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

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Macaroni Cheese 🛚	Chicken Curry ® & Rice	Shepherds Pie ®	Chicken & Leek Pasty Pie 🖲	Fish Fingers 🔼 with Chips
Vegetable Lasagne 💿	Spinach & Lentil ♥ Dahl with Rice	Shepherdess Pie 🛛	Butternut & Vegetable Plait 🛭	Jacket potato with Tuna, ၗ Cheese ♥ or Beans ♥
Sweetcorn & Broccoli	Green Beans & Baby Carrots	Cauliflower & Green Cabbage	Roasted Mediterranean Vegetables & Sweetcorn	Peas & Baked Beans
Organic Yoghurt or Fruit Salad Portion	Organic Yoghurt or Fruit Salad Portion	Chocolate Cracknell	Organic Yoghurt or Fruit Salad Portion	Organic Yoghurt or Fruit Salad Portion

WEEK COMMENCING: 13TH SEPT, 4TH OCT, 1ST & 22ND NO\	V, 12TH DEC, 17TH JAN, 7TH FEB, 7TH & 28TH MAR
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MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Sweetcorn & Red 🛚 Onion Pizza	El Pollo Pasta 🖲	Lamb Chilli Con Carne ®	Roast Chicken ® with Roast Potatoes & Gravy	Breaded Fish 📥 with Chips
Margherita Pizza 🛚	Quorn Bolognese v with Penne Pasta	Vegetarian Chilli �	Roasted Vegetarian Strips 🔊 with Roast Potatoes & Gravy	Mozzarella & Tomato ▼ Puff Squares
Peas & Cauliflower	Red Cabbage & Broccoli	Spinach & Mexican Sweetcorn	Savoy Cabbage & Carrots	Peas & Baked Beans
Organic Yoghurt or Fruit Salad Portion	Organic Yoghurt or Fruit Salad Portion	Assorted Ice Cream Tubs	Organic Yoghurt or Fruit Salad Portion	Organic Yoghurt or Fruit Salad Portion

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

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Cheese & Tomato Quiche 🔻	Lamb Keema curry 🖲	Chicken & Sweetcorn ® Meatballs	Roast Lamb ® with Roast Potatoes & Gravy	Fish Fingers 📥 & Chips
Vegetable Samosa 🔻	Chickpea & Mixed 🌣 Vegetable Balti	Quorn Meatballs 🔻	Quorn Roast 🔻 with Roast Potatoes & Gravy	BBQ Vegetable Strips 🔻
Baked Garlic Tomato & Cauliflower	Green Beans & Red Cabbage	Broccoli, Peas & Carrots	Roast Root Vegetables & Honey Carrots	Peas & Baked Beans
Organic Yoghurt or Fruit Salad Portion	Organic Yoghurt or Fruit Salad Portion	Sticky Toffee Pudding	Organic Yoghurt or Fruit Salad Portion	Organic Yoghurt or Fruit Salad Portion











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 infomation



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.

OVER 80% OF OUR DISHES ARE FRESHLY PREPARED EACH DAY

ALL OF THE EGGS WE USE ARE FREE RANGE & RSPCA ASSURED

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!



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.

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



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.



DR KS2 CHILDREN, OUR EALS 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

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!

CONTACT US:



Payments and Meal Ordering

Nutrition Guidance





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