MONDAY TUESDAY WEDNESDAY **THURSDAY**

Roast Vegetable Calzone 🔻

Chickpea & Mixed 💎

Cheese & Tomato v

Roasted Vegetarian Strips 💎

Margherita Pizza 🔻

lacket Potato 😯

FRIDAY

Fish Fingers & Chips 🥟

Cheese & Broccoli Quiche V



Vegetarian

KEY

Plant Based Vegan Friendly



Halal Option Available



WEEK COMMENCING: 09 Nov / 30 Nov / 11 Jan / 01 Feb / 22 Feb / 15 Mar

MONDAY

Honey & Ginger Vegetable V

Quorn Paella 🔻

Jacket Potato 😯

Carrots & Vegetable Medley

Fresh Fruit Platter

Strips Stir Fry with Noodles

TUESDAY

Kheema Beef Curry (H)

Vegetable Lasagne V

'Chicken' Style 😯

Piri Piri Strips Wrap

Green Beans & Cauliflower

Fresh Fruit Platter

WEDNESDAY

Roast Turkey with Gravy (H) & Roast Potatoes

Macaroni Cheese V

Butterbean & Vegetable 👽 Pattie with Roast Potatoes

Carrots & Green Cabbage

Fresh Fruit Platter

Thai Red Chicken 🕕 Curry with Rice

THURSDAY

Roasted Vegetable Pizza V

Chickpea & Mixed Vegetable 😯

Sweetcorn & Broccoli

Cheese & Crackers

FRIDAY

Battered Pollock & Chips with Tartare Sauce

Quorn Frankfurter V Hot Dog with Chips

Mixed Vegetable & Butter 😯 Bean Ragu with New Potatoes

Peas & Baked Beans

Fresh Fruit Platter

WEEK COMMENCING: 16 Nov / 07 Dec / 18 Jan / 08 Feb / 01 Mar / 22 Mar

Goan Vegetable Curry 😯 with Rice

Fresh Fruit Platter

& Sweetcorn Pizza

Sweetcorn & Roasted

FRIDAY

Breaded Pollock & Chips

Spicy Bean Burger V in a Bun with Chips

lacket Potato

Peas & Baked Beans

Fresh Fruit Platter

MONDAY

Beef Spaghetti Bolognese (H)

Mozzarella & Tomato Puff V Squares with Boiled Potatoes

Butterbean & Vegetable 👽 Tagine with Couscous

Carrots & Green Beans

Fresh Fruit Platter

TUESDAY

Chicken Sausage (H) with Mashed Potato & Gravy

Quorn Sausage V with Mashed Potato & Gravy

Jacket Potato with 💎 Vegetable & Lentil Bolognese

Green Cabbage & Cauliflower

Fresh Fruit Platter

WEDNESDAY

Roast Beef with Gravy (II) & Roast Potatoes

Quorn Roast with Gravy V & Roast Potatoes

Carrots & Broccoli

THURSDAY

Ierk Chicken (H) & Rice Burrito

Red Onion V

Vegetable Hotpot 😯

Mediterranean Vegetables

Cheese & Crackers

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 four ways school meals have the power to support you and your child this winter.



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 OF 30%



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 DON'T ADD ANY SALT TO OUR RECIPES...

We use herbs, lemon juice and other natural ingredients to add flavour.



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 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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