




Weeks Commencing: 12th April, 3rd & 24th May, 14th June, 5th July, 6th & 27th September, 18th October

WEEK 1

MONDAY

Italian Chicken  Meatball Sub with Oven-Baked Potato Slices
 Vegetable Lasagne  with Garlic Bread
 Jacket Potato with a Choice of Fillings
 Sandwich Option of the Day
 Seasonal Vegetables
 Pear & Vanilla Sponge with Vanilla Custard



TUESDAY

Moroccan Beef  with Couscous or Rice
 Cheese & Tomato Margherita Pizza with Potato Wedges 
 Jacket Potato with a Choice of Fillings
 Sandwich Option of the Day
 Seasonal Vegetables
 Lemon Shortbread Cookie



WEDNESDAY

Roast Chicken  or Gammon with Yorkshire Pudding, Roast Potatoes & Gravy
 Vegetable Chilli  with Rice
 Jacket Potato with a Choice of Fillings
 Sandwich Option of the Day
 Seasonal Vegetables
 Orange Jelly with Mandarins

THURSDAY

Hunter's Chicken  with Savoury Rice
 Cheese & Tomato Puff with Potato Wedges 
 Jacket Potato with a Choice of Fillings
 Sandwich Option of the Day
 Seasonal Vegetables
 Jam & Coconut Sponge with Custard

FRIDAY

Fish Finger Bap  with Chips
 Tarka Dhal Vegetable Curry  with Rice
 Jacket Potato with a Choice of Fillings
 Sandwich Option of the Day
 Seasonal Vegetables
 Frozen Strawberry Yoghurt

KEY



Vegetarian



Plant Based Vegan Friendly



Sustainably Caught Fish





Halal Option Available


Weeks Commencing: 19th April, 10th May, 21st June, 12th July, 13th September, 4th October

WEEK 2

MONDAY

Chicken & Tomato  Pasta Bake
 Vegetarian Pasty  with Boiled Potatoes
 Jacket Potato with a Choice of Fillings
 Sandwich Option of the Day
 Seasonal Vegetables
 Chocolate Swirl



TUESDAY

Sausages or Veggie Sausage  with Mashed Potato & Gravy
 Vegetable & Lentil Bolognese  with Garlic Bread
 Jacket Potato with a Choice of Fillings
 Sandwich Option of the Day
 Seasonal Vegetables
 Oat Cookie

WEDNESDAY

Roast Beef  with Yorkshire Pudding, Roast Potatoes & Gravy
 Chickpea & Mixed Vegetable  Balti with Rice
 Jacket Potato with a Choice of Fillings
 Sandwich Option of the Day
 Seasonal Vegetables
 Peach Fool

THURSDAY

Chicken Korma  with Rice
 Cheese & Tomato Panini  with Potato Wedges
 Jacket Potato with a Choice of Fillings
 Sandwich Option of the Day
 Seasonal Vegetables
 Marble Cake with Custard


FRIDAY

Battered Fish  & Chips
 Butterbean & Vegetable  Tagine with Chips
 Jacket Potato with a Choice of Fillings
 Sandwich Option of the Day
 Seasonal Vegetables
 Berry Muffin


Weeks Commencing: 26th April, 17th May, 7th & 28th June, 19th July, 30th August, 20th September, 11th October

WEEK 3


MONDAY

Beef  Pasta Bolognese with Garlic Bread
 Cheese & Bean Wrap  with Potato Wedges
 Jacket Potato with a Choice of Fillings
 Sandwich Option of the Day
 Seasonal Vegetables
 Pear & Berry Cake with Custard

TUESDAY

Ham Puff with Potato Wedges
 Margherita Pizza with  Oven-Baked Crispy Potato Slices
 Jacket Potato with a Choice of Fillings
 Sandwich Option of the Day
 Seasonal Vegetables
 Orange Drizzle Cake



WEDNESDAY

Roast Chicken  or Pork with Yorkshire Pudding, Roast Potatoes & Gravy
 Vegetarian Sausages with Yorkshire Puddings, Roast Potatoes & Gravy 
 Jacket Potato with a Choice of Fillings
 Sandwich Option of the Day
 Seasonal Vegetables
 Jam Roly-Poly with Custard

THURSDAY

Fish Fingers & Chips  with Tomato Ketchup
 Macaroni Cheese 
 Jacket Potato with a Choice of Fillings
 Sandwich Option of the Day
 Seasonal Vegetables
 Chocolate Sponge with Chocolate Sauce

FRIDAY

Beef Burger  in a Bun with Potato Wedges
 Three Bean Casserole  with Potato Wedges
 Jacket Potato with a Choice of Fillings
 Sandwich Option of the Day
 Seasonal Vegetables
 Ice Cream & Fruit Compote

YOUR 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 information



Feeding Hungry Minds

CLICK HERE TO VISIT OUR WEBSITE

YOUR SCHOOL LUNCHES ARE:

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.



Love British Food
Official Partner

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.

OVER 80% OF OUR DISHES ARE FRESHLY PREPARED EACH DAY

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

Check out this tasty sweet potato, lentil and chickpea curry recipe!

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!



EVEN HEALTHIER & STILL DELICIOUS!

ON AVERAGE, WE'VE REDUCED THE SUGAR IN OUR MENUS BY 30%



WE DON'T ADD ANY SALT TO OUR RECIPES...

We use herbs, lemon juice and other natural ingredients to add flavour.



Charlotte Quick, Company Nutritionist, explains a little about how we build our menus

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!



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

CONTACT US:



Payments and Meal Ordering

Nutrition Guidance



General Enquiries

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