

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 Dahl with Rice 
 Sweetcorn & Broccoli
 Fresh Fruit Platter or Yoghurt





TUESDAY

Beef Hotpot 
 with Garlic Bread
 Roast Vegetable Calzone 
 Chickpea & Mixed Vegetable Spicy Rice 
 Peas & Cauliflower
 Yoghurt Bar




WEDNESDAY

Roast Chicken Breast with Roast Potatoes & Gravy
 Cheese & Tomato Pasta Bake 
 Roasted Vegetarian Strips with Gravy Roast Potatoes 
 Carrots & Green Beans
 Fresh Fruit Salad

THURSDAY

Meat Feast Pizza  
 Margherita Pizza 
 Jacket Potato with Vegetable Chilli 
 Roasted Mediterranean Vegetables & Sweetcorn
 Yoghurt Bar

FRIDAY

Fish Fingers & Chips 
 Spicy Bean Burger  in a Bun with Chips
 Mexican Rice Wrap 
 Peas & Baked Beans
 Oaty Apple & Berry Crumble with Custard




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 Platter or Yoghurt





TUESDAY

Kheema Beef Curry with Rice 
 Vegetable Lasagne 
 'Chicken' Style Piri Piri Strips Wrap 
 Green Beans & Cauliflower
 Yoghurt Bar

WEDNESDAY

Roast Turkey with Gravy & Roast Potatoes
 Macaroni Cheese 
 Butterbean & Vegetable Pattie with Roast Potatoes 
 Carrots & Green Cabbage
 Fresh Fruit Salad

THURSDAY

Thai Red Chicken Curry with Rice  
 Roasted Vegetable Pizza 
 Chickpea & Mixed Vegetable Balti with Rice 
 Sweetcorn & Broccoli
 Yoghurt Bar

FRIDAY

Battered Pollock & Chips with Tartare Sauce 
 Quorn Frankfurter Hot Dog with Chips 
 Mixed Vegetable & Butterbean Ragu with New Potatoes 
 Peas & Baked Beans
 Pear & Mixed Berry Pie with Custard

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

WEEK 3

MONDAY

Beef Spaghetti Bolognese 
 Tuna Mayonnaise Wrap
 Butterbean & Vegetable Tagine with Couscous 
 Carrots & Green Beans
 Fresh Fruit Platter or Yoghurt

TUESDAY

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


WEDNESDAY

Roast Beef with Gravy & Roast Potatoes
 Quorn Roast with Gravy & Roast Potatoes 
 Goan Vegetable Curry with Rice 
 Carrots & Broccoli
 Fresh Fruit Salad

THURSDAY

Jerk Chicken & Rice Burrito 
 Red Onion & Sweetcorn Pizza 
 Vegetable Hotpot 
 Sweetcorn & Roasted Mediterranean Vegetables
 Yoghurt Bar

FRIDAY

Breaded Pollock with Chips 
 Cheese & Broccoli Quiche with Chips 
 Jacket Potato with Salmon Mayonnaise
 Peas & Baked Beans
 Apple & Banana Cake with Custard

KEY



Vegetarian



Plant Based Vegan Friendly



Sustainably Caught Fish



Free Range

DID YOU KNOW?



All our Milk, Flour, Yoghurt Pots, Pasta & Bread is Organic

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



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.



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.

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!



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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