

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

WEEK 1


MONDAY

- Roasted Vegetable Calzone 
- Vegetable Chilli Con Carne Served with Rice 
- Jacket Potato with Cheese, Baked Beans or Tuna
- Peas & Cauliflower
- Yoghurt Bar

TUESDAY

- Chicken Sausage Served with Mashed Potato & Gravy
- Quorn Sausage served with Mashed Potato & Gravy 
- Jacket Potato with Cheese, Baked Beans or Tuna
- Sweetcorn & Broccoli
- Apple Crumble & Custard



WEDNESDAY

- Roast Thigh Chicken served with Roast Potatoes & Gravy
- Macaroni Cheese 
- Jacket Potato with Cheese, Baked Beans or Tuna
- Carrots & Green Beans
- Yoghurt Bar

THURSDAY

- Cottage Pie
- Shepherdess Pie 
- Jacket Potato with Cheese, Baked Beans or Tuna
- Sweetcorn & Roasted Mediterranean Vegetables
- Pear & Chocolate Sponge with Custard



FRIDAY

- Fish Fingers & Chips 
- Frittata 
- Jacket Potato with Cheese, Baked Beans or Tuna
- Peas & Baked Beans
- Natural Yoghurt with Fresh Fruit Salad


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

WEEK 2


MONDAY

- Vegetable & Sweet Potato Bake 
- Tarka Dhal with Wholegrain Rice 
- Jacket Potato with Cheese, Baked Beans or Tuna
- Carrots & Vegetable Medley
- Fresh Fruit Salad


TUESDAY

- Beef Lasagne
- Vegetable Lasagne 
- Jacket Potato with Cheese, Baked Beans or Tuna
- Sweetcorn & Cauliflower
- Eve's Pudding with Custard



WEDNESDAY

- Roast Beef with Roast Potatoes & Gravy
- Macaroni Cheese 
- Jacket Potato with Cheese, Baked Beans or Tuna
- Sweetcorn & Cabbage
- Yoghurt Bar

THURSDAY

- BBQ Chicken Pasta
- Fry's Strips Honey & Ginger Stir Fry with Noodles 
- Jacket Potato with Cheese, Baked Beans or Tuna
- Peas & Roasted Root Vegetables
- Orange Drizzle Cake



FRIDAY

- Battered Fish & Chips 
- Cheese & Onion Quiche 
- Jacket Potato with Cheese, Baked Beans, Tuna or Salmon
- Peas & Baked Beans
- Fresh Fruit Salad

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

WEEK 3

MONDAY

- Red Lentil & Sweet Potato Plait 
- Vegetable Chilli Con Carne Served with Rice 
- Jacket Potato with Cheese, Baked Beans or Tuna
- Carrots & Green Beans
- Fruit Platter


TUESDAY

- Meatballs in a Tomato Sauce served with Penne Pasta
- Lentil Loaf 
- Jacket Potato with Cheese, Baked Beans or Tuna
- Broccoli & Roasted Mediterranean Vegetables
- Pineapple Upsidedown Cake with Custard



WEDNESDAY

- Roast Lemon & Garlic Chicken Thigh served with Roast Potatoes & Gravy
- Macaroni Cheese 
- Jacket Potato with Cheese, Baked Beans or Tuna
- Carrots & Green Cabbage
- Yoghurt Bar

THURSDAY

- Beef Pasta Bolognese
- Quorn Penne Bolognese 
- Jacket Potato with Cheese, Baked Beans or Tuna
- Sweetcorn & Cauliflower
- Lemon & Courgette Muffin

FRIDAY

- Fish Fingers & Chips 
- Quorn Frankfurter 
- Jacket Potato with Cheese, Baked Beans, Tuna or Salmon
- Peas & Baked Beans
- Fresh Fruit Salad

KEY



Vegetarian



Plant Based
Vegan Friendly



Halal Option
Available



Sustainable
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 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:

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!

WE'VE REDUCED SUGAR IN OUR MENUS THROUGH SWAPS FOR LOWER SUGAR DESSERTS SUCH AS YOGHURT AND FRUIT 


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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