

WEEK COMMENCING: 2nd Nov, 23rd Nov, 14th Dec, 4th Jan, 25th Jan, 8th Mar

WEEK 1

MONDAY

Italian Chicken Meatball Sub with Wedges


Jacket Potato with Cheese 

Seasonal Vegetables

Pear & Vanilla Sponge with Vanilla Custard

TUESDAY

Margherita Pizza served with Potato Wedges 

Jacket Potato with Beans 

Seasonal Vegetables

Lemon Shortbread Cookie

WEDNESDAY

Roast Gammon with Yorkshire Pudding, Roast Potatoes & Gravy

Quorn Sausage Toad in the Hole with Roast Potatoes & Gravy 

Seasonal Vegetables

Orange Jelly & Mandarins

THURSDAY

Chicken Stacker served with Potato Wedges


Cheese & Tomato Puff with Potato Wedges 

Seasonal Vegetables

Jam & Coconut Sponge with Custard

FRIDAY

Fish Fingers & Chips with Tomato Ketchup 

Jacket Potato with Beans 

Seasonal Vegetables

Frozen Strawberry Yoghurt

KEY



Vegetarian



**Plant Based
Vegan Friendly**



MSC Fish

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

WEEK 2

MONDAY

Chicken & Tomato Pasta Bake


Macaroni Cheese 

Seasonal Vegetables

Oat & Raisin Cookie

TUESDAY

Sausages with Mashed Potato & Gravy

Jacket Potato with Beans 

Seasonal Vegetables

Fruit & Chocolate Pinwheel

WEDNESDAY

Roast Beef with Yorkshire Pudding, Roast Potatoes & Gravy

Quorn Sausage with Mashed Potato & Gravy 

Seasonal Vegetables

Peach Fool

THURSDAY

Chicken Korma with Rice

Cheese & Tomato Panini with Potato Wedges 

Seasonal Vegetables

Marble Cake with Custard

FRIDAY

Battered Fish & Chips with Tomato Ketchup 

Jacket Potato with Cheese 

Seasonal Vegetables


Berry Muffin

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

WEEK 3

MONDAY

Beef Pasta Bolognese with Garlic Bread

Jacket Potato with Beans 

Seasonal Vegetables

Iced Cake

TUESDAY

Ham Puff with Potato Wedges

Margherita Pizza & Potato Wedges 

Seasonal Vegetables

Orange Drizzle Cake

WEDNESDAY

Roast Pork with Yorkshire Pudding, Roast Potatoes & Gravy

Quorn Sausage Toad in the Hole with Roast Potatoes & Gravy 

Seasonal Vegetables

Ice Cream & Fruit Compote

THURSDAY

Beef Burger in a Bun with Wedges

Quorn Burger in a Bun with Wedges 

Seasonal Vegetables

Jam Roly-Poly with Custard

FRIDAY

Fish Nuggets & Chips with Tomato Ketchup 

Jacket Potato with Cheese 

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:

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

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