



WEEK COMMENCING: 02 Nov / 23 Nov / 14 Dec / 04 Jan / 25 Jan / 08 Mar / 29 Mar

WEEK 1




MONDAY

Il Pollo Pasta   
 Tuna Mayonnaise Wrap  
 Spinach & Lentil   
 Dhal with Rice  
 Sweetcorn & Broccoli  
 Fresh Fruit Platter




TUESDAY

Beef Hotpot   
 with Garlic Bread  
 Roast Vegetable Calzone   
 Chickpea & Mixed   
 Vegetable Spicy Rice  
 Peas & Cauliflower  
 Fresh Fruit Platter




WEDNESDAY

Roast Chicken Breast   
 with Roast Potatoes & Gravy  
 Cheese & Tomato   
 Pasta Bake  
 Roasted Vegetarian Strips   
 & Gravy Roast Potatoes  
 Carrots & Green Beans  
 Fresh Fruit Platter

THURSDAY

Meat Feast Pizza   
 Margherita Pizza   
 Jacket Potato   
 with Vegetable Chilli  
 Roasted Mediterranean  
 Vegetables & Sweetcorn  
 Fresh Fruit Platter

FRIDAY

Fish Fingers & Chips   
 Cheese & Broccoli Quiche   
 with Chips  
 Mexican Rice Wrap   
 Peas & Baked Beans  
 Fresh Fruit Platter




WEEK COMMENCING: 09 Nov / 30 Nov / 11 Jan / 01 Feb / 22 Feb / 15 Mar

WEEK 2



MONDAY

Honey & Ginger Vegetable   
 Strips Stir Fry with Noodles  
 Quorn Paella   
 Jacket Potato   
 with Ratatouille  
 Carrots & Vegetable Medley  
 Fresh Fruit Platter




TUESDAY

Kheema Beef Curry   
 with Rice  
 Vegetable Lasagne   
 'Chicken' Style   
 Piri Piri Strips Wrap  
 Green Beans & Cauliflower  
 Fresh Fruit Platter




WEDNESDAY

Roast Turkey with Gravy   
 & Roast Potatoes  
 Macaroni Cheese   
 Butterbean & Vegetable   
 Pattie with Roast Potatoes  
 Carrots & Green Cabbage  
 Fresh Fruit Platter

THURSDAY

Thai Red Chicken   
 Curry with Rice  
 Roasted Vegetable Pizza   
 Chickpea & Mixed Vegetable   
 Balti with Wholegrain Rice  
 Sweetcorn & Broccoli  
 Fresh Fruit Platter




FRIDAY

Battered Pollock   
 & Chips with Tartare Sauce  
 Quorn Frankfurter   
 Hot Dog with Chips  
 Mixed Vegetable & Butter   
 Bean Ragù with New Potatoes  
 Peas & Baked Beans  
 Fresh Fruit Platter

WEEK COMMENCING: 16 Nov / 07 Dec / 18 Jan / 08 Feb / 01 Mar / 22 Mar

WEEK 3




MONDAY

Beef Spaghetti Bolognese   
 Mozzarella & Tomato Puff   
 Squares with Boiled Potatoes  
 Butterbean & Vegetable   
 Tagine with Couscous  
 Carrots & Green Beans  
 Fresh Fruit Platter




TUESDAY

Chicken Sausage   
 with Mashed Potato & Gravy  
 Quorn Sausage   
 with Mashed Potato & Gravy  
 Jacket Potato with   
 Vegetable & Lentil Bolognese  
 Green Cabbage & Cauliflower  
 Fresh Fruit Platter



WEDNESDAY

Roast Beef with Gravy   
 & Roast Potatoes  
 Quorn Roast with Gravy   
 & Roast Potatoes  
 Goan Vegetable Curry   
 with Rice  
 Carrots & Broccoli  
 Fresh Fruit Platter

THURSDAY

Jerk Chicken   
 & Rice Burrito  
 Red Onion   
 & Sweetcorn Pizza  
 Vegetable Hotpot   
 Sweetcorn & Roasted  
 Mediterranean Vegetables  
 Fresh Fruit Platter

FRIDAY

Breaded Pollock   
 & Chips  
 Spicy Bean Burger   
 in a Bun with Chips  
 Jacket Potato  
 with Salmon Mayonnaise  
 Peas & Baked Beans  
 Fresh Fruit Platter

KEY



Vegetarian



Plant Based  
Vegan Friendly



Halal Option  
Available



MSC Fish



# HOT MEALS ARE BACK!

INTRODUCING YOUR NEW MENU

## THANK YOU

This academic year has been like no other, which is why school lunches might have been a bit different recently. We'd like to say a big thank you for your support whilst we've been establishing the best approach for your school.

Where we've temporarily introduced packed lunches, we've been working hard behind the scenes to safely reintroduce hot meals.

We're now pleased to share the new menu with you, along with some of the great benefits school lunches can offer children and families!

## WELL FOR WINTER

Eating well helps to build and maintain healthy immune systems, which is why we think it's so important children can enjoy healthy, warming lunches at school, wherever possible.

We know it's a difficult time for most right now so want to highlight four ways school meals have the power to support you and your child this winter.



Feeding Hungry Minds

CLICK HERE TO VISIT OUR WEBSITE

## YOUR SCHOOL LUNCHES ARE:

### 1 SUPER SAFE

From implementing Covid-19 safety measures, to carefully catering for a range of special dietary needs, the safety of our people and diners is always our top priority. Our health and safety experts make sure our catering teams have everything they need to run a safe service each day and support them with risk assessments and regular service reviews.



Check out our 'back to school' guide for parents and carers to hear from our management and nutrition specialists.

### 2 MADE FROM GREAT INGREDIENTS, BY AWESOME PEOPLE



Over 85% of our dishes are freshly prepared each day

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.

Our experienced cooks are passionate about feeding hungry minds and supporting pupil wellbeing through engaging dining experiences.



### 3 EVEN HEALTHIER - AND STILL DELICIOUS!

ON AVERAGE, WE'VE REDUCED THE SUGAR IN OUR MENUS BY OF 30%



THERE ARE NOW EVEN MORE VEGGIES ON OUR MENUS

We've committed to upping our veg count and are proud Peas Please pledgers.



Find out more here!

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

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



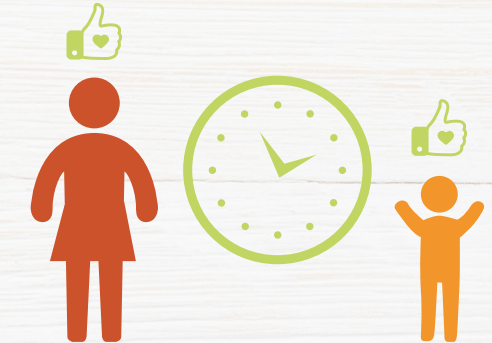
WE'VE INTRODUCED MORE PLANT-BASED OPTIONS

So children have more choice when it comes to enjoying meat-free meals which can provide more fibre & less saturated fat!



### 4 TOP TIME SAVERS

Leave the challenge of creating exciting lunches every day to us – save time on shopping and chopping!



### CONTACT US:



Payments and Meal Ordering

Nutrition Guidance

General Enquiries

### FOLLOW US:



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