

WEEK 1

WEEK COMMENCING: 19 APR / 10 MAY / 31 MAY / 21 JUNE / 12 JULY

MONDAY

- Beef Meatballs in Tomato Sauce with Rice
- Vegetarian Sausage with Tomato Sauce & Rice
- Jacket Potato & Baked Beans
- Jacket Potato & Tuna Mayo
- Sweetcorn & Broccoli
- Orange Drizzle Cake

TUESDAY

- Beef Pasta Bolognese
- Vegetable & Chickpea Jambalaya
- Jacket Potato & Baked Beans
- Jacket Potato & Salmon Mayo
- Peas & Roasted Mediterranean Vegetables
- Apple Crumble & Soya Custard

WEDNESDAY

- Roast Chicken Breast with Roast Potatoes & Gravy
- Roasted Vegetable & Lentil Loaf with Roast Potatoes & Gravy
- Jacket Potato & Baked Beans
- Jacket Potato & Tuna Mayo
- Carrots & Green Beans
- Peach Upside Down Sponge

THURSDAY

- Chicken Pasta Bake
- Soya Strip Honey & Ginger Stir Fry with Rice
- Jacket Potato & Baked Beans
- Jacket Potato & Tuna Mayo
- Vegetable Medley & Sweetcorn
- Fresh Fruit Salad

FRIDAY

- Fish Fingers & Chips
- Falafel & Salad Pitta with Chips
- Jacket Potato & Baked Beans
- Jacket Potato & Tuna Mayo
- Peas & Baked Beans
- Shortbread Biscuit

WEEK 2

WEEK COMMENCING: 26 APR / 17 MAY / 7 JUNE / 28 JUNE / 19 JULY

MONDAY

- Spaghetti Bolognese
- Vegetarian Pasta Bolognese
- Jacket Potato & Baked Beans
- Jacket Potato & Tuna Mayo
- Carrots & Vegetable Medley
- Ice Cream

TUESDAY

- BBQ Chicken with Wedges
- Ratatouille & Bean Wrap with Wedges
- Jacket Potato & Baked Beans
- Jacket Potato & Tuna Mayo
- Sweetcorn & Cauliflower
- Apple & Berry Sponge

WEDNESDAY

- Roast Turkey with Roast Potatoes & Gravy
- Roasted Soya Strips with Roast Potatoes & Gravy
- Jacket Potato & Baked Beans
- Jacket Potato & Tuna Mayo
- Peas & Roasted Root Vegetables
- Strawberry Jelly

THURSDAY

- Cottage Pie
- Vegetable Chow Mein
- Jacket Potato & Baked Beans
- Jacket Potato & Tuna Mayo
- Sweetcorn & Green Cabbage
- Fruity Flapjack

FRIDAY

- Fish Fingers & Chips
- Sweet Potato Frittata with Chips
- Jacket Potato & Baked Beans
- Jacket Potato & Tuna Mayo
- Peas & Baked Beans
- Pear & Chocolate Sponge

WEEK 3

WEEK COMMENCING: 3 MAY / 24 MAY / 14 JUNE / 5 JULY

MONDAY

- Chicken Chow Mein with Noodles
- Vegetable Hot Pot
- Jacket Potato & Baked Beans
- Jacket Potato & Tuna Mayo
- Carrots & Green Beans
- Eve's Pudding with Soya Custard

TUESDAY

- Beef Burger in a Bun with Wedges
- Vegetable Chilli & Rice
- Jacket Potato & Baked Beans
- Jacket Potato & Tuna Mayo
- Peas & Cauliflower
- Fresh Fruit Salad

WEDNESDAY

- Roast Chicken Breast with Roast Potatoes & Gravy
- Vegetable & Sweet Potato Bake with Gravy
- Jacket Potato & Baked Beans
- Jacket Potato & Tuna Mayo
- Carrots & Green Cabbage
- Mandarins with Orange Jelly

THURSDAY

- Shepherd's Pie
- Roast Vegetable Couscous
- Jacket Potato & Baked Beans
- Jacket Potato & Tuna Mayo
- Sweetcorn & Broccoli
- Berry Ripple Cake

FRIDAY

- Fish Fingers & Chips
- Vegetable Quesadilla with Chips
- Jacket Potato & Baked Beans
- Jacket Potato & Tuna Mayo
- Peas & Baked Beans
- Chocolate Cracknell

KEY



Vegetarian



Plant Based
Vegan Friendly



Sustainably
Caught Fish

- Meat (red circle)
- Fish (blue circle)
- Vegetarian (green circle)
- Alternative (orange circle)

DID
YOU
KNOW?



All our Milk &
Bread is Organic



All our Meat
is UK Farm
Assured

INTRODUCING YOUR NEW 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.



Love British Food
Official Partner

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

CONTACT US:



Payments and Meal Ordering

Nutrition Guidance



General Enquiries

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