


WEEK COMMENCING: 19 Apr / 10 May / 21 Jun / 12 Jul / 30 Aug / 20 Sep / 11 Oct

WEEK 1




MONDAY

Il Pollo Pasta 
Tuna Mayonnaise Wrap
Spinach & Lentil 
Dhal with Rice
Sweetcorn & Broccoli
Fresh Fruit Platter




TUESDAY

Beef Hotpot 
with Garlic Bread
Roast Vegetable Calzone 
Chickpea & Mixed
Vegetable Spicy Rice
Peas & Cauliflower
Fresh Fruit Platter

WEDNESDAY

Roast Chicken Breast 
with Roast Potatoes & Gravy
Cheese & Tomato 
Pasta Bake
Roasted Vegetarian Strips 
& Gravy Roast Potatoes
Carrots & Green Beans
Fresh Fruit Platter

THURSDAY

Meat Feast Pizza 
Margherita Pizza 
Jacket Potato 
with Vegetable Chilli
Roasted Mediterranean
Vegetables & Sweetcorn
Cheese & Crackers




FRIDAY

Fish Fingers & Chips 
Cheese & Broccoli Quiche 
with Chips
Mexican Rice Wrap 
Peas & Baked Beans
Fresh Fruit Platter




WEEK COMMENCING: 26 Apr / 17 May / 07 Jun / 28 Jun / 19 Jul / 06 Sep / 27 Sep / 18 Oct

WEEK 2




MONDAY

Honey & Ginger Vegetable 
Strips Stir Fry with Noodles
Quorn Paella 
Jacket Potato 
with Ratatouille
Carrots & Vegetable Medley
Fresh Fruit Platter

TUESDAY

Kheema Beef Curry 
with Rice
Vegetable Lasagne 
'Chicken' Style 
Piri Piri Strips Wrap
Green Beans & Cauliflower
Fresh Fruit Platter

WEDNESDAY

Roast Turkey with Gravy 
& Roast Potatoes
Macaroni Cheese 
Butterbean & Vegetable 
Pattie with Roast Potatoes
Carrots & Green Cabbage
Fresh Fruit Platter

THURSDAY

Thai Red Chicken 
Curry with Rice
Roasted Vegetable Pizza 
Chickpea & Mixed Vegetable 
Balti with Wholegrain Rice
Sweetcorn & Broccoli
Cheese & Crackers

FRIDAY

Battered Pollock 
& Chips with Tartare Sauce
Quorn Frankfurter 
Hot Dog with Chips
Mixed Vegetable & Butterbean 
Ragu with New Potatoes
Peas & Baked Beans
Fresh Fruit Platter

WEEK COMMENCING: 03 May / 24 May / 14 Jun / 05 Jul / 13 Sep / 04 Oct

WEEK 3


MONDAY

Beef Spaghetti Bolognese 
Mozzarella & Tomato Puff 
Squares with Boiled Potatoes
Butterbean & Vegetable 
Tagine with Couscous
Carrots & Green Beans
Fresh Fruit Platter




TUESDAY

Chicken Sausage 
with Mashed Potato & Gravy
Quorn Sausage 
with Mashed Potato & Gravy
Jacket Potato with 
Vegetable & Lentil Bolognese
Green Cabbage & Cauliflower
Fresh Fruit Platter

WEDNESDAY

Roast Beef with Gravy 
& Roast Potatoes
Quorn Roast with Gravy 
& Roast Potatoes
Goan Vegetable Curry 
with Rice
Carrots & Broccoli
Fresh Fruit Platter

THURSDAY

Jerk Chicken 
& Rice Burrito
Red Onion 
& Sweetcorn Pizza
Vegetable Hotpot 
Sweetcorn & Roasted
Mediterranean Vegetables
Cheese & Crackers

FRIDAY

Breaded Pollock 
& Chips
Spicy Bean Burger 
in a Bun with Chips
Jacket Potato
with Salmon Mayonnaise
Peas & Baked Beans
Fresh Fruit Platter

KEY



Vegetarian



Plant Based
Vegan Friendly



Sustainably
Caught Fish



Halal Option
Available

YOUR MENU



Welcome to your new menu, which has been created so your child can enjoy a delicious, balanced school lunch every day. On this page you'll find some of our dedicated people talking about how we design, cook and serve our meals. All our menus aim to offer great value, meet school food standards and are at the heart of the exciting food experiences we strive to create for our young diners.

Before you read on, we'd also like to reassure you that our service is safe and has been carefully reviewed throughout the pandemic, with adjustments made where needed. Our catering teams have received training, to ensure they are following Government guidance at all times, and our local managers have assessed and will continue to review the service.

Thank you and please get in touch if you have any questions or suggestions!



Click here for Meal Ordering and Payment information



Feeding Hungry Minds

CLICK HERE TO VISIT OUR WEBSITE

YOUR SCHOOL LUNCHES ARE:

MADE FROM GREAT INGREDIENTS, BY AWESOME PEOPLE

Our meals are balanced and made from ingredients which are sustainably sourced and better for animal welfare.

OVER 80% OF OUR DISHES ARE FRESHLY PREPARED EACH DAY

ALL OF THE EGGS WE USE ARE FREE RANGE & RSPCA ASSURED

Our experienced cooks are passionate about feeding hungry minds and supporting pupil wellbeing through engaging dining experiences.

Click on the video to hear from Jane and Duncan, two of our awesome chefs, as they prepare one of our delicious recipes!



Love British Food
Official Partner

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.

Check out this tasty sweet potato, lentil and chickpea curry recipe!



EVEN HEALTHIER & 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.



Charlotte Quick, Company Nutritionist, explains a little about how we build our menus

THERE ARE NOW EVEN MORE VEGGIES ON OUR MENUS

We've committed to upping our veg count even more and are proud Peas Please pledgers. Find out more here!



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 - it 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.



Sophie Crosswaite, Nutritionist, shares her thoughts on the value of school lunches



CLICK HERE TO FIND OUT HOW MUCH YOU CAN SAVE

CONTACT US:



Payments and Meal Ordering

Nutrition Guidance



General Enquiries

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