


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 & Tomato 
Penne Pasta

Carrots & Cauliflower 


Vanilla Sponge with Custard 


Strawberry or Peach Yoghurt 


TUESDAY


Cheese & Tomato 
with Penne Pasta

BBQ Chicken Pasta Bake


Oven baked Jacket Potato 
with a Choice of Fillings

Carrots & Broccoli 


Vanilla Sponge with Custard 


Cheese & Crackers 


WEDNESDAY


Quorn Meatballs in Tomato Sauce 
with Roast Potatoes

Roast Chicken
with Roast Potatoes & Gravy


Cheese & Tomato 
Penne Pasta

Carrots & Cauliflower 


Vanilla Sponge with Custard 


Strawberry or Peach Yoghurt 


THURSDAY


Quorn Savoury Mince 
with Mashed Potato & Gravy

Beef & Vegetable Stew
with Mashed Potato & Gravy


Cheese & Tomato 
Penne Pasta


Carrots & Broccoli 


Vanilla Sponge with Custard 


Cheese & Crackers 


FRIDAY


Aloo Gobi with Rice 
Potato & Cauliflower Curry

Crumbed Fish Fingers 
with Chunky Chips & Tomato Ketchup

Oven baked Jacket Potato 
with a Choice of Fillings

Carrots & Cauliflower 

Vanilla Sponge with Custard 

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


Macaroni Cheese 

Margherita Pizza 
with Potato Wedges


Cheese & Tomato 
Penne Pasta

Carrots & Cauliflower 

Vanilla Sponge 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 

Carrots & Broccoli 


Vanilla Sponge with Custard 


Cheese & Crackers 


WEDNESDAY

Cheese & Mixed Potato Pie 

Roast Chicken with
Roast Potatoes & Gravy


Oven baked Jacket Potato 
with Choice of Fillings

Carrots & Cauliflower 


Vanilla Sponge with Custard 


Strawberry or Peach Yoghurt 


THURSDAY

Quorn Korma with Rice 

Chicken Curry with Rice


Cheese & Tomato 
Penne Pasta


Carrots & Broccoli 


Vanilla Sponge with Custard 

Cheese & Crackers 


FRIDAY


Saag Aloo 
Spinach & Potato Curry

Crumbed Fish Fingers 
with Chunky Chips & Tomato Ketchup

Cheese & Tomato 
Penne Pasta

Carrots & Cauliflower 

Vanilla Sponge with Custard 

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

Cheese & Tomato 
Penne Pasta

Carrots & Cauliflower 


Vanilla Sponge with Custard 

Strawberry or Peach Yoghurt 


TUESDAY


Quorn Chilli Con Carne 
with Rice

Beef Kheema Curry
with Rice

Oven baked Jacket Potato 
with Choice of Fillings

Carrots & Broccoli 


Vanilla Sponge with Custard 


Cheese & Crackers 


WEDNESDAY


Quorn Meatballs in Tomato Sauce 
with Roast Potatoes

Roast Chicken
with Roast Potatoes


Cheese & Tomato Penne Pasta 

Carrots & Cauliflower 


Vanilla Sponge with Custard 

Strawberry or Peach Yoghurt 


THURSDAY


Vegetable Chow Mein 

Chicken & Vegetable Stir Fry
with Noodles


Oven baked Jacket Potato 
with Choice of Fillings


Carrots & Broccoli 

Vanilla Sponge with Custard 

Cheese & Crackers 


FRIDAY


Cauliflower & Broccoli 
Cheese Bake with Chips

Crumbed Fish Fingers 
with Chunky Chips & Tomato Ketchup

Cheese & Tomato Penne Pasta 

Carrots & Cauliflower 

Vanilla Sponge with 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