

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

WEEK 1

MONDAY

Italian Chicken Meatball Sub with Potato Wedges

Vegetable Lasagne  with Garlic Bread


Jacket Potato with Assorted Fillings

Seasonal Vegetables

Pear & Vanilla Sponge with Vanilla Custard

TUESDAY

Moroccan Beef with Couscous or Rice

Margherita Pizza  with Potato Wedges

Jacket Potato with Assorted Fillings

Seasonal Vegetables

Lemon Shortbread Cookie

WEDNESDAY

Roast Gammon with Yorkshire Pudding, Roast Potatoes & Gravy

Vegetable Chilli  with Rice

Jacket Potato with Assorted Fillings

Seasonal Vegetables

Orange Jelly with Mandarins

THURSDAY

Chicken Stacker with Savoury Rice

Cheese & Tomato Puff  with Potato Wedges


Jacket Potato with Assorted Fillings

Seasonal Vegetables

Jam & Coconut Sponge with Custard

FRIDAY

Fish Fingers & Chips  with Tomato Ketchup

Tarka Dhal Vegetable Curry with Rice 

Jacket Potato with Assorted Fillings

Seasonal Vegetables

Frozen Strawberry Yoghurt

KEY



Vegetarian



**Plant Based
Vegan Friendly**



**Sustainably
Caught Fish**

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

WEEK 2

MONDAY

Chicken & Tomato Pasta Bake

Cheese & Bean Wrap  with Wedges


Jacket Potato with Assorted Fillings

Seasonal Vegetables

Oat & Raisin Cookie

TUESDAY

Sausages with Mashed Potato & Gravy

Butterbean & Vegetable Tagine  with Mashed Potato

Jacket Potato with Assorted Fillings

Seasonal Vegetables

Fruit & Chocolate Pinwheel

WEDNESDAY

Roast Beef with Yorkshire Pudding, Roast Potatoes & Gravy

Chickpea & Mixed Vegetable  Balti with Rice

Jacket Potato with Assorted Fillings

Seasonal Vegetables

Peach Fool

THURSDAY

Chicken Korma with Rice

Cheese & Tomato Panini  with Potato Wedges

Jacket Potato with Assorted Fillings

Seasonal Vegetables

Marble Cake with Custard

FRIDAY

Battered Fish  & Chips

Vegetable & Lentil Bolognese  with Garlic Bread

Jacket Potato with Assorted Fillings

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

Three Bean Casserole  & Boiled Potatoes

Jacket Potato with Assorted Fillings

Seasonal Vegetables

Pear & Berry Cake with Custard

TUESDAY

Ham Puff with Potato Wedges

Margherita Pizza  with Potato Wedges

Jacket Potato with Assorted Fillings

Seasonal Vegetables

Orange Drizzle Cake

WEDNESDAY

Roast Pork with Yorkshire Pudding, Roast Potatoes & Gravy

Quorn Sausage Toad in the Hole  with Roast Potatoes & Gravy

Jacket Potato with Assorted Fillings

Seasonal Vegetables

Ice Cream & Fruit Compote

THURSDAY

Beef Burger in a Bun with Potato Wedges

Quornish Pasty  with Potato Wedges

Jacket Potato with Assorted Fillings

Seasonal Vegetables

Jam Roly-Poly with Custard

FRIDAY

Fish Fingers & Chips  with Tomato Ketchup

Macaroni Cheese 

Jacket Potato with Assorted Fillings

Seasonal Vegetables

Chocolate Sponge with Chocolate Sauce

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.



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

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Nutrition Guidance



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