

WEEK COMMENCING: 1<sup>ST</sup> NOV, 22<sup>ND</sup> NOV, 13<sup>TH</sup> DEC, 3<sup>RD</sup> JAN, 24<sup>TH</sup> JAN, 14<sup>TH</sup> FEB, 7<sup>TH</sup> MAR, 28<sup>TH</sup> 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 Chicken with  
Roast Potatoes & Gravy

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

Roasted Mediterranean   
Vegetables

Fresh Fruit Salad   
with Natural Yoghurt

THURSDAY

Roasted Vegetable Calzone

Margherita Pizza

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

KEY



Vegetarian



Plant Based  
Vegan Friendly



Sustainably  
Caught Fish

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

WEEK 2

MONDAY

Mexican Rice Wrap

Beef 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 with Rice

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

Swede & Carrots

Yoghurt Bar

WEDNESDAY

Roasted Veggie Strips   
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 Plait

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

Broccoli & Runner Bean Slaw

Strawberry Jelly   
with Ice Cream

FRIDAY

Quorn Nuggets & Chips

Fish Fingers 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: 15<sup>TH</sup> NOV, 6<sup>TH</sup> DEC, 27<sup>TH</sup> DEC, 17<sup>TH</sup> JAN, 7<sup>TH</sup> FEB, 28<sup>TH</sup> FEB, 21<sup>ST</sup> 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 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



All our Milk, Beef  
Mince, Yoghurts  
& Bread is  
Organic



All our Meat  
is UK Farm  
Assured

# 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.



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

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