

WEEK COMMENCING: 18/1, 8/2, 1/3 & 22/3

WEEK 1

MONDAY

Chicken Sausage with Mashed Potato & Gravy 

Quorn Sausage with Mashed Potato & Gravy 

Jacket Potato with Cheese, Baked Beans or Tuna

Sweetcorn & Broccoli

Yoghurt Bar

TUESDAY

Beef Kheema Curry & Rice 

Roast Vegetable Calzone 

Jacket Potato with Cheese, Baked Beans or Tuna

Peas & Cauliflower

Apple Crumble & Custard

WEDNESDAY

Roast Thigh Chicken served with Roast Potatoes & Gravy 

Lentil Loaf (Red Pepper) with Roast Potatoes & Gravy 

Jacket Potato with Cheese, Baked Beans or Tuna

Carrots & Green Beans

Pineapple Upside Down Sponge Cake

THURSDAY

Beef Chilli Con Carne & Wholegrain Rice 

Margherita Pizza 

Jacket Potato with Cheese, Baked Beans or Tuna

Sweetcorn & Roasted Mediterranean Vegetables

Strawberry Jelly

FRIDAY

Fish Fingers & Chips 

Macaroni Cheese 

Jacket Potato with Cheese, Baked Beans or Tuna

Peas & Baked Beans

Shortbread Biscuit

KEY



Vegetarian



Plant Based
Vegan Friendly



Halal Option
Available




Sustainable
Fish

WEEK COMMENCING: 4/1, 25/1, 8/3 & 29/3

WEEK 2

MONDAY

Beef Meatballs in Tomato Sauce with Penne Pasta 

Tarka Dhal with Wholegrain Rice 

Jacket Potato with Cheese, Baked Beans or Tuna

Carrots & Vegetable Medley

Eve's Pudding

TUESDAY

BBQ Chicken Pasta 

Quorn Burger in a Bun with Jacket Wedges 


Jacket Potato with Cheese, Baked Beans or Tuna

Sweetcorn & Cauliflower

Orange Drizzle Cake

WEDNESDAY

Roast Beef with Roast Potatoes & Gravy 

Vegetable & Sweet Potato Bake 


Jacket Potato with Cheese, Baked Beans or Tuna

Peas & Roasted Root Vegetables

Fruity Flapjack

THURSDAY

Chicken & Sweetcorn Pizza 

Fry's Strips Honey & Ginger Stir Fry with Noodles 

Jacket Potato with Cheese, Baked Beans or Tuna

Sweetcorn & Green Cabbage

Natural Yoghurt with Fresh Fruit Salad

FRIDAY

Battered Fish & Chips 

Tomato Puff & Chips 

Jacket Potato with Cheese, Baked Beans, Tuna or Salmon

Peas & Baked Beans

Pear & Chocolate Sponge

WEEK COMMENCING: 11/1, 1/2, 22/2 & 19/3

WEEK 3

MONDAY

Macaroni Cheese 

Quorn Frankfurter Hot Dog with Jacket Wedges 

Jacket Potato with Cheese, Baked Beans or Tuna

Carrots & Green Beans

Apple & Banana Cake

TUESDAY

Beef Pasta Bolognese 

Chickpea & Mixed Vegetable Balti with Rice 

Jacket Potato with Cheese, Baked Beans or Tuna

Broccoli & Roasted Mediterranean Vegetables

Yoghurt Bar

WEDNESDAY

Roast Lemon & Garlic Chicken Thigh served with Roast Potatoes & Gravy 

Red Lentil & Sweet Potato Plait served with Roast Potatoes & Gravy 


Jacket Potato with Cheese, Baked Beans or Tuna

Carrots & Green Cabbage

Lemon & Courgette Muffin

THURSDAY

Meat Feast Pizza 

Quorn Penne Bolognese 

Jacket Potato with Cheese, Baked Beans or Tuna

Sweetcorn & Cauliflower

Mandarins & Orange Jelly

FRIDAY

Fish Fingers & Chips 

Jollof Rice 

Jacket Potato with Cheese, Baked Beans, Tuna or Salmon

Peas & Baked Beans

Chocolate & Beetroot Brownie

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 five 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:

Click here for Meal Ordering and Payment information

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 

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.

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 30% 

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 and are proud Peas Please pledgers. Find out more here!

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 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 – 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.



CLICK HERE TO FIND OUT HOW MUCH YOU CAN SAVE

5 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

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