

Weeks Commencing: 12th April, 3rd & 24th May, 14th June, 5th July

WEEK 1

MONDAY

Tomato Pasta Bake 


Jacket Potato  
With Baked Beans 


Seasonal Vegetables

Pear & Vanilla Sponge  
with Vanilla Custard

TUESDAY

Italian Chicken Meatball  
Sub with Wedges

Cheese and Tomato Puff   
with Potato wedges


Jacket Potato  
With Cheese 

Seasonal Vegetables

Lemon Shortbread Cookie

WEDNESDAY

Roast Gammon One Pot

Quorn Mince with Yorkshire  
Pudding, Roast Potatoes & Gravy 

Jacket Potato  
With Tuna Mayo


Seasonal Vegetables

Fruit Yoghurt

THURSDAY

Fish Fingers & Chips   
with Tomato Ketchup

Bean Burger & Chips 

Jacket Potato  
With Beans 

Seasonal Vegetables

Jam & Coconut  
Sponge with Custard

FRIDAY

Spicy Beef Pizza  
with Potato Wedges

Margherita Pizza   
with Potato Wedges

Jacket Potato  
With Baked Beans 

Seasonal Vegetables

Frozen Strawberry Yoghurt

KEY



Vegetarian



Plant Based  
Vegan Friendly



Sustainably  
Caught Fish

Weeks Commencing: 19th April, 10th May, 21st June, 12th July

WEEK 2

MONDAY

Chicken Korma with Rice

Quorn Burger   
with Wedges

Jacket Potato  
with Baked Beans 


Seasonal Vegetables

Oat & Raisin Cookie

TUESDAY

Sausages with Mashed  
Potato & Gravy

Shepherdess Pie 

Jacket Potato  
with Cheese 

Seasonal Vegetables

Vanilla Sponge Cake

WEDNESDAY

Mince Beef One Pot

Quorn Sausage Yorkshire  
Pudding, Mashed Potatoes & Gravy 

Jacket Potato  
with Tuna Mayo


Seasonal Vegetables

Fruit Yoghurt

THURSDAY

Meat Feast Pizza  
with Potato Wedges

Margherita Pizza   
with Potato Wedges


Jacket Potato  
With Baked Beans 

Seasonal Vegetables

Marble Cake

FRIDAY

Fish Fingers & Chips   
with Tomato Ketchup

Butterbean &   
Vegetable Tagine

Jacket Potato  
with Cheese 

Seasonal Vegetables

Berry Muffin


Weeks Commencing: 26th April, 17th May, 7th & 28th June, 19th July

WEEK 3

MONDAY

Beef Pasta Bolognese  
with Garlic Bread

Neapolitan Pasta Bake 


Jacket Potato  
with Cheese 

Seasonal Vegetables

Pear & Berry Cake

TUESDAY

Ham Pizza with  
Potato Wedges

Margherita Pizza   
with Potato Wedges

Jacket potato  
with Baked Beans 

Seasonal Vegetables

Chocolate Sponge

WEDNESDAY

Roast Chicken One Pot

Three Bean Casserole   
& Boiled Potatoes

Jacket Potato  
with Tuna Mayo


Seasonal Vegetables

Orange Drizzle Cake

THURSDAY

Fish Fingers & Chips   
with Tomato Ketchup

Quorn Sausage   
with Chips

Jacket Potato  
with Cheese 

Seasonal Vegetables

Custard Biscuit

FRIDAY

Beef Burger in a Bun served  
with Potato Wedges

Quornish Pasty   
with Wedges

Jacket Potato  
with Baked Beans 

Seasonal Vegetables

Ice Cream

# YOUR MENU

Welcome to your 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 great 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](#)



[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 & chickpea curry recipe

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

Jane & Duncan are two of our awesome chefs who share an example of a tasty dish that appears on our menus!



### 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

...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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