

WEEK COMMENCING: 13 SEPT / 4 OCT

WEEK 1

MONDAY

● Chicken Sausages with Jacket Wedges & Gravy

● Quorn Sausage with Jacket Wedges & Gravy 

Sweetcorn & Broccoli

Orange Drizzle Cake

TUESDAY

● Lamb Pasta Bolognese

● Cheese & Tomato Quiche with Jacket Wedges 

Peas & Roasted Mediterranean Vegetables

Apple Crumble & Custard

WEDNESDAY

● Roast Chicken with Roast Potatoes & Gravy

● Roasted Soya Strips with Roast Potatoes & Gravy 

Carrots & Green Beans

Pineapple Upside Down Sponge

THURSDAY

● Margherita Pizza 


● Cheese & Tomato Penne Pasta 

Vegetable Medley & Sweetcorn

Frozen Strawberry Yoghurt

FRIDAY

● Fish Fingers & Chips 

● Chickpea & Sweet Potato Shakshuka with Rice 

Peas & Baked Beans

Shortbread Biscuit

WEEK COMMENCING: 30 AUG / 20 SEPT / 11 OCT

WEEK 2

MONDAY

● Lamb Keema Curry & Rice

● Rajma Masala with Rice 

Carrots & Vegetable Medley

Vanilla Ice Cream

TUESDAY

● Beef Burger in a Bun

● Quorn Burger in a Bun 

Sweetcorn & Cauliflower

Apple & Berry Sponge

WEDNESDAY

● Roast Turkey with Roast Potatoes & Gravy

● Vegetable & Sweet Potato Bake with Gravy 

Peas & Roasted Root Vegetables

Strawberry Jelly

THURSDAY

● Margherita Pizza 

● Jacket Potato & Cheese Baked Beans  Tuna Mayo  or Coleslaw 

Sweetcorn & Green Cabbage

Fruity Flapjack

FRIDAY

● Salmon & Pollock Fish Fingers with Chips 

● Mixed Vegetable & Chickpea Spicy Rice 

Peas & Baked Beans


Pear & Vanilla Sponge

WEEK COMMENCING: 6 SEPT / 27 SEPT / 18 OCT

WEEK 3

MONDAY

● Chicken & Tomato Pasta Bake


● Tarka Dhal & Rice 

Carrots & Green Beans

Eve's Pudding & Custard

TUESDAY

● Lamb Meatballs in Tomato Sauce with Penne Pasta

● Macaroni Cheese 

Peas & Cauliflower

Frozen Strawberry Yoghurt

WEDNESDAY

● Roast Chicken with Roast Potatoes & Gravy


● Jacket Potato & Cheese  Baked Beans  Tuna Mayo  or Coleslaw 

Carrots & Green Cabbage

Mandarins with Orange Jelly

THURSDAY


● Margherita Pizza 


● Quorn Penne Pasta Bolognese 

Sweetcorn & Broccoli

Berry Ripple Cake

FRIDAY

● Fish Fingers & Chips 

● Cheese & Tomato Whirl with Chips 

Peas & Baked Beans

Chocolate Cracknell

KEY



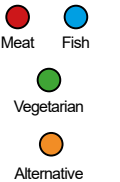
Vegetarian



Plant Based Vegan Friendly



Sustainably Caught Fish



DID YOU KNOW?



All our Milk & Bread is Organic



All our Meat is UK Farm Assured

# INTRODUCING YOUR NEW 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



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.



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.

OVER 80% OF OUR DISHES ARE FRESHLY PREPARED EACH DAY

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

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

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!



### 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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