

WEEK COMMENCING: 19 Apr / 10 May / 21 Jun / 12 Jul / 30 Aug / 20 Sep / 11 Oct

WEEK 1

MONDAY

Il Pollo Pasta
Mozzarella & Tomato Puff Squares with Boiled Potatoes
Spinach & Lentil Dhal with Jacket Potato
Sweetcorn & Broccoli
Peaches with Ice Cream & Fruit Melba Sauce

TUESDAY

Beef Hotpot with Garlic Bread
Roast Vegetable Calzone
Jacket Potato with Coleslaw
Peas & Cauliflower
Yoghurt Bar

WEDNESDAY

Roast Chicken Breast with Roast Potatoes & Gravy
Cheese & Tomato Pasta Bake
Jacket Potato with Tuna Mayonnaise
Carrots & Green Beans
Oaty Apple & Berry Crumble with Custard

THURSDAY

Meat Feast Pizza
Margherita Pizza
Jacket Potato with Vegetable Chilli
Roasted Mediterranean Vegetables & Sweetcorn
Cheese & Crackers

FRIDAY

Fish Fingers & Chips
Spicy Bean Burger in a Bun with Chips
Jacket Potato with BBQ Baked Beans
Peas & Baked Beans
Fresh Fruit Salad with Natural Yoghurt

WEEK COMMENCING: 26 Apr / 17 May / 07 Jun / 28 Jun / 19 Jul / 06 Sep / 27 Sep / 18 Oct

WEEK 2

MONDAY

Honey & Ginger Vegetable Strips Stir Fry with Noodles
Quorn Paella
Jacket Potato with Ratatouille
Carrots & Vegetable Medley
Fresh Fruit Salad with Natural Yoghurt

TUESDAY

Kheema Beef Curry with Rice
Vegetable Lasagne
Jacket Potato with Tuna Mayonnaise
Green Beans & Cauliflower
Yoghurt Bar

WEDNESDAY

Roast Garlic & Lemon Chicken with Gravy & Roast Potatoes
Goan Vegetable Curry with Rice
Cheese & Leek Potato Boats
Carrots & Green Cabbage
Pear & Mixed Berry Pie with Vanilla Ice Cream

THURSDAY

Thai Red Chicken Curry with Rice
Roasted Vegetable Pizza
Jacket Potato with Vegetable & Chickpea Balti
Sweetcorn & Broccoli
Cheese & Crackers

FRIDAY

Battered Pollock & Chips with Tartare Sauce
Quorn Frankfurter Hot Dog with Chips
Jacket Potato with Baked Beans
Peas & Baked Beans
Fresh Fruit Salad with Natural Yoghurt

WEEK COMMENCING: 03 May / 24 May / 14 Jun / 05 Jul / 13 Sep / 04 Oct

WEEK 3

MONDAY

Beef Spaghetti Bolognese
Butterbean & Vegetable Tagine with Couscous
Jacket Potato with Coleslaw
Carrots & Green Beans
Peach Fool

TUESDAY

Chicken Sausage with Mashed Potato & Gravy
Quorn Sausage with Mashed Potato & Gravy
Jacket Potato with Vegetable & Lentil Bolognese
Green Cabbage & Cauliflower
Yoghurt Bar

WEDNESDAY

Roast Turkey with Gravy & Roast Potatoes
Macaroni Cheese
Jacket Potato with Butternut & Vegetable Curry
Carrots & Broccoli
Apple & Banana Cake with Custard

THURSDAY

Jerk Chicken & Rice Burrito
Red Onion & Sweetcorn Pizza
Jacket Potato with Vegetable Bean Chilli
Sweetcorn & Roasted Mediterranean Vegetables
Cheese & Crackers

FRIDAY

Breaded Pollock & Chips
Cheese & Broccoli Quiche with Chips
Jacket Potato with Salmon Mayonnaise
Peas & Baked Beans
Fresh Fruit Salad with Natural Yoghurt

KEY



Vegetarian



Plant Based
Vegan Friendly



Sustainably
Caught Fish



Halal Option
Available

YOUR 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 people 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.

Before you read on, we'd also like to reassure you that our service is safe and has been carefully reviewed throughout the pandemic, with adjustments made where needed. Our catering teams have received training, to ensure they are following Government guidance at all times, and our local managers have assessed and will continue to review the service.

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



Click here for Meal Ordering and Payment information



Feeding Hungry Minds

CLICK HERE TO VISIT OUR WEBSITE

YOUR SCHOOL LUNCHES ARE:

MADE FROM GREAT INGREDIENTS, BY AWESOME PEOPLE

Our meals are balanced and made from ingredients which are sustainably sourced and better for animal welfare.

OVER 80% OF OUR DISHES ARE FRESHLY PREPARED EACH DAY

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

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!



Love British Food
Official Partner

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.

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

EVEN HEALTHIER & 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.



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

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!



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

CONTACT US:



Payments and Meal Ordering

Nutrition Guidance



General Enquiries

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