




**WEEK COMMENCING: 19th April, 10th May, 7th & 28th June, 19th July, 30th Aug, 20th Sept & 11th Oct**

WEEK 1

**MONDAY**

Chicken Meatballs in a Tomato Sauce with Spaghetti  
 Cheese & Tomato Pinwheel   
 Cheese & Baked Bean Fajita   
 Carrots & Green Beans  
 Apple Crumble & Custard 





**TUESDAY**

Beef  Kheema Curry & Rice  
 Vegetable & Lentil Slice   
 Jacket Potato  with Baked Beans  
 Peas & Sweetcorn  
 Courgette & Lemon cake 



**WEDNESDAY**

Roast Chicken Breast,  Roast Potatoes, Stuffing & Gravy  
 Roast Soya Strips  with Roast Potatoes, Stuffing & Gravy  
 Jacket Potato with Cheese  or Tuna Mayo  
 Broccoli & Cauliflower  
 Strawberry Jelly

**THURSDAY**

BBQ Chicken  Pizza  
 Margherita Pizza   
 Tarka Dhal & Rice   
 Sweetcorn & Mixed Salad  
 Apple & Banana Cake 



**FRIDAY**

Fish Fingers  & Chips or Wedges with Tomato Sauce  
 Salmon Fishcake With Chips Or Wedges  
 Jacket Potato with Vegetable Chickpea Balti   
 Peas & Baked Beans  
 Fruity Flapjack






**WEEK COMMENCING: 26th April, 17th May, 14th June, 5th July, 6th Sept, 27th Sept & 18th Oct**

WEEK 2


**MONDAY**

Cheese & Tomato Pasta Bake   
 Oriental Honey Ginger Soya Strips with Noodles  
 Jacket Potato  with Baked Beans  
 Peas & Carrots  
 Golden Rice Crispy Cake

**TUESDAY**

Beef Lasagne   
 Roasted Vegetable Lasagne    
 Cheese & Potato Pie   
 Green Beans & Sweetcorn  
 Peach & Vanilla Sponge with Custard 




**WEDNESDAY**

Roast Gammon, Roast Potatoes, Gravy and Homemade Apple Sauce  
 Vegetable, Bean & Cheese Puff with Roast Potatoes   
 Tuna & Cheese Panini  
 Carrots & Cabbage  
 Frozen Toffee Yoghurt

**THURSDAY**

BBQ Chicken  & Rice  
 Margherita Pizza   
 Sweet Potato & Lentil Curry with Rice   
 Sweetcorn & Coleslaw  
 Jam Tart & Custard 


**FRIDAY**

Breaded Fish  & Chips or Wedges with Tomato Sauce  
 Quorn Nuggets  with Chips or Wedges  
 Rainbow Frittata  with Chips or Wedges  
 Peas & Baked Beans  
 Orange Jelly with Mandarins

**WEEK COMMENCING: 3rd & 24th May, 21st June, 12th July, 13th Sept & 4th Oct**

WEEK 3

**MONDAY**

Sausages with Herby Wedges  
 Quorn Sausages  with Herby Wedges  
 3 Bean Casserole  with Herby Wedges  
 Peas & Baked Beans  
 Apple Strudel with Vanilla Cream





**TUESDAY**

Beef Bolognese  with Fusilli Pasta  
 Vegetarian Bolognese  with Fusilli Pasta  
 Jacket Potato with Cheese   
 Broccoli & Sweetcorn  
 Starter - Nacho & Salsa  or Garlic Bread





**WEDNESDAY**

Roast Chicken,  Stuffing with Roast Potatoes & Gravy  
 Macaroni Cheese    
 Roast Chicken  & Stuffing Baguette  
 Honey Glazed Carrots & Green Cabbage  
 Sticky Toffee Cake with a Lemon Glaze 

**THURSDAY**

Sweet & Sour Chicken  & Rice  
 Margherita Pizza   
 Jacket Potato  with a Beany Ragù  
 Sweetcorn & Potato & Chive Salad  
 Orange Drizzle Cake  with Mandarins

**FRIDAY**

Fish Fingers  & Chips or Wedges with Tomato Sauce  
 Cheese & Onion Quiche  with Chips or Wedges  
 Quorn Paella   
 Peas & Baked Beans  
 Iced Sponge 

**KEY**



Vegetarian



Plant Based Vegan Friendly



Organic\*



Free Range



Sustainably Caught Fish

**DID YOU KNOW?**



All our Minced Beef, Milk, Pasta, Flour, Baguettes & Yoghurts are Organic.



# 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](#)

[CLICK HERE TO VISIT OUR WEBSITE](#)



Feeding Hungry Minds

## 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](#)

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