MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Italian Chicken Meatball Sub with Oven Baked Potato Slices	Moroccan Beef with Couscous or Rice	Roast Gammon with Yorkshire Pudding, Roast Potatoes & Gravy	Hunter's Chicken with Savoury Rice	Fish Finger Bap 🎿 & Chips
Vegetable Lasagne V with Garlic Bread	Cheese & Tomato Margherita 🔻 Pizza with Potato Wedges	Vegetable Chilli γ with Rice	Cheese & Tomato Puff v with Potato wedges	Tarka Dhal Vegetable 😯 Curry with Rice
Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings		Jacket Potato with a Choice of Fillings	
Sandwich Option of the Day	Sandwich Option of the Day		Sandwich Option of the Day	
Seasonal Vegetables	Seasonal Vegetables			
Pear & Vanilla Sponge with Vanilla Custard	Lemon Shortbread Cookie			

Weeks Commencing: 19th April, 10th May, 21st June, 12th July, 13th September, 4th October

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Chicken & Tomato Pasta Bake	Sausages with Mashed Potato & Gravy	Roast Beef with Yorkshire Pudding, Roast Potatoes & Gravy	Chicken Korma with Rice	Battered Fish 🎿 & Chips
Vegetarian Pasty V with Boiled Potatoes	Vegetable & Lentil Bolognese 😯 with Garlic Bread	Chickpea & Mixed Vegetable 😯 Balti with Rice	Cheese & Tomato Panini (V with Potato Wedges	Butterbean & Vegetable 😯 Tagine with Chips
Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings
Sandwich Option of the Day	Sandwich Option of the Day	Sandwich Option of the Day	Sandwich Option of the Day	Sandwich Option of the Day
Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
Chocolate Swirl	Oat Cookie	Peach Fool	Marble Cake with Custard	Berry Muffin

Weeks Commencing: 26th April, 17th May, 7th & 28th June, 19th July, 30th August, 20th September, 11th October

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Beef Pasta Bolognese with Garlic Bread	Ham Puff with Potato Wedges	Roast Pork with Yorkshire Pudding, Roast Potatoes & Gravy	Fish Fingers & Chips 🕍 with Tomato Ketchup	Beef Burger in a Bun with Potato Wedges
Cheese & Bean Wrap (V) with Potato Wedges	Margherita Pizza with (V) Oven-Baked Crispy Potato Slices	Vegetarian Sausages with Yorkshire V Puddings, Roast Potatoes & Gravy	Macaroni Cheese v	Three Bean Casserole 👽 with Potato Wedges
Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings	Jacket Potato with a Choice of Fillings
Sandwich Option of the Day	Sandwich Option of the Day	Sandwich Option of the Day	Sandwich Option of the Day	Sandwich Option of the Day
Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
Pear & Berry Cake with Custard	Orange Drizzle Cake	Jam Roly-Poly with Custard	Chocolate Sponge with Chocolate Sauce	Ice Cream & Fruit Compote













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 infomation



CLICK HERE TO VISIT OUR WEBSITE

Feeding Hungry Minds

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.

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!



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!



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

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!

CONTACT US:



Payments and Meal Ordering

Nutrition Guidance



General Enquiries

FOLLOW US:



@ISS_Education



@ISSFoodServices