

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

WEEK 1

MONDAY

Spinach & Lentil Dahl with Wholemeal Rice 

Cheese & Bean Fajita

Daily Salad Bar & Fresh Bread

Sweetcorn & Broccoli

Peaches with Ice Cream & Melba Sauce

TUESDAY

Chickpea & Mixed Vegetable Spicy Rice 

Cheese & Tomato Baguette Green Salad

Daily Salad Bar & Fresh Bread

Peas & Cauliflower

Yoghurt Bar

WEDNESDAY

Roast Vegetable Strips with Gravy & Roast Potatoes 

Cheese & Tomato Pasta Bake

Daily Salad Bar & Fresh Bread

Carrots & Green Beans

Oaty Apple & Berry Crumble with Custard

THURSDAY

Margherita Pizza with Potato Wedges


Jacket Potato with Vegetable Chilli 

Daily Salad Bar & Fresh Bread

Roasted Mediterranean Vegetables & Sweetcorn

Orange Jelly with Fruit Salad

FRIDAY

Spicy Bean Burger in a Bun with Chips 

Vegetable Samosa with Chips

Daily Salad Bar & Fresh Bread

Peas & Baked Beans

Fresh Fruit Salad

KEY



Everything on this menu is suitable for vegetarians



Plant Based Vegan Friendly

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

WEEK 2

MONDAY

Honey & Ginger Vegetable Strips Stir Fry with Noodles

Three Bean Casserole with Mashed Potatoes 


Daily Salad Bar & Fresh Bread

Carrots & Vegetable Medley

Lemon Cheesecake Yoghurt

TUESDAY

Macaroni Cheese

Chickpea and Mixed Vegetable Balti with Rice 

Daily Salad Bar & Fresh Bread

Green Beans & Cauliflower

Yoghurt Bar

WEDNESDAY

Veggie Piri Piri Strips Wrap with Crushed Potatoes

Butterbean and Vegetable Patti with Roast Potatoes 


Daily Salad Bar & Fresh Bread

Carrots & Green Cabbage

Pear & Mixed Berry Pie with Custard

THURSDAY

Red Onion & Sweetcorn Pizza with Sweet Potato Wedges

Beany Ratatouille with Sweet Potato Wedges 

Daily Salad Bar & Fresh Bread

Sweetcorn & Broccoli

Lemon Shortbread with Fruit Salad

FRIDAY

Roast Vegetable Calzone

Vegetable Biryani 

Daily Salad Bar & Fresh Bread

Peas & Baked Beans

Frozen Toffee Yoghurt

DID YOU KNOW?



All our Milk & Bread is Organic

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

WEEK 3

MONDAY

Butterbean & Vegetable Tagine with Couscous 


Cheese & Tomato Panini with Green salad

Daily Salad Bar & Fresh Bread

Carrots & Green Beans

Oat Dream Cookie

TUESDAY

Falafel & Salad Pitta 

Jacket Potato with Vegetable & Lentil Bolognese

Daily Salad Bar & Fresh Bread

Green Cabbage & Cauliflower

Yoghurt Bar

WEDNESDAY

Tarka Dahl with Wholemeal Rice 

Vegetable Hotpot with Roast Potatoes 

Daily Salad Bar & Fresh Bread

Carrots & Broccoli

Apple & Banana Cake with Custard

THURSDAY

Margherita Pizza with Potato Wedges

Vegetable & Butterbean Gratin with Potato Wedges 

Daily Salad Bar & Fresh Bread

Sweetcorn & Roasted Mediterranean Vegetables

Strawberry Jelly & Ice Cream

FRIDAY

Panner Wrap with Potato Wedges

Vegetable & Sweet Potato Bake 

Daily Salad Bar & Fresh Bread

Peas & Baked Beans

Fruit Salad

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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