









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

WEEK 1

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---|---|---|--|---|
| Margherita Pizza  with Potato Wedges | Cheese & Tomato Penne Pasta  | Roasted Veggie Strips  with Roast Potatoes & Gravy | Chickpea & Mixed  Vegetable Curry with Rice | Baked Bean & Cheese Puff  with Chips |
| Shepherdess Pie  with Potato Wedges | BBQ Chicken Pasta Bake  | Roast Chicken with  Roast Potatoes & Gravy | Beef & Vegetable Stew  with Rice | Crumbed Fish Fingers with  Chunky Chips & Tomato Ketchup |
| Oven Baked Jacket Potato with a Choice of Fillings | Oven Baked Jacket Potato with a Choice of Fillings | Oven Baked Jacket Potato with a Choice of Fillings | Oven Baked Jacket Potato with a Choice of Fillings | Oven Baked Jacket Potato with a Choice of Fillings |
| Peas & Cauliflower  | Sweetcorn & Green Cabbage  | Carrots & Broccoli  | Green Beans & Carrots  | Peas & Baked Beans  |
| Pear Crumble with Custard  | Fruity Flapjack  | Pineapple Upside down  Sponge with Custard | Pancakes with Berry Coulis  | Strawberry Jelly  |
| Strawberry or Peach Yoghurt  | Cheese & Crackers  | Strawberry or Peach Yoghurt  | Cheese & Crackers  | Strawberry Frozen Yoghurt  |

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

WEEK 2

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---|--|---|--|---|
| Vegetable Hotpot  with Potato Wedges | Vegetable & Lentil  Bolognese with Penne Pasta | Vegetable & Lentil Loaf  with Roast Potatoes & Gravy | Classic Macaroni Cheese  | Cheese, Tomato & Basil Pastry  with Chips |
| Margherita Pizza  with Potato Wedges | BBQ Chicken Pasta Bake  | Roast Chicken with  Roast Potatoes & Gravy | Mild Chicken Curry with Rice  | Crumbed Fish Fingers with  Chunky Chips & Tomato Ketchup |
| Oven Baked Jacket Potato with a Choice of Fillings | Oven Baked Jacket Potato with Salmon Mayo  & Other Fillings | Oven Baked Jacket Potato with a Choice of Fillings | Oven Baked Jacket Potato with a Choice of Fillings | Oven Baked Jacket Potato with a Choice of Fillings |
| Green Beans & Sweetcorn  | Peas & Cauliflower  | Carrots & Broccoli  | Vegetable Medley  | Peas & Baked Beans  |
| Peach Crumble with Custard  | Carrot Cake  | Orange Jelly & Mandarins  | Oat Dream Cookie  | Chocolate & Orange Brownie  |
| Strawberry or Peach Yoghurt  | Cheese & Crackers  | Strawberry or Peach Yoghurt  | Cheese & Crackers  | Strawberry Frozen Yoghurt  |

WEEK COMMENCING: 15TH NOVEMBER, 6TH DECEMBER, 17TH JANUARY, 7TH & 28TH FEBRUARY, 21ST MARCH

WEEK 3

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---|---|--|---|---|
| Tomato, Lentil & Bean Pasta  | Cheese & Onion Flan  with New Potatoes | BBQ Vegetable Strips with  Roast Potatoes & Gravy | Quorn Sausage with  Mashed Potato & Gravy | Quorn Nuggets with  Chunky Chips & Tomato Ketchup |
| Margherita Pizza  with Potato Wedges | Cottage Pie  | Roast Chicken with  Roast Potatoes & Gravy | Chicken Sausages with  Mashed Potato & Gravy | Crumbed Fish Fingers with  Chunky Chips & Tomato Ketchup |
| Oven Baked Jacket Potato with a Choice of Fillings | Oven Baked Jacket Potato with a Choice of Fillings | Oven Baked Jacket Potato with a Choice of Fillings | Oven Baked Jacket Potato with a Choice of Fillings | Oven Baked Jacket Potato with a Choice of Fillings |
| Peas & Carrots  | Sweetcorn & Cauliflower  | Carrots & Broccoli  | Green Beans & White Cabbage  | Peas & Baked Beans  |
| Marble Sponge  | Pear & Berry Pie with Custard  | Strawberry Jelly  | Iced Bun  | Apple Crumble with Custard  |
| Strawberry or Peach Yoghurt  | Cheese & Crackers  | Strawberry or Peach Yoghurt  | Cheese & Crackers  | Strawberry Frozen Yoghurt  |

KEY



Vegetarian



**Plant Based
Vegan Friendly**



**Halal Option
Available**



**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!



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