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

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Shepherdess Pie with Jacket Wedges	Beef Pasta Bolognese	Garlic & Lemon Chicken with Roast Potatoes	Chicken Sausage, Mashed Potato & Gravy	Breaded Fish Fillets or 🥙 Fish Fingers with Chips
Margherita Pizza with Jacket Wedges	Cheese & Tomato Puff Squares with Crushed Potatoes	Cheese & Tomato V Penne Pasta	Three Bean Casserole 👽 with Mashed Potato	Tarka Dhal with Rice
	Jacket Potato with Baked Beans & Cheese		Jacket Potato v with Cheese	Jacket Potato 😯 with Baked Beans
Peas & Cauliflower	Sweetcorn & Broccoli	Carrots & Green Cabbage	Green Beans & Sweetcorn	Peas & Baked Beans
Fruit Salad	Fruit Salad	Fruit Salad	Fruit Salad	Pancakes with Fruit Compote
or Fruit or Yoghurt	or Fruit or Cheese & Crackers	or Fruit or Yoghurt	or Fruit or Cheese & Crackers	or Fruit or Yoghurt

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

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
Cheese & Onion Flan vith Crushed Potatoes	Chicken Curry with Rice	Roast Chicken with Roast Potatoes & Gravy	Beef Cottage Pie	Battered Fish or Fish Fingers with Chips	@
Vegetable & Lentil Pasta 🍄 Bolognese	Chickpea & Mixed 🔮 Vegetable Balti with Rice	Quorn Sausage, Roast V Potatoes & Gravy	Margherita Pizza 🔻 with Potato Wedges	Cheese & Tomato Pinwheel	V
	Jacket Potato 🔻 with Cheese	Jacket Potato with Salmon Mayonnaise		Jacket Potato with Baked Beans	•
Green Beans & Sweetcorn	Peas & Cauliflower	Carrots & Broccoli	Vegetable Medley	Peas & Baked Beans	
Fruit Salad	Fruit Salad	Fruit Salad	Fruit Salad	Frozen Toffee Yoghurt	
or Fruit or Yoghurt	or Fruit or Cheese & Crackers	or Fruit or Yoghurt	or Fruit or Cheese & Crackers	or Fruit or Yoghurt	

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

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	
Macaroni Cheese	Sweet & Sour Chicken with Rice	Roast Turkey with Roast Potato & Gravy	Beef Burger in a Bun with Jacket Wedges	Breaded Fish Fillets or 🛷 Fish Fingers with Chips	
Butterbean & Vegetable 🕏 Tagine with Couscous	Vegetable Chilli V with Rice	Vegetarian Strips with Roast Potatoes & Gravy	Quorn Burger in a Bun v with Jacket Wedges	Cheese & Leek Pasty v with Chips	
	Jacket Potato 🔻 with Cheese		Jacket Potato 🔻 with Coleslaw	Jacket Potato 💮 with Baked Beans	
Carrots & Cauliflower	Sweetcorn &White Cabbage	Carrots & Broccoli	Green Beans & Sweetcorn	Peas & Baked Beans	
Fruit Salad	Fruit Salad	Fruit Salad	Fruit Salad	Eve's Pudding with Custard	
or Fruit or Yoghurt	or Fruit or Cheese & Crackers	or Fruit or Yoghurt	or Fruit or Cheese & Crackers	or Fruit or Yoghurt	









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!

WELLFOR 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.



YOUR SCHOOL LUNCHES ARE:



Click here for Meal Ordering and Payment infomation



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' quide for parents and carers to hear from our management and nutrition specialists.



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 meatfree meals which can provide more fibre & less saturated fat!





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.





...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.



CHICK HERE TO FIND **OUT HOW** MUCH YOU CAN SAVE

TOP TIME SAVERS



Leave the challenge of creating exciting lunches every day to us save time on shopping and chopping!

CONTACT US:

Nutrition Guidance



General Enquiries

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