

WEEK COMMENCING: 1ST NOV, 22ND NOV, 13TH DEC, 3RD JAN, 24TH JAN, 14TH FEB, 7TH MAR, 28TH MAR

WEEK 1

MONDAY

Quorn Hotdog

Hotdog

Jacket Potato with Cheese
Baked Beans Coleslaw
or Tuna Mayo

Green Beans & Sweetcorn

Peach Fool

TUESDAY

Vegetable Lasagne

Beef Spaghetti Bolognese

Jacket Potato with Cheese
Baked Beans Coleslaw
or Tuna Mayo

Carrots & Broccoli

Oaty Apple & Berry
Crumble with Custard

WEDNESDAY

Roasted Veggie Strips
with Roast Potatoes & Gravy

Roast Turkey with
Roast Potatoes & Gravy

Jacket Potato with Cheese
Baked Beans Coleslaw
or Tuna Mayo

Roasted Mediterranean
Vegetables

Fresh Fruit Salad
with Natural Yoghurt

THURSDAY

Margherita Pizza

Roast Vegetable Calzone

Jacket Potato with Cheese
Baked Beans Coleslaw
or Tuna Mayo

Sweetcorn & Apple Slaw

Oat Dream Cookie

FRIDAY

Vegetable Balti & Rice

Fish Fingers with Chips

Jacket Potato with Cheese
Baked Beans Coleslaw
or Tuna Mayo

Peas & Baked Beans

Frozen Toffee Yoghurt

WEEK COMMENCING: 8TH NOV, 29TH NOV, 20TH DEC, 10TH JAN, 31ST JAN, 21ST FEB, 14TH MAR

WEEK 2

MONDAY

Mexican Rice Wrap

Lasagne

Jacket Potato with Cheese
Baked Beans Coleslaw
or Tuna Mayo

Peas & Cauliflower

Frozen Strawberry Yoghurt

TUESDAY

Honey & Ginger Veggie
Strips Stir Fry with Noodles

Chicken Curry

Jacket Potato with Cheese
Baked Beans Coleslaw
or Tuna Mayo

Swede & Carrots

Yoghurt Bar

WEDNESDAY

Butterbean & Vegetable Pattie
with Roast Potatoes & Gravy

Roast Chicken with
Roast Potatoes & Gravy

Jacket Potato with Cheese
Baked Beans Coleslaw
or Tuna Mayo

Green Cabbage & Sweetcorn

Vanilla Sponge
with Apple Compote

THURSDAY

Margherita Pizza

Chicken Sausage & Apple Plait

Jacket Potato with Cheese
Baked Beans Coleslaw
or Tuna Mayo

Broccoli & Runner Bean Slaw

Strawberry Jelly
with Ice Cream

FRIDAY

Quorn Nuggets & Chips

Battered Pollock with Chips

Jacket Potato with Cheese
Coleslaw Baked Beans
Salmon Mayo or Tuna Mayo

Peas & Baked Beans

Fresh Fruit Salad
with Natural Yoghurt

WEEK COMMENCING: 15TH NOV, 6TH DEC, 27TH DEC, 17TH JAN, 7TH FEB, 28TH FEB, 21ST MAR

WEEK 3

MONDAY

Macaroni Cheese

Beef Cottage Pie

Jacket Potato with Cheese
Baked Beans Coleslaw
or Tuna Mayo

Green Beans & Carrots

Fruity Flapjack

TUESDAY

Vegetable Hotpot

Chicken BBQ Pasta Bake

Jacket Potato with Cheese
Baked Beans Coleslaw
or Tuna Mayo

Sweetcorn & Broccoli

Yoghurt Bar

WEDNESDAY

Vegetarian Sausages
with Roast Potatoes & Gravy

Roast Chicken with
Roast Potatoes & Gravy

Jacket Potato with Cheese
Baked Beans Coleslaw
or Tuna Mayo

Roasted Mediterranean
Vegetables

Fresh Fruit Salad with Ice Cream

THURSDAY

Roasted Vegetable Pizza

Margherita Pizza

Jacket Potato with Cheese
Baked Beans Coleslaw
or Tuna Mayo

Roasted Cauliflower & Fruity Slaw

Orange Jelly & Mandarins

FRIDAY

Quorn Burger & Chips

Fish Fingers & Chips

Jacket Potato with Cheese
Baked Beans Coleslaw
or Tuna Mayo

Peas & Baked Beans

Rice Krispy Cake

KEY



Vegetarian



Plant Based
Vegan Friendly



Sustainably
Caught Fish

AVAILABLE
DAILY



A choice
of Filled
Baguettes



A choice of
Fresh Fruit

YOUR SCHOOL LUNCHES ARE:

DELICIOUSLY HEALTHY CHOICES

This Term Features...

20 NEW SALADS!

Did you know pupils get to choose from a selection of five salads every day? We've just made the salad bar even tastier with these additional options!

WASTE-LESS RECIPES

Ensuring our menus are as sustainable as possible is important to us, which is why we're introducing recipes that minimise food waste and use up 'left over' ingredients. Here's an example! Why not give it a go?



Charlotte Quick, Company Nutritionist, explains a little about how we build our menus

WE HAVE INCREASED THE NUMBER OF PLANT BASED DISHES ON OUR MENUS BY 20%



WE DON'T ADD ANY SALT TO OUR RECIPES...

We use herbs, lemon juice and other natural ingredients to add flavour.



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!



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 experts 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

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

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!



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:



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Feeding Hungry Minds

CLICK HERE TO VISIT OUR WEBSITE