

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

WEEK 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Cheese & Tomato Pasta 	Shepherds Pie	Roast Chicken with Roast Potatoes & Gravy	Chicken & Sweetcorn Meatballs in Tomato Sauce with Pasta	Fish Fingers  with Chips
Sweet Potato & Pepper Frittata 	Vegetable Lasagne 	Roast Vegetarian Strips  with Roast Potatoes & Gravy	Chickpea & Mixed  Vegetable Balti with Rice	Cheese & Onion Quiche 
Sweetcorn & Carrots	Carrots & Broccoli	Swede & Cauliflower	Roasted Vegetables & Green Beans	Peas & Baked Beans
Chocolate & Vanilla Mousse	Oat Dream Cookie	Apple Cake & Custard	Pineapple Upside Down Sponge with Custard	Chocolate Cracknell

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

WEEK 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Macaroni Cheese 	Jerk Chicken with Rice & Peas	Roast Turkey with Roast Potatoes & Gravy	Kheema Curry & Rice	Fish Fingers with Chips 
Mixed Vegetable Bean  Chilli & Jacket Potato	Goan Vegetable  Curry & Rice	Cheese & Tomato Pinwheel 	Mixed Vegetable  & Chickpea Spicy Rice	Jacket Potato  & Salmon Mayonnaise
Vegetable Medley	Green Beans & Sweetcorn	Savoy Cabbage & Carrots	Spiced Cauliflower & Carrots	Peas & Baked Beans
Natural Yoghurt with Toppings	Strawberry Jelly with Ice Cream	Vanilla Sponge with Apple Compote	Apple & Berry Crumble with Custard	Blueberry Muffin Traybake

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

WEEK 3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Margherita Pizza 	Chicken Sausage with Mashed Potatoes & Gravy	Roast Lamb with Roast Potatoes & Gravy	Chicken & Sweetcorn Pie	Fish Fingers with Chips 
Jolloff Rice 	Quorn Sausage with  Mashed Potatoes & Gravy	Roasted Vegetable  & Lentil Loaf with Gravy & Roast Potatoes	Mixed Vegetable  & Butterbean Ragu with Potato Wedges	Butterbean & Vegetable  Pattie with Chips
Broccoli & Carrots	Savoy Cabbage & Mixed Vegetable	Peas & Carrots	Green Beans & Cauliflower	Peas & Baked Beans
Pear & Vanilla Sponge & Vanilla Custard	Shortbread Biscuits	Strawberry & Vanilla Mousse	Peach Crumble & Custard	Frozen Toffee Yoghurt

KEY



Vegetarian



Plant Based  
Vegan Friendly



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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