Baked Beans 

Pancake with Berry Coulis

Fruit Salad  or Yoghurt 

WEEK 2

WEEK COMMENCING: 25TH APRIL, 16TH MAY, 6TH JUNE, 27TH JUNE, 18TH JULY, 19TH SEPTEMBER, 10TH OCTOBER


MONDAY


TUESDAY

WEDNESDAY

THURSDAY



FRIDAY

Chickpea & Mixed Vegetable  Spicy Rice

Red Onion & Sweetcorn Pizza  with Jacket Wedges





Vegetable Medley 

Fruity Flapjack

Fresh Fruit Salad  or Yoghurt 

Vegetable Chilli Con Carne  with Rice

Chicken Curry with Rice

Jacket Potato  with Beans  or Cheese  or Coleslaw 

Sweetcorn & Broccoli 

Oat Dream Cookie

Fruit Platter  or Cheese & Crackers 


Veggie Strips  with Roast Potatoes & Gravy

Roast Chicken Breast with Roast Potatoes





Cauliflower & Green Beans 


Frozen Toffee Yoghurt

Fresh Fruit  or Yoghurt 


Macaroni Cheese 

Italian Beef Sub

Jacket Potato  with Beans  or Cheese  or Coleslaw 





Roasted Mediterranean Vegetables & Carrots 

Oaty Apple & Berry Crumble with Custard

Fruit Platter  or Cheese & Crackers 

Quornish Pasty  with Chips

Fish Fingers  with Ketchup & Chips

Jacket Potato  with Beans  or Cheese  or Coleslaw 

Peas & Baked Beans 

Pear & Vanilla Sponge with Custard

Fruit Salad  or Yoghurt 

WEEK 3

WEEK COMMENCING: 2ND MAY, 23RD MAY, 13TH JUNE, 4TH JULY, 5TH SEPTEMBER, 26TH SEPTEMBER, 17TH OCTOBER

MONDAY

TUESDAY


WEDNESDAY

THURSDAY



FRIDAY

Vegetable Chow Mein 

Margherita Pizza  with Potato Wedges





Peas & Cauliflower 

Marble sponge

Fresh Fruit Salad  or Yoghurt 

Cheese & Tomato Penne Pasta 

Beef Bolognese Sauce with Penne Pasta

Jacket Potato  with Beans  or Cheese  or Coleslaw 





Broccoli & Sweetcorn 


Shortbread

Fruit Platter  or Cheese & Crackers 

Roast Vegetable & Lentil Loaf 

Roast Chicken with Roast Potatoes

Jacket Potato  with Beans  or Cheese  or Coleslaw 





Spinach & Carrots 

Mandarins & Jelly 

Fresh Fruit  or Yoghurt 

Quorn Sausages in a Bun  with Potato Wedges

Chicken & Vegetable Stir Fry with Rice

Jacket Potato  with Beans  or Cheese  or Coleslaw 

Mixed Peas, Sweetcorn & Carrots 

Apple & Banana Sponge with Custard

Fruit Platter  or Cheese & Crackers 

Spicy Bean Burger  with Chips

Fish Fingers  with Ketchup & Chips

Peas & Baked Beans 

Strawberry Frozen Yoghurt

Fruit Salad  or Yoghurt 

KEY



Vegetarian



Plant Based
Vegan Friendly



Sustainably
Caught Fish

COMING SOON



Look out for our new app, designed to make ordering and paying for meals even easier!

Click here for meal ordering and payment information

BETTER FOR YOU, BETTER FOR THE PLANET

Welcome to our healthiest menu yet!

We've been working hard to improve our recipes so that they're still delicious but also better for you and the planet! One way we've done this is by adding more plant based proteins such as red lentils and cannellini beans and that's meant...



WE'VE REDUCED SATURATED FAT BY **8%** PER PORTION



WE'VE ADDED LENTILS & BEANS WHICH CONTRIBUTE TOWARDS PUPILS' **5-A-DAY**



WE'VE INCREASED FIBRE BY ABOUT **60%** PER PORTION

Our nutritionists talk about the benefits of the new recipes!



We've reduced our CO₂ emissions by an average of **420g per meal** with these new recipes!

That's the equivalent of driving a medium sized petrol car for almost a mile.



WHY NOT TRY ONE OF OUR RECIPES AT HOME?

Spaghetti Bolognese is a family favourite, our take on this classic will prove just as popular but is better for you & the planet!

CONTACT US:

✉ Payments and Meal Ordering

✉ Nutrition Guidance

FOLLOW US:

🐦 @ISS_Education

MADE FROM GREAT INGREDIENTS, BY AWESOME PEOPLE!



The menus are accredited by the Soil Association - meaning all our meals are balanced and made from ingredients which are sustainably sourced and better for animal welfare.



OVER 80% OF OUR DISHES ARE FRESHLY PREPARED EACH DAY

ALL OF THE EGGS WE USE ARE FREE RANGE & RSPCA ASSURED



Our ingredients are sourced from local and UK suppliers wherever possible - a fact we love to show off through our partnership with Love British Food.

Terrific VALUE

...AND ABSOLUTELY FREE FOR MANY, INCLUDING EVERY CHILD IN KS1!



CHOOSING FREE SCHOOL MEALS
If your child is in key stage 1 or your family is entitled to certain benefits - it could save you around £400 every year.



FOR KS2 CHILDREN, OUR MEALS OFFER GREAT VALUE

Few places offer homemade two course meals made from great ingredients at such a good price.



Sophie Crosswaite, Nutritionist, shares her thoughts on the value of school lunches



CLICK HERE TO FIND OUT HOW MUCH YOU CAN SAVE



Feeding Hungry Minds

CLICK HERE TO VISIT OUR WEBSITE