WEEK COMMENCING: 19TH APRIL 10TH MAY 31ST MAY 21ST JUNE 12TH JULY 13TH SEPTEMBER 4TH OCTOBER

WEEK COMMENCING. 19TH AFKIL, TOTH MAT, STST MAT, 21ST JONE, 12TH JOET, 1STH SEPTEMBER, 4TH OCTOBER						
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	KEY	
Red Onion & Sweetcorn Pizza 🔹 🔍 with Rice or Potato Wedges	Chicken & Sweetcorn Meatballs in Tomato Sauce with Rice	Roast Turkey with Roast Potatoes & Gravy	Beef Lasagne	Fish Fingers or Battered Fish 🎰 with Chips		
					Vegetarian	
Chickpea & Mixed Vegetable Balti 😒 with Rice or Potato Wedges	Quorn Meatballs in Tomato Sauce with Rice	Roasted Vegetarian Strips 🗇 with Roast Potatoes & Gravy	Vegetable Lasagne 오	Cheese, Tomato & Basil Pastry 오 with Chips		
Jacket Potato with 오 Cheese & / or Beans			Jacket Potato with Salmon Mayonnaise		Plant Based	
Peas & Cauliflower	Sweetcorn & Broccoli	Carrots & Green Cabbage	Green Beans & Sweetcorn	Peas & Baked Beans	Vegan Friendly	
Fruit Platter or Yoghurt & Compote	Fruit Platter or Cheese & Crackers	Fruit Platter or Yoghurt & Compote	Fruit Platter or Cheese & Crackers	Chocolate Beetroot Brownie or Fruit Platter or Yoghurt & Compote	proudly supporting	



KEY

WEEK COMMENCING: 26TH APRIL, 17TH MAY, 7TH JUNE, 28TH JUNE, 19TH JULY, 30TH AUGUST, 20TH SEPTEMBER, 11TH OCTOBER								
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY				
Margherita Pizza 🔹 with Rice or Potato Wedges	Chicken & Apple Sausage Plait with Mashed Potatoes	Roast Chicken with Roast Potatoes & Gravy	Beef Penne Bolognese	Fish Fingers or Breaded Fish 🛁 with Chips				
Vegetable Chilli Con Carne [©] with Rice or Potato Wedges	Butternut & Vegetable Plait 🔍 with Mashed Potatoes	Roast Vegetable and Lentil Loaf 🔍 with Roast Potatoes & Gravy	Cheese & Tomato Pasta Bake 오	Roast Vegetable Calzone 🔹 with Chips				
		Jacket Potato with Tuna Mayonnaise or Cheese or Beans	Jacket Potato with Tuna Mayonnaise or Cheese or Beans					
Green Beans & Sweetcorn	Peas & Cauliflower	Broccoli & Carrots	Vegetable Medley	Peas & Baked Beans				
Fruit Platter or Yoghurt & Compote	Fruit Platter or Cheese & Crackers	Fruit Platter or Yoghurt & Compote	Fruit Platter or Cheese & Crackers	Frozen Strawberry Yoghurt or Fruit Platter or Yoghurt & Compote				

WEEK COMMENCING: 3RD MAY, 24TH MAY, 14TH JUNE, 5TH JULY, 6TH SEPTEMBER, 27TH SEPTEMBER, 18TH OCTOBER							
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY		
	Quorn Sausage 💌 with Potato Wedges	Moroccan Beef with Rice	Roast Gammon with Roast Potatoes & Gravy	BBQ Chicken Pasta Bake	Fish Fingers or Breaded Fish 📥 with Chips		
) •	Roasted Pepper Pizza 💟 with Potato Wedges	Honey & Ginger Vegetable Strips Stir Fry 🗢 with Rice	Macaroni Cheese 🦉	Vegetable & Lentil Bolognese 🔗	Baked Bean & Cheese Puff 💙 with Chips		
	Jacket Potato with Tuna Mayonnaise or Cheese or Beans	Jacket Potato with Tuna Mayonnaise or Cheese or Beans					
1	Carrots & Cauliflower	Sweetcorn & Cabbage	Carrots & Broccoli	Green Beans & Sweetcorn	Peas & Baked Beans		
	Fruit Platter or Yoghurt & Compote	Fruit Platter or Cheese & Crackers	Fruit Platter or Yoghurt & Compote	Fruit Platter or Cheese & Crackers	Apple Crumble and Custard or Fruit Platter or Yoghurt & Compo		

WEEK 2

WEEK 1

WEEK 3

INTRODUCING YOUR NEW MENU

Welcome to your new menu, which has been created so your child can enjoy a delicious, balanced school lunch every day. On this page you'll find some of our dedicated people talking about how we design, cook and serve our meals. All our menus aim to offer great value, meet school food standards and are at the heart of the exciting food experiences we strive to create for our young diners.

Before you read on, we'd also like to reassure you that our service is safe and has been carefully reviewed throughout the pandemic, with adjustments made where needed. Our catering teams have received training, to ensure they are following Government guidance at all times, and our local managers have assessed and will continue to review the service.

Thank you and please get in touch if you have any questions or suggestions!

Click here for Meal Ordering and Payment infomation

> CLICK HERE TO VISIT OUR WEBSITE

MADE FROM GREAT INGREDIENTS, BY AWESOME PEOPLE



OVER 80% OF OUR DISHES ARE FRESHLY PREPARED EACH DAY

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

EVEN HEALTHIER & STILL DELICIOUS!

ON AVERAGE, WE'VE REDUCED THE SUGAR

IN OUR MENUS BY 30%

OUR RECIPES...

to add flavour.

We use herbs, lemon juice

and other natural ingredients

WE DON'T ADD ANY SALT TO

Our experienced cooks are passionate about feeding hungry minds and supporting pupil wellbeing through engaging dining experiences.

Click on the video to hear from Jane and Duncan, two of our awesome chefs, as they prepare one of our delicious recipes!



Our ingredients are

sourced from local

and UK suppliers

wherever possible

- a fact we love to

Terrific

AND ABSOLUTELY FREE EVERY CHILD III KS1





AFALS 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



THERE ARE NOW EVEN MORE **VEGGIES ON OUR MENUS**

We've committed to upping our veg count even more and are proud Peas Please pledgers. Find out more here!



YOUR SCHOOL LUNCHES ARE: