

WEEK COMMENCING: 2nd Nov / 23rd Nov / 14th Dec / 4th Jan / 25th Jan / 15th Feb / 8th Mar

WEEK 1

MONDAY

Meatballs in Tomato Sauce with Spaghetti

Cheese & Tomato Pinwheel with Crushed Potatoes 

Cheese & Baked Bean Wrap 

Carrots & Green Beans

Apple Crumble & Custard

TUESDAY

Kheema Beef Curry with Rice

Roast Veg & Lentil Loaf with Crushed Potatoes 

Jacket Potato & Baked Beans 

Sweetcorn & Peas

Lemon & Courgette Muffin

WEDNESDAY

Roast Chicken with Roast Potatoes & Gravy

Roasted Soya Strips with Roast Potatoes 

Jacket Potato & Tuna Mayo

Broccoli & Cauliflower

Strawberry Jelly

THURSDAY

BBQ Chicken Pizza

Margherita Pizza 

Tarka Dhal with Rice 

Sweetcorn & House Salad

Apple & Banana Cake

FRIDAY

Fishcake & Chips

Jacket Potato with Vegetable & Chickpea Balti 

Fish Fingers & Chips 

Peas & Baked Beans

Fruity Flapjack

KEY



Vegetarian



Plant Based Vegan Friendly



MSC Fish

WEEK COMMENCING: 9th Nov / 30th Nov / 21st Dec / 11th Jan / 1st Feb / 22nd Feb / 15th Mar

WEEK 2

MONDAY

Cheese & Tomato Penne Pasta 

Honey & Ginger Oriental Strips with Egg Noodles 


Jacket Potato & Baked Beans 

Carrots & Peas

Golden Rice Crispy Cake

TUESDAY

Beef Lasagne

Roasted Vegetable Lasagne 

Cheese & Mixed Potato Pie 

Sweetcorn & Green Beans

Peach Upside Down Sponge

WEDNESDAY

Roast Gammon with Roast Potatoes & Gravy

Winter Vegetable & Bean Puff Square with Roast Potatoes 

Cheese & Tuna Melt

Carrots & White Cabbage

Frozen Toffee or Strawberry Yoghurt

THURSDAY

BBQ Chicken Pizza

Margherita Pizza 

Lentil & Sweet Potato Curry 

Sweetcorn & Coleslaw

Jam Tart & Custard

FRIDAY

Breaded Fish & Chips 

Quorn Nuggets & Chips 

Rainbow Frittata 

Peas & Baked Beans


Orange Jelly & Mandarins

WEEK COMMENCING: 16th Nov / 7th Dec / 28th Dec / 18th Jan / 8th Feb / 1st Mar / 22nd Mar

WEEK 3

MONDAY

Pork Sausages with Garlic & Herb Wedges

Quorn Sausages with Garlic & Herb Wedges 


Three Bean Casserole 

Peas & Baked Beans

Apple Strudel & Chantilly Cream

TUESDAY

Beef Penne Pasta Bolognese

Vegetable & Lentil Bolognese 

Jacket Potato & Cheese 

Sweetcorn & Broccoli

Starter - Garlic Bread OR Cajun Nachos 

WEDNESDAY

Roast Chicken with Roast Potatoes & Gravy

Roast Chicken & Stuffing Baguette

Macaroni Cheese 

Honey Carrots & Green Cabbage

Sticky Toffee Pudding

THURSDAY

Sweet & Sour Chicken with Rice

Margherita Pizza 

Jacket Potato

Sweetcorn & Potato Salad

Orange Drizzle Cake

FRIDAY

Fish Fingers & Chips 

Cheese & Onion Quiche with Chips 

Quorn Paella 

Peas & Baked Beans

Iced Vanilla Sponge

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!

WE'VE REDUCED SUGAR IN OUR MENUS THROUGH SWAPS FOR LOWER SUGAR DESSERTS SUCH AS YOGHURT AND FRUIT 


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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