MONDAY TUESDAY WEDNESDAY THURSDAY FRIDAY Cheese & Potato Pie V Macaroni Cheese 🔻 Margherita Pizza V Cheese & Tomato Penne Pasta 🔻 Cheese & Tomato Penne Pasta V Cheese & Tomato Penne Pasta V Cheese & Tomato Penne Pasta (V) Cheese & Tomato Penne Pasta V Fish Fingers 6 Fish Fingers 🥟 Fish Fingers 🥟 Fish Fingers 🥟

KEY

Vegetarian

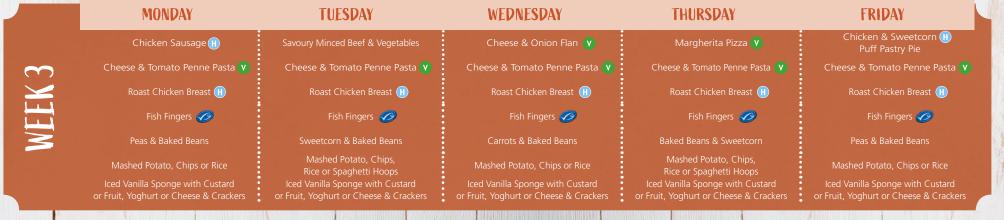
Plant Based Vegan Friendly

Halal Option Available

WEEK COMMENCING: 9th Nov, 30th Nov, 11th Jan, 1st Feb, 22nd Feb, 15th Mar



WEEK COMMENCING: 16th Nov, 7th Dec, 18th Jan, 8th Feb, 1st Mar, 22nd Mar



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!

WELLFOR 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.



YOUR SCHOOL LUNCHES ARE:



Click here for Meal Ordering and Payment infomation





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' quide for parents and carers to hear from our management and nutrition specialists.

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 meatfree meals which can provide more fibre & less saturated fat!



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.

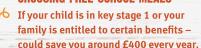
Our experienced cooks are passionate about feeding hungry minds and supporting pupil wellbeing through engaging dining experiences.



TERRIFIC VALUE

...AND ABSOLUTELY FREE FOR MANY, **INCLUDING EVERY CHILD IN KS1!**







FOR KS2 CHILDREN. OUR **MEALS OFFER GREAT VALUE**

Few places offer homemade two course meals made from great ingredients at such a good price.



CHICK HERE TO FIND OUT HOW MUCH YOU CAN SAVE

TOP TIME SAVERS



Leave the challenge of creating exciting lunches every day to us save time on shopping and chopping!

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Nutrition Guidance



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