






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

**WEEK 1**


**MONDAY**


Margherita Pizza   
with Potato Wedges





Shepherdess Pie   
with Potato Wedges




Peas & Cauliflower   
Strawberry or Peach Yoghurt   
Cheese & Crackers 

**TUESDAY**


Cheese & Tomato Penne Pasta 

BBQ Chicken Pasta Bake 




Oven Baked Jacket Potato  
with Cheese , Baked Beans ,  
Coleslaw  or Tuna Mayo 

Sweetcorn & Green Cabbage   
Strawberry or Peach Yoghurt   
Cheese & Crackers 


**WEDNESDAY**


Roasted Veggie Strips   
with Roast Potatoes & Gravy




Roast Gammon with  
Roast Potatoes & Gravy




Carrots & Broccoli   
Strawberry or Peach Yoghurt   
Cheese & Crackers 

**THURSDAY**


Chickpea & Mixed   
Vegetable Curry with Rice


Beef & Vegetable Stew   
with Rice




Oven Baked Jacket Potato  
with Cheese , Baked Beans   
or Coleslaw 

Green Beans & Carrots   
Strawberry or Peach Yoghurt   
Cheese & Crackers 

**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 




**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**

**WEEK 2**


**MONDAY**


Vegetable Hotpot   
with Potato Wedges




Margherita Pizza   
with Potato Wedges




Sweetcorn & Green Beans   
Strawberry or Peach Yoghurt   
Cheese & Crackers 

**TUESDAY**

Vegetable & Lentil Bolognese   
with Penne Pasta

Beef Bolognese   
with Penne Pasta





Oven Baked Jacket Potato  
with Baked Beans , Cheese   
or Salmon Mayo 




Peas & Cauliflower   
Strawberry or Peach Yoghurt   
Cheese & Crackers 

**WEDNESDAY**


Vegetable & Lentil Loaf   
with Roast Potatoes & Gravy


Roast Chicken with   
Roast Potatoes & Gravy





Oven Baked Jacket Potato  
with Cheese , Baked Beans ,  
Coleslaw  or Tuna Mayo 




Carrots & Red Cabbage   
Strawberry or Peach Yoghurt   
Cheese & Crackers 

**THURSDAY**

Classic Macaroni Cheese 


Mild Chicken Curry   
with Steamed Rice




Oven Baked Jacket Potato  
with Cheese , Baked Beans ,  
Coleslaw  or Tuna Mayo 

Vegetable Medley   
Strawberry or Peach Yoghurt   
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: 15<sup>TH</sup> NOVEMBER, 6<sup>TH</sup> DECEMBER, 17<sup>TH</sup> JANUARY, 7<sup>TH</sup> & 28<sup>TH</sup> FEBRUARY, 21<sup>ST</sup> MARCH**

**WEEK 3**

**MONDAY**

Tomato, Lentil & Bean Pasta 





Margherita Pizza   
with Potato Wedges




Peas & Carrots   
Strawberry or Peach Yoghurt   
Cheese & Crackers 

**TUESDAY**


Cheese & Onion Flan   
with New Potatoes


Cottage Pie 




Jacket Potato with Cheese ,  
Baked Beans , Coleslaw ,  
or Tuna Mayo 

Sweetcorn & Cauliflower   
Strawberry or Peach Yoghurt   
Cheese & Crackers 


**WEDNESDAY**

BBQ Vegetable Strips with   
Roast Potatoes & Gravy




Roast Chicken with   
Roast Potatoes & Gravy




Carrots & Broccoli   
Strawberry or Peach Yoghurt   
Cheese & Crackers 

**THURSDAY**


Quorn Sausage with   
Mashed Potato & Gravy

Pork Sausages with  
Mashed Potato & Gravy






Oven Baked Jacket Potato  
with Cheese , Baked Beans   
or Coleslaw 

Green Beans & White Cabbage   
Strawberry or Peach Yoghurt   
Cheese & Crackers 

**FRIDAY**

Quorn Nuggets with   
Chunky Chips & Tomato Ketchup

Crumbed Fish Fingers with   
Chunky Chips & Tomato Ketchup

Oven Baked Jacket Potato  
with Cheese , or Coleslaw   
Peas & Baked Beans   
Apple Crumble with Custard   
Strawberry or Peach Yoghurt 

**KEY**



**Vegetarian**



**Plant Based  
Vegan Friendly**



**Halal Option  
Available**



**Sustainably  
Caught Fish**

**DID  
YOU  
KNOW?**



**All our Milk &  
Bread is Organic**



**All our Meat  
is UK Farm  
Assured**

# 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.



Love British Food  
Official Partner

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:



@ISS\_Education



Feeding Hungry Minds

CLICK HERE TO VISIT OUR WEBSITE