

WEEK COMMENCING: 1ST & 22ND NOV / 13TH DEC / 3RD & 24TH JAN / 14TH FEB / 7TH & 28TH MAR

WEEK 1

MONDAY

Vegetable Quesadillas

Tomato Pasta Bake

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

Seasonal Vegetables

Iced Sponge

TUESDAY

Macaroni Cheese

All Day Breakfast

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

Seasonal Vegetables

Apple Pie with Custard or Ice Cream

WEDNESDAY

Three Bean Casserole with Potatoes

Roast Turkey with Yorkshire Pudding, Gravy & Roast Potatoes

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

Seasonal Vegetables

Strawberry & Vanilla Cookie

THURSDAY

Chickpea & Mixed Veg Balti with Rice

Meat Feast Pizza with Potato Wedges

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

Seasonal Vegetables

Syrup & Ginger Sponge with Custard

FRIDAY

Quorn Nuggets with Chips

Fish Fingers & Chips with Tomato Ketchup

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

Seasonal Vegetables

Pear & Chocolate Cake

WEEK COMMENCING: 8TH & 29TH NOV / 10TH & 31ST JAN / 14TH MAR / 4TH APR

WEEK 2

MONDAY

Mozzerella Slice

Quorn Burger with Potatoes

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

Seasonal Vegetables

Marble Sponge Traybake

TUESDAY

Tomato Pasta Bake

Chicken Curry with Rice

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

Seasonal Vegetables

Rice Pudding & Peaches

WEDNESDAY

Sausages & Gravy

Roast Chicken, Yorkshire Pudding & Gravy with Roast Potatoes

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

Seasonal Vegetables

Apple Cracknell

THURSDAY

Vegetable & Lentil Bolognaise with Garlic Bread

Battered Fish & Chips with Tomato Ketchup

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

Seasonal Vegetables

Chocolate Sponge & Chocolate Sauce

FRIDAY

Sweet Potato & Lentil Curry with Rice

Meat Feast Pizza with Potato Wedges

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

Seasonal Vegetables

Lemon & Courgette Muffin

WEEK COMMENCING: 15TH NOV / 6TH DEC / 17TH JAN / 7TH & 28TH FEB / 21ST MAR

WEEK 3

MONDAY

Shepherdess Pie

Quorn Sausage in a Roll with Potatoes

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

Seasonal Vegetables

Yorkshire Mess Fruit Fool Yoghurt & Shortbread

TUESDAY

Cheese Quiche with New Potatoes

Fish Fingers & Chips with Tomato Ketchup

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

Seasonal Vegetables

Sticky Toffee Date Loaf

WEDNESDAY

Lentil & Chickpea Loaf with Roast Potatoes

Roast Chicken, Yorkshire Pudding & Gravy with Roast Potatoes

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

Seasonal Vegetables

Ice Cream & Fruit Compote

THURSDAY

Cheese & Bean Wrap with Potato Wedges

Lasagne with Garlic Bread

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

Seasonal Vegetables

Vanilla Sponge & Custard

FRIDAY

Vegetable Chilli with Rice

Beef Burger in a Bun with Potato Wedges

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

Seasonal Vegetables

Chocolate & Beetroot Brownie

KEY



Vegetarian



Plant Based Vegan Friendly



Halal Option Available



Sustainably Caught Fish

YOUR SCHOOL LUNCHES ARE:

DELICIOUSLY HEALTHY CHOICES

This Term Features...

20 NEW SALADS!

Did you know pupils get to choose from a selection of five salads every day? We've just made the salad bar even tastier with these additional options!

WASTE-LESS RECIPES

Ensuring our menus are as sustainable as possible is important to us, which is why we're introducing recipes that minimise food waste and use up 'left over' ingredients. Here's an example! Why not give it a go?



Charlotte Quick, Company Nutritionist, explains a little about how we build our menus

WE HAVE INCREASED THE NUMBER OF PLANT BASED DISHES ON OUR MENUS BY 20%



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 even more and are proud Peas Please pledgers. Find out more here!



INTRODUCING YOUR NEW MENU

Welcome to your new menu, which has been created so your child can enjoy a delicious, balanced school lunch every day. On this page you'll find some of our dedicated experts talking about how we design, cook and serve our meals. All our menus aim to offer great value, meet school food standards and are at the heart of the exciting food experiences we strive to create for our young diners.

Thank you and please get in touch if you have any questions or suggestions!



[Click here for meal ordering and payment information](#)

MADE FROM GREAT INGREDIENTS, BY AWESOME PEOPLE



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

OVER 80% OF OUR DISHES ARE FRESHLY PREPARED EACH DAY

ALL OF THE EGGS WE USE ARE FREE RANGE & RSPCA ASSURED

Check out this tasty sweet potato, lentil and chickpea curry recipe!

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

Click on the video to hear from Jane and Duncan, two of our awesome chefs, as they prepare one of our delicious recipes!



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 - it 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.



Sophie Crosswaite, Nutritionist, shares her thoughts on the value of school lunches



CLICK HERE TO FIND OUT HOW MUCH YOU CAN SAVE

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Feeding Hungry Minds

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