

WEEK COMMENCING: 2nd November, 23rd November, 14th December, 4th January, 25th January, 8th March, 29th March

WEEK 1

MONDAY

Pork or Chicken Sausage, Mash Potato & Gravy 

Quorn Sausage, Roast Potatoes & Gravy 

Jacket Potato with Cheese 

Green Beans & Sweetcorn
Fruit or Yoghurt

TUESDAY

Beef Pasta Bolognese 

Cheese & Tomato Puff Squares with Crushed Potatoes 

Jacket Potato with Baked Beans & Cheese 

Sweetcorn & Broccoli
Apple & Banana Cake
or Fruit

WEDNESDAY

Garlic & Lemon Chicken Roast with Roast Potatoes 

Cheese & Tomato Penne Pasta 

Carrots & Green Cabbage
Fruit or Yoghurt

THURSDAY

Shepherdess Pie with Jacket Wedges 

Margherita Pizza with Jacket Wedges 

Peas & Cauliflower
Fruit or Yoghurt

FRIDAY

Fish Fingers & Chips 

Tarka Dhal with Rice 

Jacket Potato with Baked Beans 

Peas & Baked Beans
Pancakes with Fruit Compote
or Fruit

KEY



Vegetarian



Plant Based
Vegan Friendly



Halal Option
Available



MSC Fish

WEEK COMMENCING: 9th November, 30th November, 21st December, 11th January, 1st February, 22nd February, 15th March

WEEK 2

MONDAY

Beef Cottage Pie 

Cheese & Onion Flan with Crushed Potatoes 

Green Beans & Sweetcorn
Fruit or Yoghurt

TUESDAY

Chicken Curry with Rice 

Chickpea & Mixed Vegetable Balti with Rice 

Jacket Potato with Cheese 

Peas & Cauliflower
Fruity Flapjack
or Fruit

WEDNESDAY

Roast Chicken with Roast Potatoes & Gravy 

Three Bean Casserole with Roast Potatoes 

Jacket Potato with Salmon Mayonnaise

Carrots & Broccoli
Fruit or Yoghurt

THURSDAY

Vegetable & Lentil Pasta Bolognese 

Margherita Pizza with Potato Wedges 

Vegetable Medley
Fruit or Yoghurt

FRIDAY

Fish Fingers & Chips 

Cheese & Tomato Pinwheel 

Jacket Potato with Baked Beans 

Peas & Baked Beans
Frozen Toffee Yoghurt
or Fruit

WEEK COMMENCING: 16th November, 7th December, 18th January, 8th February, 1st March, 22nd March

WEEK 3

MONDAY

Beef Burger in a Bun with Jacket Wedges 

Quorn Burger in a Bun with Jacket Wedges 

Jacket Potato with Coleslaw 

Carrots & Cauliflower
Fruit or Yoghurt

TUESDAY

Sweet & Sour Chicken with Rice 

Vegetable Chilli with Rice 

Jacket Potato with Cheese 

Sweetcorn & White Cabbage
Eve's Pudding
or Fruit

WEDNESDAY

Roast Gammon or Turkey with Roast Potatoes & Gravy 

Vegetarian Strips with Roast Potatoes and Gravy 

Carrots & Broccoli
Fruit or Yoghurt

THURSDAY

Butterbean & Vegetable Tagine with Couscous 

Margherita Pizza 

Green Beans & Sweetcorn
Fruit or Yoghurt

FRIDAY

Fish Fingers & Chips 

Cheese & Leek Pasty with Chips 

Jacket Potato with Baked Beans 

Peas & Baked Beans
Marble Sponge
or Fruit

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:

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

FOLLOW US:

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@ISSFoodServices