




WEEK COMMENCING: 3RD JANUARY, 24TH JANUARY, 7TH & 28TH MARCH

WEEK 1

MONDAY

Butternut, Chickpea & Vegetable Curry with Wholegrain Rice 

Kheema Beef Curry with Rice

Jacket Potato with Cheese 
Baked Beans  or Tuna Mayo 




Cauliflower & Carrots 

Chocolate Shortbread 

TUESDAY

Quorn Frankfurters Hot Dog with Crushed New Potatoes & Spring Onion 

Chicken Sausage Hotdog with Crushed New Potatoes & Spring Onion

Jacket Potato with Cheese 
Baked Beans  or Tuna Mayo 




Roasted Mediterranean Vegetables & Garden Peas 

Rice Pudding 


WEDNESDAY

Macaroni Cheese 

Garlic & Lemon Chicken Thigh with Roast Potatoes & Gravy

Jacket Potato with Cheese 
Baked Beans  or Tuna Mayo 




Green Cabbage & Carrots 

Peaches & Fruit Melba Sauce with Ice cream 


THURSDAY

Quorn Bolognese 

Beef Bolognese with Penne Pasta

Jacket Potato with Cheese 
Baked Beans  or Tuna Mayo 




Puree of Swede & Peas 

Fruit Salad & Natural Yoghurt or Cheese & Biscuits 

FRIDAY

Red Lentil & Vegetable Sausage Roll & Chips 

Fish Fingers & Chips 

Jacket Potato with Cheese 
Baked Beans  or Tuna Mayo 

Baked Beans & Garden Peas 

Strawberry Jelly & Ice Cream 




WEEK COMMENCING: 10TH & 31ST JANUARY, 21ST FEBRUARY, 14TH MARCH & 4TH APRIL

WEEK 2

MONDAY

Quorn Chilli Con Carne 

Beef Chilli Con Carne

Jacket Potato with Cheese 
Baked Beans  or Tuna Mayo 




Garden Peas & Baked Tomatoes 

Oat Dream Cookie & Custard 

TUESDAY

Shepherdess Pie 


Chicken & Leek Pie

Jacket Potato with Cheese 
Baked Beans  or Tuna Mayo 




Broccoli & Sweetcorn 

Chocolate Cracknell 

WEDNESDAY

Butternut, Chickpea & Vegetable Curry with Wholegrain Rice 

Roast Beef with Yorkshire Pudding, Roast Potatoes & Gravy

Jacket Potato with Cheese 
Baked Beans  or Tuna Mayo 




Carrots & Green Beans 

Berry Muffin & Custard 


THURSDAY

Red Onion & Sweetcorn Pizza with Cajun Potato Wedges 

Margherita Pizza with Cajun Potato Wedges 

Jacket Potato with Cheese 
Baked Beans  or Tuna Mayo 




Coleslaw 

Fruit Salad & Natural Yoghurt or Cheese & Biscuits 

FRIDAY

Spicy Bean Burger in a Bun 

Battered Pollock with Chips 

Jacket Potato with Cheese 
Baked Beans  or Tuna Mayo 

Baked Beans & Garden Peas 

Orange Jelly & Mandarins 




WEEK COMMENCING: 17TH JANUARY, 7TH & 28TH FEBRUARY & 21ST MARCH

WEEK 3

MONDAY

Vegetable & Lentil Bolognese 

Beef Penne Pasta Bolognese

Jacket Potato with Cheese 
Baked Beans  or Tuna Mayo 




Roasted Mediterranean Vegetables & Garden Peas 

Frozen Toffee Yoghurt 

TUESDAY

Tarka Dahl with Rice 

Jerk Chicken Burrito

Jacket Potato with Cheese 
Baked Beans  or Tuna Mayo 




Carrots & Cauliflower 

Carrot Cake 

WEDNESDAY

Jollof Rice 

Jerk Chicken with Roast Potatoes

Jacket Potato with Cheese 
Baked Beans  or Tuna Mayo 




Broccoli & Parsnips 

Apple Crumble with Custard 


THURSDAY

Roast Vegetable Calzone 

Cottage Pie

Jacket Potato with Cheese 
Baked Beans  or Tuna Mayo 




Coleslaw & Puree of Swede 

Fruit Salad & Natural Yoghurt or Cheese & Biscuits 

FRIDAY

Cheese & Onion Quiche 

Fishermans Pie 

Jacket Potato with Cheese 
Baked Beans  or Salmon Mayo 

Baked Beans & Garden Peas 

Strawberry or Peach Yoghurt 

KEY



Vegetarian



**Plant Based
Vegan Friendly**



**Sustainably
Caught Fish**

**DID YOU
KNOW?**



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.



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

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Feeding Hungry Minds

CLICK HERE TO VISIT OUR WEBSITE