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

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Italian Chicken Meatball Sub with Wedges	Margherita Pizza served V with Potato Wedges	Roast Gammon with Yorkshire Pudding, Roast Potatoes & Gravy	Chicken Stacker served with Potato Wedges	Fish Fingers & Chips 🔗 with Tomato Ketchup
Jacket Potato v with Cheese	Jacket Potato 👽 with Beans	Quorn Sausage Toad in the Hole v with Roast Potatoes & Gravy	Cheese & Tomato Puff (v) with Potato Wedges	Jacket Potato 🕎 with Beans
Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
Pear & Vanilla Sponge with Vanilla Custard	Lemon Shortbread Cookie	Orange Jelly & Mandarins	Jam & Coconut Sponge with Custard	Frozen Strawberry Yoghurt

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

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 🔗 with Tomato Ketchup
Macaroni Cheese 🔻	Jacket Potato 😯 with Beans	Quorn Sausage with v Mashed Potato & Gravy	Cheese & Tomato Panini 🚺 with Potato Wedges	Jacket Potato 😯 with Cheese
Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
Oat & Raisin Cookie	Fruit & Chocolate Pinwheel	Peach Fool	Marble Cake with Custard	Berry Muffin

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

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
EK3	Beef Pasta Bolognese with Garlic Bread	Ham Puff with Potato Wedges	Roast Pork with Yorkshire Pudding, Roast Potatoes & Gravy	Beef Burger in a Bun with Wedges	Fish Nuggets & Chips 🏈 with Tomato Ketchup
	Jacket Potato 😯 with Beans	Margherita Pizza v & Potato Wedges	Quorn Sausage Toad in the Hole v with Roast Potatoes & Gravy	Quorn Burger in a Bun 🔻 with Wedges	Jacket Potato (v) with Cheese
WE	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables	Seasonal Vegetables
	Iced Cake	Orange Drizzle Cake	lce Cream & Fruit Compote	Jam Roly-Poly with Custard	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!

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:





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.



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

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



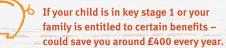
TO FIND OUT HOW MUCH YOU CAN SAVE

TOP TIME SAVERS



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

CHOOSING FREE SCHOOL MEALS



TERRIFIC VALUE

...AND ABSOLUTELY FREE FOR MANY,

INCLUDING EVERY CHILD IN KS1!



CHICK HERE

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Nutrition Guidance



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