










































WEEK COMMENCING: 1ST & 22ND NOVEMBER, 13TH DECEMBER, 3RD & 24TH JANUARY, 7TH & 28TH MARCH

WEEK 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Margherita Pizza  with Potato Wedges	Cheese & Tomato Penne Pasta 	Roasted Vegetarian Strips  with Roast Potatoes & Gravy	Chickpea & Mixed  Vegetable Curry with Rice	Baked Bean & Cheese Puff  with Chips
Shepherdess Pie  with Potato Wedges	BBQ Chicken Pasta Bake 	Roast Gammon with Roast Potatoes & Gravy	Beef & Vegetable Stew  with Rice	Crumbed Fish Fingers with  Chunky Chips & Tomato Ketchup
Peas & Cauliflower 	Sweetcorn & Green Cabbage 	Carrots & Broccoli 	Green Beans & Carrots 	Peas & Baked Beans 
Pear Crumble with Custard 	Fruity Flapjack 	Pineapple Upside Down Sponge with Custard	Pancakes with Berry Coulis 	Strawberry Frozen Yoghurt 
Strawberry or Peach Yoghurt 	Cheese & Crackers 	Strawberry or Peach Yoghurt 	Cheese & Crackers 	Strawberry or Peach Yoghurt 















WEEK COMMENCING: 8TH & 29TH NOVEMBER, 10TH & 31ST JANUARY, 21ST FEBRUARY, 14TH MARCH

WEEK 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Vegetable Hotpot  with Potato Wedges	Vegetable & Lentil  Bolognese with Penne Pasta	Vegetable & Lentil Loaf  with Roast Potatoes & Gravy	Classic Macaroni Cheese 	Cheese, Tomato & Basil Pastry  with Chips
Margherita Pizza  with Potato Wedges	Beef Bolognese  with Penne Pasta	Roast Chicken with  Roast Potatoes & Gravy	Mild Chicken Curry  with Steamed Rice	Crumbed Fish Fingers with  Chunky Chips & Tomato Ketchup
Sweetcorn & Green Beans 	Peas & Cauliflower 	Carrots & Red Cabbage 	Vegetable Medley 	Peas & Baked Beans 
Pear Crumble with Custard 	Carrot Cake 	Orange Jelly & Mandarins 	Oat Dream Cookie 	Chocolate & Orange Brownie 
Strawberry or Peach Yoghurt 	Cheese & Crackers 	Strawberry or Peach Yoghurt 	Cheese & Crackers 	Strawberry or Peach Yoghurt 

WEEK COMMENCING: 15TH NOVEMBER, 6TH DECEMBER, 17TH JANUARY, 7TH & 28TH FEBRUARY, 21ST MARCH

WEEK 3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Tomato, Lentil & Bean Pasta 	Cheese & Onion Flan  with New Potatoes	BBQ Vegetable Strips with  Roast Potatoes & Gravy	Quorn Sausage with  Mashed Potato & Gravy	Quorn Nuggets with Chunky  Chips & Tomato Ketchup
Margherita Pizza  with Potato Wedges	Beef Cottage Pie 	Roast Chicken with  Roast Potatoes & Gravy	Pork Sausages with Mashed Potato & Gravy	Crumbed Fish Fingers with  Chunky Chips & Tomato Ketchup
Peas & Carrots 	Sweetcorn & Cauliflower 	Carrots & Broccoli 	Oven Baked Jacket Potato with Cheese  , Baked Beans  or Coleslaw 	Oven Baked Jacket Potato with Cheese  , Baked Beans  or Coleslaw 
Marble Sponge 	Pear & Mixed Berry Pie & Custard 	Strawberry Jelly 	Green Beans & White Cabbage 	Peas & Baked Beans 
Strawberry or Peach Yoghurt 	Cheese & Crackers 	Strawberry or Peach Yoghurt 	Iced Bun 	Apple Crumble with Custard 
			Cheese & Crackers 	Strawberry or Peach Yoghurt 

KEY



Vegetarian



**Plant Based
Vegan Friendly**



**Halal Option
Available**



**Sustainably
Caught Fish**

YOUR SCHOOL LUNCHES ARE:

DELICIOUSLY HEALTHY CHOICES

This Term Features...

20 NEW SALADS!

Did you know pupils get to choose from a selection of five salads every day? We've just made the salad bar even tastier with these additional options!

WASTE-LESS RECIPES

Ensuring our menus are as sustainable as possible is important to us, which is why we're introducing recipes that minimise food waste and use up 'left over' ingredients. Here's an example! Why not give it a go?



Charlotte Quick, Company Nutritionist, explains a little about how we build our menus

WE HAVE INCREASED THE NUMBER OF PLANT BASED DISHES ON OUR MENUS BY 20%



WE DON'T ADD ANY SALT TO OUR RECIPES...

We use herbs, lemon juice and other natural ingredients to add flavour.



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!



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 experts 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.

Thank you and please get in touch if you have any questions or suggestions!



Click here for meal ordering and payment information

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

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!



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

FOLLOW US:



@ISS_Education



Feeding Hungry Minds

CLICK HERE TO VISIT OUR WEBSITE