

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

WEEK 1

MONDAY

Jerk Chicken, Rice & Peas

Vegetable & Chickpea Jambalaya 

Sweetcorn & Green Beans 

Peaches & Fruit Melba Sauce with Ice Cream 

TUESDAY

Chilli Beef Macaroni topped with home made Nachos Crumb

Quorn Chilli Con Carne  with Rice

Roasted Mediteranean Vegetables 

Fruity Flapjack Served With Custard 

WEDNESDAY

Garlic & Lemon Chicken Thigh with Gravy & Roast Potatoes


Roasted Vegetable & Lentil Loaf  with Gravy & Roast Potatoes

Medley of Vegetables 

Carrot Cake Served With Custard 

THURSDAY

Margherita Pizza  with Potato Wedges

Chickpea & Butternut Rogan Josh  served with Rice

Sweetcorn & Broccoli 

Yoghurt Bar with Fresh Fruit Salad or Cheese & Biscuits 

FRIDAY

Fish Fingers with chips 

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

Peas & Baked Beans 


Stawberry Jelly & Ice Cream 

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

WEEK 2

MONDAY

Thai Chicken Curry with Rice

Thai Quorn Green Vegetable Curry  with Rice

Peas & Curried Roasted Cauliflower 

Frozen Strawberry yoghurt 

TUESDAY

Organic Beef Lasagne

Roasted Vegetable Lasagne 

Sweetcorn & Broccoli 

Vanilla Sponge Served With Custard 

WEDNESDAY

Roast Turkey with Gravy & Roast Potatoes




Macaroni Cheese 


Carrots & Green Beans 

Lemon Drizzle Cake Served With Custard 

THURSDAY

Margherita Pizza  with Potato Wedges

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

Roasted Mediterranean Vegetables & Sweetcorn 

Natural Yoghurt with Fresh Fruit Salad or Cheese & Biscuits 

FRIDAY

Battered Pollock & Chips 

Cheese & Leek Pasty 

Peas & Baked Beans 


Orange Jelly & Mandarins 


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

WEEK 3

MONDAY

Organic Beef Bolognese With Penne Pasta

Quorn Penne Bolognese 


Carrots & Vegetable Medley 


Frozen Toffee Yoghurt 

TUESDAY

Chicken Sausage with Mashed Potato & Gravy

Quorn Sausage  with Mashed Potato & Gravy


Green Beans & Roasted Cauliflower 

Chocolate Shortbread Served With Custard 

WEDNESDAY


Garlic & Lemon Chicken Thigh with Gravy & Roast Potatoes

Cheese & Tomato Pasta Bake 


Medley of Vegetables 

Oaty Apple Crumble with Custard 

THURSDAY

Margherita Pizza  with Potato Wedges

Mexican Rice Wrap 


Green Cabbage & Sweetcorn 


Fresh Fruit Salad 

FRIDAY

Breaded Pollock with Chips 

Spinach & Lentil Dahl with Rice 

Peas & Baked Beans 

Stawberry Jelly & Ice Cream 

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