

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

WEEK 1

MONDAY

Cheese & Tomato Pasta
 Sweet Potato
& Pepper Frittata
 Goan Vegetable
 Curry with Rice
 Sweetcorn & House Salad
 Chocolate & Vanilla Mousse

TUESDAY

Shepherds Pie
 Vegetable Lasagne
 Cheese & Sweetcorn Pizza
 Carrots & Broccoli
 Oat Dream Cookie

WEDNESDAY

Roast Chicken with
 Roast Potatoes & Gravy
 Roast Vegetarian Strips
 with Roast Potatoes & Gravy
 Thai Green Quorn
 & Vegetable Curry with Rice
 Pureed Swede & Cauliflower
 Fresh Fruit Salad

THURSDAY

Chicken & Sweetcorn Meatballs
 in Tomato Sauce with Penne Pasta
 Chickpea & Mixed
 Vegetable Balti with Rice
 Cheese & Tomato Pinwheel
 Roasted Vegetables
 & Green Beans
 Pineapple Upside Down
 Sponge with Custard

FRIDAY

Fish Fingers
 with Chips
 Cheese & Onion
 Quiche with Chips
 Jacket Potato with Cheese
 Baked Beans , Coleslaw
 Tuna/Salmon Mayo
 Peas & Baked Beans
 Chocolate Cracknell

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

WEEK 2

MONDAY

Macaroni Cheese
 Falafel & Salad Burger
 with Paprika Wedges
 Spinach & Lentil Dahl
 with Couscous
 Vegetable Medley
 Natural Yoghurt
 with Toppings

TUESDAY

Jerk Chicken
 with Rice & Peas
 Shepherdess Pie
 topped with Sweet Potato
 Honey & Ginger Vegetable
 Strips Stir Fry with Noodles
 Green Beans & Sweetcorn
 Strawberry Jelly
 with Ice Cream

WEDNESDAY

Roast Turkey with
 Roast Potatoes & Gravy
 Chickpea & Mixed
 Vegetable Spicy Rice
 Jacket Potato with
 Vegetable Bean Chilli
 Savoy Cabbage &
 Roast Parsnips
 Vanilla Sponge
 with Apple Compote

THURSDAY

Kheema Curry & Rice
 Mexican Rice Wrap
 Tuna Pasta Bake
 Spiced Cauliflower & Carrots
 Apple & Berry Crumble
 with Custard

FRIDAY

Fish Finger
 with Chips
 Roasted Vegetable
 & Lentil Loaf with Chips
 Jacket Potato with Cheese
 Baked Beans , Coleslaw
 Tuna or Salmon Mayo
 Peas & Baked Beans
 Blueberry Muffin Traybake

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

WEEK 3

MONDAY

Veggie Strips with
 Potato Wedges
 Vegetable and Lentil
 Bolognese with Spaghetti Pasta
 Jolloff Rice
 Broccoli & Carrots
 Pear & Vanilla Sponge
 & Vanilla Custard

TUESDAY

Chicken Sausage with
 Mashed Potatoes & Gravy
 Quorn Sausage & Gravy
 with Mashed Potato
 Roast Vegetable Couscous
 Savoy Cabbage & Mixed Vegetable
 Shortbread Biscuits

WEDNESDAY

Roast Beef or Lamb
 with Roast Potatoes & Gravy
 Vegetable Hotpot
 Vegetable & Chickpea
 Jambalaya
 Peas & Honey Roast Parsnips
 Strawberry & Vanilla Mousse

THURSDAY

Chicken & Sweetcorn Pie
 Vegetable Butter Bean Ragù
 with Potato Wedges
 Margherita Pizza
 Green Beans & Cauliflower
 Frozen Toffee Yoghurt

FRIDAY

Fish Fingers
 with Chips
 Butterbean and Vegetable
 Pattie with Chips
 Jacket Potato with Cheese
 Baked Beans , Coleslaw
 Tuna or Salmon Mayo
 Peas & Baked Beans
 Natural Yoghurt
 & Fresh Fruit Salad

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.



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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