

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

WEEK 1

MONDAY

- Chickpea & Mixed Vegetable Curry with Rice
- Beef & Vegetable Stew with Rice
- Oven Baked Jacket Potato with Choice of Fillings
- Green Beans & Carrots
- Pancakes with Berry Coulis
- Cheese & Crackers

TUESDAY

- Cheese & Tomato Penne Pasta
- BBQ Chicken Pasta Bake
- Oven Baked Jacket Potato with Choice of Fillings
- Sweetcorn & Green Cabbage
- Fruity Flapjack
- Cheese & Crackers

WEDNESDAY

- Margarita Pizza with Potato Wedges
- Shepherdess Pie with Potato Wedges
- Oven Baked Jacket Potato with Choice of Fillings
- Peas & Cauliflower
- Pear Crumble with Custard
- Strawberry or Peach Yoghurt

THURSDAY

- Roasted Veggie Strips with Roast Potatoes & Gravy
- Roast Gammon with Roast Potatoes & Gravy
- Carrots & Broccoli
- Pineapple Upside Down Sponge with Custard
- Strawberry or Peach Yoghurt

FRIDAY

- Baked Bean & Cheese Puff with Chips
- Crumbed Fish Fingers with Chunky Chips & Tomato Ketchup
- Peas & Baked Beans
- Strawberry Frozen Yoghurt
- Strawberry or Peach Yoghurt

KEY



Vegetarian



Plant Based
Vegan Friendly

proudly supporting



Sustainably
Caught Fish

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

WEEK 2

MONDAY

- Classic Macaroni Cheese
- Chicken Curry with Rice
- Oven Baked Jacket Potato with Choice of Fillings
- Vegetable Medley
- Oat Dream Cookie
- Cheese & Crackers

TUESDAY

- Vegetable & Lentil Bolognese with Penne Pasta
- Beef Bolognese with Penne Pasta
- Oven Baked Jacket Potato with Choice of Fillings
- Peas & Cauliflower
- Carrot Cake
- Cheese & Crackers

WEDNESDAY

- Vegetable Hotpot with Potato Wedges
- Margherita Pizza with Potato Wedges
- Sweetcorn & Green Beans
- Peach Crumble with Custard
- Strawberry or Peach Yoghurt

THURSDAY

- Vegetable & Lentil Loaf with Roast Potatoes & Gravy
- Roast Chicken with Roast Potatoes & Gravy
- Oven Baked Jacket Potato with Choice of Fillings including Salmon Mayo
- Carrots & Red Cabbage
- Orange Jelly & Mandarins
- Strawberry or Peach Yoghurt

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

- Quorn Sausage with Mashed Potato & Gravy
- Chicken Sausages with Mashed Potato & Gravy
- Oven Baked Jacket Potato with Choice of Fillings
- Green Beans & White Cabbage
- Iced Bun
- Cheese & Crackers

TUESDAY

- Cheese & Onion Flan with New Potatoes
- Beef Cottage Pie
- Oven Baked Jacket Potato with Choice of Fillings
- Sweetcorn & Cauliflower
- Pear & Mixed Berry Pie with Custard
- Cheese & Crackers

WEDNESDAY

- Tomato, Lentil & Bean Pasta
- Margherita Pizza with Potato Wedges
- Peas & Carrots
- Marble Sponge
- Strawberry or Peach Yoghurt

THURSDAY

- BBQ Veggie Strips with Roast Potatoes & Gravy
- Roast Chicken with Roast Potatoes & Gravy
- Carrots & Broccoli
- Strawberry Jelly
- Strawberry or Peach Yoghurt

FRIDAY

- Quorn Nuggets with Chunky Chips & Tomato Ketchup
- Crumbed Fish Fingers with Chunky Chips & Tomato Ketchup
- Oven Baked Jacket Potato with Choice of Fillings
- 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

FOLLOW US:



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Feeding Hungry Minds

CLICK HERE TO VISIT OUR WEBSITE