

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

WEEK 1

MONDAY

Macaroni Cheese 


Vegetable Lasagne 

Sweetcorn & Broccoli

Organic Yoghurt, Cheese & Biscuits or Fruit Salad Portion

TUESDAY

Lamb Keema Curry 

Butternut, Chickpea & Vegetable Curry 

Cauliflower & Green Cabbage

Organic Yoghurt, Cheese & Biscuits or Fruit Salad Portion

WEDNESDAY

Chicken Pasta 

Cheese & Tomato Penne Pasta 

Green Beans & Baby Carrots

Organic Yoghurt, Cheese & Biscuits or Fruit Salad Portion

THURSDAY

Chicken & Sweetcorn Pie 

BBQ Vegetable Strips 

Roasted Mediterranean Vegetables & Spinach

Organic Yoghurt, Cheese & Biscuits or Fruit Salad Portion

FRIDAY

Fish Fingers  with Chips

Quornish Pasty  with Chips

Peas & Baked Beans

Organic Yoghurt, Cheese & Biscuits 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

Vegetable Chow Mein 

Vegetable Hotpot 

Cauliflower & Peas

Organic Yoghurt, Cheese & Biscuits or Fruit Salad Portion

TUESDAY

Lamb Lasagne 

Vegetable & Lentil Bolognese 

Cabbage & Broccoli

Organic Yoghurt, Cheese & Biscuits or Fruit Salad Portion

WEDNESDAY

Roast Chicken Breast  with Roast Potatoes & Gravy

Roasted Vegetarian Strips  with Roast Potatoes & Gravy

Carrots & Green Beans

Organic Yoghurt, Cheese & Biscuits or Fruit Salad Portion

THURSDAY

Meat Feast Pizza 

Margherita pizza 

Mexican Sweetcorn & Veg Medley

Organic Yoghurt, Cheese & Biscuits or Fruit Salad Portion

FRIDAY

Breaded Fish & Chips 

Vegetable Samosa & Chips 

Peas & Baked Beans

Organic Yoghurt, Cheese & Biscuits 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

Cheese & Tomato Quiche 

Butternut & Vegetable Plait 

Cauliflower & Baked Garlic Tomato

Organic Yoghurt, Cheese & Biscuits or Fruit Salad Portion

TUESDAY


Chicken & Sweetcorn Meatballs 

Quorn Meatballs 

Mixed Peas, Carrots & Broccoli

Organic Yoghurt, Cheese & Biscuits or Fruit Salad Portion

WEDNESDAY

Minced Lamb  & Onion Puff Pastry Pie


Cheese & Leek Potato Boats 

Red Cabbage & Green Beans

Organic Yoghurt, Cheese & Biscuits or Fruit Salad Portion

THURSDAY


Roast Lamb  with Roast Potatoes & Gravy

Quorn Roast  with Roast Potatoes & Gravy

Sweetcorn & Baby Carrots

Organic Yoghurt, Cheese & Biscuits or Fruit Salad Portion

FRIDAY

Fish Fingers or  Salmon Fish Fingers with Chips

Cheese & Onion Flan  with Chips

Peas & Baked Beans

Organic Yoghurt, Cheese & Biscuits 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](#)

CONTACT US:

[Payments and Meal Ordering](#)

[Nutrition Guidance](#)

[General Enquiries](#)

FOLLOW US:



@ISS_Education



@ISSFoodServices