





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

WEEK 1



MONDAY

- Vegetable & Lentil Bolognese with Penne Pasta 
- Quorn Sausage with Mashed Potato & Gravy 
- Jacket Potato with BBQ Baked Beans
- Sweetcorn & Broccoli
- Yoghurt Bar

TUESDAY

- Chickpea & Vegetable Tagine with Cous Cous 
- Roast Vegetable Calzone 
- Jacket Potato with Tuna Mayonnaise
- Peas & Cauliflower
- Apple Crumble & Custard

WEDNESDAY

- Roast Soya Strips with Roast Potatoes & Gravy 
- Lentil Loaf (Red Pepper) with Roast Potatoes & Gravy 
- Jacket Potato with Tuna Mayonnaise
- Carrots & Green Beans
- Pineapple Upside Down Sponge Cake

THURSDAY

- Biryani 
- Margherita Pizza 
- Jacket Potato with Coleslaw
- Sweetcorn & Roasted Mediterranean Vegetables
- Strawberry Jelly



FRIDAY

- Fish Fingers & Chips 
- Macaroni Cheese 
- Jacket Potato with Baked Beans
- Peas & Baked Beans
- Shortbread Biscuit


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

WEEK 2



MONDAY

- Cheese & Bean Fajita 
- Tarka Dhal with Wholegrain Rice 
- Jacket Potato with BBQ Baked Beans
- Carrots & Vegetable Medley
- Eve's Pudding

TUESDAY

- Mixed Vegetable & Chickpea Spicy Rice 
- Quorn Burger in a Bun 
- Jacket Potato with Tuna Mayonnaise
- Sweetcorn & Cauliflower
- Orange Drizzle Cake



WEDNESDAY

- Vegetable Bean Chilli & Rice 
- Vegetable & Sweet Potato Bake with Gravy 
- Jacket Potato with Tuna Mayonnaise
- Peas & Roasted Root Vegetables
- Fruity Flapjack

THURSDAY

- Margherita Pizza 
- Fry's Strips Honey & Ginger Stir Fry with Noodles 
- Jacket Potato with Coleslaw
- Sweetcorn & Green Cabbage
- Natural Yoghurt with Fresh Fruit Salad



FRIDAY

- Battered Fish & Chips 
- Tomato Puff & Chips 
- Jacket Potato with Salmon Mayonnaise
- 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 BBQ Baked Beans
- Carrots & Green Beans
- Apple & Banana Cake

TUESDAY

- Vegetable & Chickpea Jambalaya 
- Chickpea & Mixed Vegetable Balti with Rice 
- Jacket Potato with Tuna Mayonnaise
- Broccoli & Roasted Mediterranean Vegetables
- Yoghurt Bar



WEDNESDAY

- Mixed Vegetable & Butterbean Ragù served with Roast Potatoes & Gravy 
- Red Lentil & Sweet Potato Plait served with Roast Potatoes & Gravy 
- Jacket Potato with Cheese
- Carrots & Green Cabbage
- Lemon & Courgette Muffin

THURSDAY

- Margherita Pizza 
- Quorn Penne Bolognese 
- Jacket Potato with Coleslaw
- Sweetcorn & Cauliflower
- Mandarins & Orange Jelly

FRIDAY

- Fish Fingers & Chips 
- Jollof Rice 
- Jacket Potato with Baked Beans
- Peas & Baked Beans
- Chocolate & Beetroot Brownie

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.



CLICK HERE TO VISIT OUR WEBSITE

Feeding Hungry Minds

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 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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