


WEEK COMMENCING: 6TH & 27TH SEPT, 18TH OCT, 15TH NOV, 6TH DEC, 10TH & 31ST JAN, 28TH FEB & 21ST MAR

WEEK 1

MONDAY

Cheese & Tomato Pasta 

Goan Vegetable  Curry with Rice

Sweetcorn & Broccoli

Chocolate or Vanilla Mousse

Organic Yoghurt or Fruit Salad Portion

TUESDAY

Shepherds Pie 


Cheese & Sweetcorn Pizza 

Cauliflower & Green Cabbage

Oat Dream Cookie

Organic Yoghurt or Fruit Salad Portion

WEDNESDAY


Roast Chicken with  Roast Potatoes & Gravy

Roast Vegetarian Strips  with Roast Potatoes & Gravy

Green Beans & Baby Carrots

Organic Yoghurt or Fruit Salad Portion

THURSDAY

Chicken & Sweetcorn Meatballs  in Tomato Sauce with Penne Pasta

Chickpea & Mixed  Vegetable Balti with Rice

Roasted Mediterranean Vegetables & Spinach

Pineapple Upside Down Sponge & Custard

Organic Yoghurt or Fruit Salad Portion

FRIDAY

Fish Fingers  with Chips

Quornish Pasty with Chips 

Peas & Baked Beans

Chocolate Cracknell

Organic Yoghurt or Fruit Salad Portion

WEEK COMMENCING: 13TH SEPT, 4TH OCT, 1ST & 22ND NOV, 12TH DEC, 17TH JAN, 7TH FEB, 7TH & 28TH MAR

WEEK 2

MONDAY

Macaroni Cheese 

Tarka Dahl  with Couscous

Cauliflower & Peas

Organic Yoghurt or Fruit Salad Portion

TUESDAY

Jerk Chicken  with Rice & Peas


Honey & Ginger Vegetable  Strips Stir Fry with Noodles

Red Cabbage & Broccoli

Strawberry Jelly & Ice Cream

Organic Yoghurt or Fruit Salad Portion

WEDNESDAY

Roast Turkey with  Roast Potatoes & Gravy

Vegetable Bean Chilli 

Carrots & Green Beans

Vanilla Sponge with Berry Compote

Organic Yoghurt or Fruit Salad Portion

THURSDAY

Kheema Curry & Rice 

Mexican Rice Wrap 

Mexican Sweetcorn & Veg Medley

Apple & Berry Crumble with Custard

Organic Yoghurt or Fruit Salad Portion

FRIDAY

Fish Finger  with Chips

Vegetable Samosa 

Peas & Baked Beans

Blueberry Muffin Traybake

Organic Yoghurt or Fruit Salad Portion

WEEK COMMENCING: 30TH AUG, 20TH SEPT, 11TH OCT, 8TH & 29TH NOV, 3RD & 24TH JAN, 21ST FEB & 14TH MAR

WEEK 3

MONDAY

Potato Wedges with  Vegetable & Butterbean Ragù

Margherita pizza 

Cauliflower & Baked Garlic Tomato

Pear & Vanilla Sponge with Custard

Organic Yoghurt or Fruit Salad Portion

TUESDAY

Chicken Sausage with  Mashed Potatoes & Gravy

Falafel Salad  Pitta & Salad


Mixed Peas, Carrots & Broccoli

Shortbread

Organic Yoghurt or Fruit Salad Portion

WEDNESDAY

Chicken Korma 


Vegetable & Chickpea Jambalaya 

Red Cabbage & Green Beans

Strawberry & Vanilla Mousse

Organic Yoghurt or Fruit Salad Portion

THURSDAY

Lamb Penne  Pasta Bolognese

Roast Vegetable  Couscous

Sweetcorn & Baby Carrots

Frozen Toffee Yoghurt

Organic Yoghurt or Fruit Salad Portion

FRIDAY

Fish Fingers  with Chips

BBQ Veggie Strips 

Peas & Baked Beans

Organic Yoghurt or Fruit Salad Portion

KEY



Vegetarian



Plant Based Vegan Friendly



Halal Option Available



Sustainably Caught Fish

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 people 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](#)



[CLICK HERE TO VISIT OUR WEBSITE](#)

YOUR SCHOOL LUNCHES ARE:

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

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

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!



EVEN HEALTHIER & STILL DELICIOUS!

ON AVERAGE, WE'VE REDUCED THE SUGAR IN OUR MENUS BY 30%



WE DON'T ADD ANY SALT TO OUR RECIPES...

We use herbs, lemon juice and other natural ingredients to add flavour.



Charlotte Quick, Company Nutritionist, explains a little about how we build our menus

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!



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](#)

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