




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


Cheese Salad Wrap 

Peas & Cauliflower 


Pear Crumble with Custard 

Strawberry or Peach Yoghurt 


TUESDAY


Cheese & Tomato Penne Pasta 


BBQ Chicken Pasta Bake

Oven Baked Jacket Potato  with Choice of Fillings


Ham Sandwich

Sweetcorn & Green Cabbage 


Fruity Flapjack 


Cheese & Crackers 

WEDNESDAY


Roasted Veggie Strips  with Roast Potatoes & Gravy

Roast Gammon with Roast Potatoes & Gravy


Tuna Mayonnaise Baguette 

Carrots & Broccoli 


Pineapple Upside Down Sponge with Custard 


Strawberry or Peach Yoghurt 


THURSDAY


Chickpea & Mixed Vegetable Curry with Rice 


Beef & Vegetable Stew with Rice

Oven Baked Jacket Potato  with Choice of Fillings

Cheese Baguette 


Green Beans & Carrots 


Pancakes with Berry Coulis 


Cheese & Crackers 


FRIDAY


Baked Bean & Cheese Puff  with Chips

Crumbed Fish Fingers with Chunky Chips & Tomato Ketchup 

Fish Finger Bap 

Peas & Baked Beans 

Strawberry Frozen Yoghurt 

Strawberry or Peach Yoghurt 

KEY



Vegetarian



Plant Based
Vegan Friendly





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


Cheese Salad Wrap 

Sweetcorn & Green Beans 

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 Choice of Fillings including Salmon Mayo 

Tuna Mayonnaise Baguette 

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 Choice of Fillings


Ham Sandwich

Carrots & Red Cabbage 


Orange Jelly & Mandarins 


Strawberry or Peach Yoghurt 


THURSDAY


Classic Macaroni Cheese 


Chicken Curry with Rice

Oven Baked Jacket Potato  with Choice of Fillings


Cheese Baguette 


Vegetable Medley 


Oat Dream Cookie 


Cheese & Crackers 


FRIDAY


Cheese, Tomato & Basil Pastry  with Chips

Crumbed Fish Fingers with Chunky Chips & Tomato Ketchup 

Egg Mayonnaise Subroll 

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 Potatao Wedges

Cheese Salad Wrap 

Peas & Carrots 


Marble Sponge 


Strawberry or Peach Yoghurt 


TUESDAY


Cheese & Onion Flan  with New Potatoes


Beef Cottage Pie

Oven Baked Jacket Potato  with Choice of Fillings

Tuna Mayonnaise Baguette 

Sweetcorn & Cauliflower 

Pear & Mixed Berry Pie with Custard 


Cheese & Crackers 


WEDNESDAY


BBQ Vegetable Strips  with Roast Potatoes & Gravy

Roast Chicken with Roast Potatoes & Gravy


Ham Sandwich

Carrots & Broccoli 


Strawberry Jelly 


Strawberry or Peach Yoghurt 


THURSDAY


Quorn Sausage  with Mashed Potato & Gravy


Chicken Sausages with Mashed Potato & Gravy

Oven Baked Jacket Potato  with Choice of Fillings


Cheese Baguette 

Green Beans & White Cabbage 


Iced Bun 


Cheese & Crackers 


FRIDAY


Quorn Nuggets served  with Chunky Chips and Tomato Ketchup


Crumbed Fish Fingers with Chunky Chips & Tomato Ketchup 

Oven Baked Jacket Potato  with Choice of Fillings

Fish Finger Bap 

Peas & Baked Beans 

Apple Crumble and Custard 

Strawberry or Peach 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!



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