

WEEK COMMENCING: 19th April, 10th May, 21st June, 12th July, 13th Sept, 4th Oct

WEEK 1

MONDAY

(Il Pollo) Creamy Chicken Pasta in a White Sauce

Mozzarella & Tomato Puff Squares with Boiled Potatoes 

Cheese Sandwich

Jacket Potato with Cheese Baked Beans or Tuna

Daily Salad Bar & Fresh Bread

Sweetcorn & Broccoli

Peaches with Ice Cream and Fruit Melba Sauce

TUESDAY

Hotpot with Garlic Bread

Roasted Vegetable Calzone 

Tuna Mayonnaise Roll

Cheese & Tomato Pasta Bake

Jacket Potato with Cheese Baked Beans or Tuna

Daily Salad Bar & Fresh Bread

Peas & Cauliflower

Oaty Apple & Berry Crumble with Custard

WEDNESDAY

Roast Chicken Breast with Roast Potatoes & Gravy

Roasted Vegetarian Strips with Roast Potatoes & Gravy 

Cheese Roll

Jacket Potato with Cheese, Baked Beans or Tuna

Daily Salad Bar & Fresh Bread

Carrots & Green Beans

Yoghurt Bar

THURSDAY

Meat Feast Pizza

Margherita Pizza 

Chickpea & Mixed Vegetable Spicy Rice

Egg Mayonnaise Sandwich

Jacket Potato with Cheese Baked Beans or Tuna

Daily Salad Bar & Fresh Bread

Roasted Mediterranean Vegetables & Sweetcorn

Orange Jelly with Fruit

FRIDAY

Fish Fingers & Chips 

Spicy Bean Burger in a Bun with Chips 

Tuna Mayonnaise Sandwich

Jacket Potato with Cheese, Baked Beans or Tuna

Daily Salad Bar & Fresh Bread

Peas & Baked Beans

Fresh Fruit Salad

KEY



Vegetarian



Plant Based Vegan Friendly



Halal Option Available



Sustainably Caught Fish

WEEK COMMENCING: 26th April, 17th May, 7th June, 28th June, 19th July, 20th Sept, 11th Oct

WEEK 2

MONDAY

Chicken Stir Fry & Noodles

Macaroni Cheese 

Tuna Mayonnaise Wrap

Jacket Potato with Cheese, Baked Beans or Tuna

Daily Salad Bar & Fresh Bread

Carrots & Vegetable Medley

Lemon Cheesecake Yoghurt

TUESDAY

Meat Curry & Rice

Vegetable Lasagne 

Cheese Roll

Chickpea & Mixed Vegetable Balti with Rice

Jacket Potato with Cheese, Baked Beans or Tuna

Daily Salad Bar & Fresh Bread

Green Beans & Cauliflower

Pear & Mixed Berry Pie with Custard

WEDNESDAY

Roast Turkey with Roast Potatoes & Gravy

Roast Vegetarian Strips with Roast Potatoes & Gravy 

Tuna Mayonnaise Sandwich

Jacket Potato with Cheese, Baked Beans or Tuna

Daily Salad Bar & Fresh Bread

Carrots & Green Cabbage

Yoghurt Bar

THURSDAY

Meat Feast Pizza

Margherita Pizza 

Egg Mayonnaise Roll

'Chicken' Style Piri Piri Strips Wrap

Jacket Potato with Cheese, Baked Beans or Tuna

Daily Salad Bar & Fresh Bread

Sweetcorn & Broccoli

Lemon Shortbread with Fruit

FRIDAY

Battered Pollock & Chips with a Homemade Tartar Sauce 

Quorn Frankfurter Hotdog with Chips 

Cheese Sandwich

Jacket Potato with Cheese, Baked Beans or Tuna

Daily Salad Bar & Fresh Bread

Peas & Baked Beans


Frozen Toffee Yoghurt

WEEK COMMENCING: 3rd May, 24th May, 14th June, 5th July, 6th Sept, 27th Sept, 18th Oct

WEEK 3

MONDAY

Spagetti Bolognese

Vegetarian Bolognese 

Cheese Sandwich

Jacket Potato with Cheese, Baked Beans or Tuna


Daily Salad Bar & Fresh Bread

Carrots & Green Beans

Peach Fool

TUESDAY

Chicken Sausage with Mashed Potato & Gravy

Quorn Sausage with Mashed Potato & Gravy 

Tuna Mayonnaise Wrap

Vegetable Curry with Rice

Jacket Potato with Cheese, Baked Beans or Tuna

Daily Salad Bar & Fresh Bread

Green Cabbage & Cauliflower

Apple & Banana Cake with Custard

WEDNESDAY

Roast Garlic & Lemon Chicken with Roast Potatoes & Gravy

Roast Quorn with Roast Potatoes & Gravy 

Cheese Roll

Jacket Potato with Cheese, Baked Beans & Tuna

Daily Salad Bar & Fresh Bread

Carrots & Broccoli

Yoghurt Bar

THURSDAY

Meat Feast Pizza

Margherita Pizza 

Tuna Mayonnaise Sandwich

Vegetable Hotpot

Jacket Potato with Cheese, Baked Beans or Tuna

Daily Salad Bar & Fresh Bread

Sweetcorn & Roasted Mediterranean Vegetables

Strawberry Jelly & Ice Cream

FRIDAY

Fish Fingers & Chips 

Cheese & Broccoli Quiche with Chips 

Cheese Sandwich

Jacket Potato with Salmon Mayonnaise

Daily Salad Bar & Fresh Bread

Peas & Baked Beans

Fresh Fruit Salad

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.

Before you read on, we'd also like to reassure you that our service is safe and has been carefully reviewed throughout the pandemic, with adjustments made where needed. Our catering teams have received training, to ensure they are following Government guidance at all times, and our local managers have assessed and will continue to review the service.

Thank you and please get in touch if you have any questions or suggestions!



Click here for Meal Ordering and Payment information



Feeding Hungry Minds

CLICK HERE TO VISIT OUR WEBSITE

YOUR SCHOOL LUNCHES ARE:

MADE FROM GREAT INGREDIENTS, BY AWESOME PEOPLE

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

...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

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