#### WEEK COMMENCING: 1st & 22ND NOVEMBER, 13th DECEMBER, 3RD & 24th JANUARY, 7th & 28th MARCH **MONDAY TUESDAY** WEDNESDAY THURSDAY FRIDAY Margherita Pizza 👽 Roasted Veggie Strips 😥 Minced Beef with @ Chicken Sausage with (1) BBQ Chicken Pasta Bake II with Potato Wedges with Mashed Potatoes & Gravy Mashed Potato Mashed Potato Cheese & Tomato Penne Pasta V Roast Chicken with Roast (1) Roast Chicken with Roast ( Roast Chicken with Roast (1) Roast Chicken with Roast ( Roast Chicken with Roast (1) Potatoes, Mashed Potato or Rice Crumbed Fish Fingers with Chunky Chips & Tomato Ketchup Peas & Baked Beans 😡 Sweetcorn & Baked Beans 😡 Carrots & Baked Beans 😡 Sweetcorn & Baked Beans 🔊 Peas & Baked Beans 👀 Iced Vanilla Sponge & Custard • Iced Vanilla Sponge & Custard O Strawberry or Peach Yoghurt • Strawberry or Peach Yoghurt • Strawberry or Peach Yoghurt v Strawberry or Peach Yoghurt 💿 Strawberry or Peach Yoghurt O Cheese & Crackers WEEK COMMENCING: 8<sup>TH</sup> & 29<sup>TH</sup> NOVEMBER, 10<sup>TH</sup> & 31<sup>ST</sup> JANUARY, 21<sup>ST</sup> FEBRUARY, 14<sup>TH</sup> MARCH MONDAY **THURSDAY FRIDAY TUESDAY** WEDNESDAY Margherita Pizza 🗸 Beef Bolognese with ( Quorn Nuggets V Chicken Sausage with @ Classic Macaroni Cheese V Penne Pasta with Chunky Chips & Ketchup Mashed Potato with Chips Cheese & Tomato Penne Pasta V Cheese & Tomato Penne Pasta Cheese & Tomato Penne Pasta V Cheese & Tomato Penne Pasta V Cheese & Tomato Penne Pasta V Roast Chicken with Roast Potatoes, Mashed Potato or Rice Crumbed Fish Fingers with Chunky Chips & Tomato Ketchup Peas & Baked Beans 🔮 Sweetcorn & Baked Beans 9 Carrots & Baked Beans 👽 Sweetcorn & Baked Beans @ Peas & Baked Beans 🔮 Iced Vanilla Sponge & Custard • Iced Vanilla Sponge & Custard ♥ Iced Vanilla Sponge & Custard • Iced Vanilla Sponge & Custard ♥ Iced Vanilla Sponge & Custard • Strawberry or Peach Yoghurt • Strawberry or Peach Yoghurt • Strawberry or Peach Yoghurt V Strawberry or Peach Yoghurt O Strawberry or Peach Yoghurt • Cheese & Crackers WEEK COMMENCING: 15<sup>TH</sup> NOVEMBER, 6<sup>TH</sup> DECEMBER, 17<sup>TH</sup> IANUARY, 7<sup>TH</sup> & 28<sup>TH</sup> FEBRUARY, 21<sup>ST</sup> MARCH **MONDAY** TUESDAY WEDNESDAY **THURSDAY FRIDAY** Margherita Pizza 🔮

with Chips Cheese & Tomato Penne Pasta 🔾 Roast Chicken with Roast (1) Potatoes, Mashed Potato or Rice

Crumbed Fish Fingers with Chunky Chips & Tomato Ketchup

Peas & Baked Beans 👽

Iced Vanilla Sponge & Custard •

Strawberry or Peach Yoghurt V Cheese & Crackers

Cottage Pie

Cheese & Tomato Penne Pasta 🕥 Roast Chicken with Roast @

Potatoes, Mashed Potato or Rice Crumbed Fish Fingers with Chunky Chips & Tomato Ketchup

Sweetcorn & Baked Beans 9

Iced Vanilla Sponge & Custard ••

Strawberry or Peach Yoghurt V Cheese & Crackers

Roasted Veggie Strips 🔗 with Mashed Potatoes & Gravy

Cheese & Tomato Penne Pasta

Roast Chicken with Roast ( Potatoes, Mashed Potato or Rice

Crumbed Fish Fingers with Chunky Chips & Tomato Ketchup

Carrots & Baked Beans 📎

Iced Vanilla Sponge & Custard •

Strawberry or Peach Yoghurt 👽 Cheese & Crackers

Minced Beef with **Mashed Potato** 

Cheese & Tomato Penne Pasta 🔻

Roast Chicken with Roast Potatoes, Mashed Potato or Rice

Crumbed Fish Fingers with Chunky Chips & Tomato Ketchup

Sweetcorn & Baked Beans 👀

Iced Vanilla Sponge & Custard •

Strawberry or Peach Yoghurt V Cheese & Crackers

Chicken Sausage with III Mashed Potato

Cheese & Tomato Penne Pasta 😯

Roast Chicken with Roast ( Potatoes, Mashed Potato or Rice

Crumbed Fish Fingers with Chunky Chips & Tomato Ketchup

Peas & Baked Beans 📎

Iced Vanilla Sponge & Custard V

Strawberry or Peach Yoghurt V Cheese & Crackers



**KEY** 









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!



## 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.

**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!



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

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



# Terrific Value

# **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

# 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

## **CONTACT US:**



Payments and Meal Ordering



**Nutrition Guidance** 



**General Enquiries** 

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Feeding Hungry Minds