




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


WEEK 1


MONDAY

Margherita Pizza 
with Potato Wedges


Shepherdess Pie 
with Potato Wedges

Peas & Cauliflower 

Pear Crumble with Custard 


Strawberry or Peach Yoghurt 

TUESDAY

Cheese & Tomato 
Penne Pasta

BBQ Chicken Pasta Bake 


Oven Baked Jacket Potato
with a Choice of Fillings


Sweetcorn & Green Cabbage 


Fruity Flapjack 


Cheese & Crackers 


WEDNESDAY

Roasted Veggie Strips 
with Mashed Potatoes & Gravy


Roast Chicken with 
Roast Potatoes & Gravy


Carrots & Broccoli 

Pineapple Upside down
Sponge with Custard 


Strawberry or Peach Yoghurt 


THURSDAY

Minced Beef with 
Mashed Potato

Beef & Vegetable Stew 
with Rice


Oven Baked Jacket Potato
with a Choice of Fillings

Green Beans & Red Cabbage 


Pancakes with Berry Coulis 


Cheese & Crackers 


FRIDAY

Chicken Sausage with 
Mashed Potato

Crumbed Fish Fingers with 
Chunky Chips & Tomato Ketchup

Peas & Baked Beans 

Frozen Strawberry Yoghurt 

Strawberry or Peach Yoghurt 

KEY



Vegetarian



**Plant Based
Vegan Friendly**



**Halal Option
Available**





**Sustainably
Caught Fish**


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


WEEK 2


MONDAY

Vegetable Hotpot 
with Potato Wedges


Margherita Pizza 
with Potato Wedges


Green Beans & Sweetcorn 

Peach Crumble with Custard 


Strawberry or Peach Yoghurt 


TUESDAY

Vegetable & Lentil 
Bolognese with Penne Pasta

Beef Bolognese 
with Penne Pasta


Oven Baked Jacket Potato with
Salmon Mayo  & Other Fillings


Peas & Cauliflower 

Carrot Cake 

Cheese & Crackers 


WEDNESDAY


Vegetable & Lentil Loaf 
with Roast Potatoes & Gravy

Roast Chicken with 
Roast Potatoes & Gravy


Oven Baked Jacket Potato
with a Choice of Fillings


Carrots & Red Cabbage 

Orange Jelly & Mandarins 


Strawberry or Peach Yoghurt 


THURSDAY


Classic Macaroni Cheese 

Mild Chicken Curry 
with Steamed Rice

Oven Baked Jacket Potato
with a Choice of Fillings


Vegetable Medley 


Oat Dream Cookie 


Cheese & Crackers 


FRIDAY

Cheese, Tomato & Basil Pastry 
with Chips

Crumbed Fish Fingers with 
Chunky Chips & Tomato Ketchup

Peas & Baked Beans 

Chocolate & Orange Brownie 


Strawberry or Peach Yoghurt 


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


WEEK 3


MONDAY

Tomato, Lentil & Bean Pasta 

Margherita Pizza 
with Potato Wedges

Peas & Carrots 

Marble Sponge 


Strawberry or Peach Yoghurt 


TUESDAY

Cheese & Onion Flan 
with New Potatoes

Cottage Pie 


Oven Baked Jacket Potato
with a Choice of Fillings


Sweetcorn & Cauliflower 


Pear & Berry Pie with Custard 


Cheese & Crackers 


WEDNESDAY

BBQ Vegetable Strips with 
Roast Potatoes & Gravy


Roast Chicken with 
Roast Potatoes & Gravy


Carrots & Broccoli 

Strawberry Jelly 


Strawberry or Peach Yoghurt 


THURSDAY


Vegetable Chow Mein 
with Rice

Chicken & Vegetable 
Stir Fry with Noodles


Oven Baked Jacket Potato
with a Choice of Fillings


Green Beans & White Cabbage 

Iced Bun 


Cheese & Crackers 


FRIDAY


Quorn Nuggets with 
Chunky Chips & Tomato Ketchup

Crumbed Fish Fingers with 
Chunky Chips & Tomato Ketchup

Oven Baked Jacket Potato
with a Choice of Fillings

Peas & Baked Beans 

Apple Crumble with Custard 

Strawberry Frozen Yoghurt 

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!



Check out this tasty sweet potato, lentil and chickpea curry recipe!

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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Feeding Hungry Minds

CLICK HERE TO VISIT OUR WEBSITE