

**WEEK COMMENCING: 2<sup>nd</sup> Nov, 23<sup>rd</sup> Nov, 14<sup>th</sup> Dec, 4<sup>th</sup> Jan, 25<sup>th</sup> Jan, 8<sup>th</sup> Mar**

WEEK 1

**MONDAY**

Italian Chicken Meatball    
 Sub with Potato Wedges


Vegetable Lasagne    
 with Garlic Bread


Jacket Potato with Cheese, Baked Beans, Coleslaw  or Tuna Mayo


Seasonal Vegetables

Pear & Vanilla Sponge with Vanilla Custard

**TUESDAY**

Moroccan Beef    
 with Rice

Margherita Pizza    
 with Potato Wedges

Jacket Potato with Cheese, Baked Beans, Coleslaw  or Tuna Mayo

Seasonal Vegetables

Lemon Shortbread Cookie

**WEDNESDAY**

Roast Chicken  or Gammon with Yorkshire Pudding, Roast Potatoes & Gravy

Vegetable Chilli    
 with Rice

Jacket Potato with Cheese, Baked Beans, Coleslaw  or Tuna Mayo


Seasonal Vegetables

Orange Jelly with Mandarins

**THURSDAY**

Chicken Stacker    
 with Savoury Rice

Cheese & Tomato Puff    
 with Potato Wedges

Jacket Potato with Cheese, Baked Beans, Coleslaw  or Tuna Mayo


Seasonal Vegetables

Jam & Coconut Sponge with Custard

**FRIDAY**

Fish Fingers & Chip    
 with Tomato Ketchup

Tarka Dhal Curry    
 with Rice

Jacket Potato with Cheese, Baked Beans, Coleslaw,  Tuna or Salmon Mayo

Seasonal Vegetables

Frozen Strawberry Yoghurt

**KEY**



**Vegetarian**



**Plant Based  
Vegan Friendly**



**MSC Fish**





**Halal Option  
Available**


**WEEK COMMENCING: 9<sup>th</sup> Nov, 30<sup>th</sup> Nov, 11<sup>th</sup> Jan, 1<sup>st</sup> Feb, 22<sup>nd</sup> Feb, 15<sup>th</sup> Mar**

WEEK 2

**MONDAY**

Chicken & Tomato    
 Pasta Bake

Cheese & Bean Wrap    
 with Wedges

Jacket Potato with Cheese, Baked Beans, Coleslaw  or Tuna Mayo


Seasonal Vegetables

Oat & Raisin Cookie

**TUESDAY**

Sausages  with Mashed Potato & Gravy

Butterbean & Veg Tagine    
 with Mashed Potato


Jacket Potato with Cheese, Baked Beans, Coleslaw  or Tuna Mayo

Seasonal Vegetables

Apple Sponge & Custard

**WEDNESDAY**

Roast Beef  with Yorkshire Pudding, Roast Potatoes & Gravy


Chickpea & Mixed    
 Vegetable Balti with Rice

Jacket Potato with Cheese, Baked Beans, Coleslaw  or Tuna Mayo

Seasonal Vegetables

Peach Fool

**THURSDAY**

Chicken Korma    
 with Rice

Cheese & Tomato Panini    
 with Potato Wedges

Jacket Potato with Cheese, Baked Beans, Coleslaw  or Tuna Mayo


Seasonal Vegetables

Marble Cake with Custard

**FRIDAY**

Battered Fish    
 & Chips

Vegetable & Lentil Bolognese    
 with Garlic Bread

Jacket Potato with Cheese, Baked Beans, Coleslaw,  Tuna or Salmon Mayo


Seasonal Vegetables


Berry Muffin

**WEEK COMMENCING: 16<sup>th</sup> Nov, 7<sup>th</sup> Dec, 18<sup>th</sup> Jan, 8<sup>th</sup> Feb, 1<sup>st</sup> Mar, 22<sup>nd</sup> Mar**

WEEK 3

**MONDAY**

Beef Pasta Bolognese    
 with Garlic Bread

Three Bean Casserole    
 & Boiled Potatoes


Jacket Potato with Cheese, Baked Beans, Coleslaw  or Tuna Mayo

Seasonal Vegetables

Pear & Berry Cake with Custard

**TUESDAY**

Ham & Cheese Puff with Potato Wedges

Margherita Pizza    
 with Potato Wedges

Jacket Potato with Cheese, Baked Beans, Coleslaw  or Tuna Mayo

Seasonal Vegetables

Orange Drizzle Cake

**WEDNESDAY**

Roast Chicken  or Pork with Yorkshire Pudding, Roast Potatoes & Gravy

Quorn Sausage Toad in the Hole    
 with Roast Potatoes & Gravy


Jacket Potato with Cheese, Baked Beans, Coleslaw  or Tuna Mayo

Seasonal Vegetables

Iced Bun

**THURSDAY**

Beef Burger in a Bun    
 with Potato Wedges

Quornish Pasty    
 with Potato Wedges

Jacket Potato with Cheese, Baked Beans, Coleslaw  or Tuna Mayo


Seasonal Vegetables

Jam Roly-Poly with Custard

**FRIDAY**

Fish Nuggets & Chips 

Macaroni Cheese 

Jacket Potato with Cheese, Baked Beans, Coleslaw,  Tuna or Salmon Mayo

Seasonal Vegetables

Chocolate Sponge with Chocolate Sauce

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



Feeding Hungry Minds

CLICK HERE TO VISIT OUR WEBSITE

## YOUR SCHOOL LUNCHES ARE:

Click here for Meal Ordering and Payment information

### 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 

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. 


### 3 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 meat-free meals which can provide more fibre & less saturated fat! 

### 4 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 – 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.



CLICK HERE TO FIND OUT HOW MUCH YOU CAN SAVE

### 5 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

#### FOLLOW US:



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