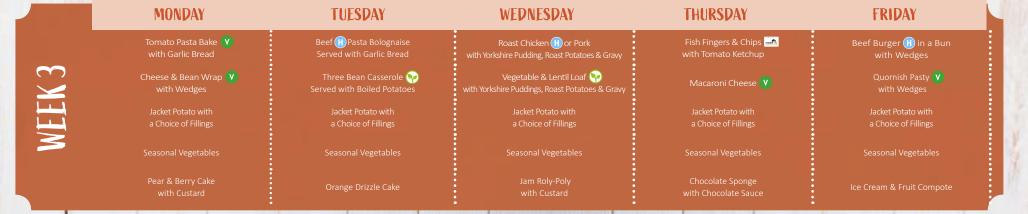
Weeks Commencing: 12th April, 3rd & 24th May, 14th June, 5th July, 6th & 27th September, 18th October

MONDAY TUESDAY Beef Lasagne (1) With Garlic Bread With Yorkshire Pudding, Roast Potatoes & Gravy Piri Piri Wrap Jacket Potato with A Choice of Fillings Seasonal Vegetables Seasonal Vegetables Seasonal Vegetables Seasonal Vegetables Lemon Shortbread Cookie Roast Chicken (1) or Gammon with Yorkshire Pudding, Roast Potatoes & Gravy Quorn Sausage (2) With Yorkshire Pudding, Roast Potatoes & Gravy Beany Burger (2) Served with Chips Se

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



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









Vegan Friendly







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 infomation



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.

OVER 80% OF OUR DISHES ARE FRESHLY PREPARED EACH DAY

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

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!



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.

heck out this tasty sweet potato, entil and chickpea curry recipe!



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

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!

CONTACT US:



Payments and Meal Ordering

Nutrition Guidance





General Enquiries

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