


WEEK COMMENCING: 18TH APRIL, 9TH MAY, 20TH JUNE, 11TH JULY,

WEEK 1

MONDAY

Margherita Pizza 

Chickpea & Butternut Rogan Josh  with Rice

Jacket Potato with Baked Beans,  Tuna  or Cheese 

Sweetcorn & Broccoli 

Fruit Salad 

TUESDAY

Chilli Beef Macaroni topped with Nachos Crumb

Quorn Chilli Con Carne  with Rice

Jacket Potato with Baked Beans,  Tuna  or Cheese 

Roasted Mediterranean Vegetables 

Fruity Flapjack 

WEDNESDAY

Garlic & Lemon Chicken Thigh with Gravy & Roast Potatoes

Roasted Vegetable & Lentil Loaf  with Gravy & Roast Potatoes

Jacket Potato with Baked Beans,  Tuna  or Cheese 

Medley of Vegetables 

Yoghurt Bar 

THURSDAY

Jerk Chicken, Rice & Peas

Vegetable & Chickpea Jambalaya 

Jacket Potato with Baked Beans,  Salmon  or Cheese 

Sweetcorn & Green Beans 

Carrot Cake 

FRIDAY

Fish Fingers or Breaded Pollock with Chips 

Cheese & Onion Quiche  with Chips

Jacket Potato & Baked Beans,  Vegetable & Lentil Bolognese  or Cheese 

Peas & Baked Beans 

Fruit Platter 

WEEK COMMENCING: 25TH APRIL, 16TH MAY, 6TH, 27TH JUNE, 18TH JULY,

WEEK 2

MONDAY

Margherita Pizza 

Sweetcorn & Chickpea Burger  with Potato Wedges

Jacket potato with Baked Beans,  Tuna  or Cheese 

Roasted Mediterranean Vegetables & Sweetcorn 

Fruit Salad 

TUESDAY

Organic Beef Lasagne

Roasted Vegetable Lasagne 

Jacket potato with Baked Beans,  Tuna  or Cheese 

Sweetcorn & Broccoli 

Chockolate Cracknell 


WEDNESDAY

Roast Turkey with Gravy & Roast Potatoes

Macaroni Cheese 

Jacket potato with Baked Beans,  Tuna  or Cheese 

Carrots & Green Beans 

Frozen Strawberry Yoghurt 

THURSDAY

Thai Chicken Curry with Rice


Thai Quorn Green Vegetable Curry  with Rice

Jacket potato with Baked Beans,  Salmon  or Cheese 




Peas &  Curried Roasted Cauliflower

Lemon Drizzle Cake 

FRIDAY

Fish Fingers or Breaded Pollock with Chips 

Cheese & Leek Pasty 

Jacket Potato & Baked Beans,  Vegetable & Lentil Bolognese  or Cheese 

Peas & Baked Beans 

Fruit Platter 

WEEK COMMENCING: 2ND, 23RD MAY, 13TH JUNE, 4TH JULY, 5TH,

WEEK 3

MONDAY

Margherita Pizza 

Mexican Rice Wrap 

Jacket Potato with Baked Beans,  Tuna  or Cheese 

Green Cabbage & Sweetcorn 


Fruit Salad 


TUESDAY

Chicken Sausage with Mashed Potato & Gravy

Quorn Sausage  with Mashed Potato & Gravy


Jacket Potato with Baked Beans,  Tuna  or Cheese 

Green Beans & Roasted Cauliflower 

Crumble  with Custard Shortbread

WEDNESDAY

Garlic & lemon Chicken Thigh with Gravy & Roast Potatoes

Cheese & Tomato Pasta Bake 


Jacket potato with Baked Beans,  Tuna  or Cheese 

Medley of Vegetables 

Frozen Toffee Yoghurt 

THURSDAY

Organic Beef Bolognese with Penne Pasta


Quorn Penne Bolognese 

Jacket Potato with Baked Beans,  Salmon  or Cheese 




Carrots & Vegetable Medley 

Strawberry Jelly & Ice Cream 

FRIDAY

Fish Fingers or Breaded Pollock with Chips 

Cheese & Onion Quiche  with Chips

Jacket Potato & Baked Beans,  Vegetable & Lentil Bolognese  or Cheese 

Peas & Baked Beans 

Fruit Platter 

KEY



Vegetarian



**Plant Based
Vegan Friendly**



**Halal Option
Available**



**Sustainably
Caught Fish**

**DID
YOU
KNOW?**



**All our Milk
& Bread is
Organic**



**All our Meat
is UK Farm
Assured**

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



CLICK HERE TO VISIT OUR WEBSITE