

WEEK COMMENCING: 19th April, 10th May, 7th & 28th June, 19th July, 30th Aug, 20th Sept & 11th Oct

WEEK 1

MONDAY

Honey Ginger Soya Strips with Egg Noodles

Cheese & Tomato Penne Pasta 

Jacket Potato with Baked Beans 

Carrots & Green Beans

Pancakes with Chocolate Sauce

TUESDAY

BBQ Chicken Pasta Bake

Macaroni Cheese 

Tuna Mayonnaise Wrap 

Sweetcorn & Peas

Pineapple Sponge

WEDNESDAY

Roast Chicken Thigh, Roast Potatoes, Sage & Onion Stuffing & Gravy

Roasted Soya Strips, Roast Potatoes, Stuffing & Gravy 

Tomato & Herb Puff, Roast Potatoes & Gravy 

Broccoli & Cauliflower

Strawberry Jelly

THURSDAY

Beef Chilli Con Carne with Rice

Margherita Pizza 

Pesto Pasta 

Sweetcorn & House Salad

Pear & Berry Crumble with Custard

FRIDAY

Fish Fingers with Chips or Wedges & Tomato Sauce 

Tarka Dhal served with Rice 

Jacket Potato with Beans 

Baked Beans & Peas

Yoghurt Bar & Toppings


WEEK COMMENCING: 26th April, 17th May, 14th June, 5th July, 6th Sept, 27th Sept & 18th Oct

WEEK 2

MONDAY

Tomato, Lentil & Bean Pasta 

Thai Quorn Green Vegetable Curry & Rice 

Jacket Potato with Beans 

Peas & Carrots

Vanilla Ice Cream & Berry Compote

TUESDAY

Minced Beef & Onion Pie with Mashed Potato & Gravy

Macaroni Cheese 

Jacket Potato with Vegetable & Chickpea Balti 

Sweetcorn & Green Beans

Custard Biscuits

WEDNESDAY

Roast Gammon, Roast Potatoes & Gravy

Quorn Sausage Toad in the Hole, Roast Potatoes & Gravy 

Jacket Potato with Beans 

Honey Roasted Carrots & Cabbage

Orange Jelly & Mandarins

THURSDAY

Sweet & Sour Chicken with Rice

Margherita Pizza 

Mexican Rice Wrap 

Sweetcorn & Coleslaw

Jam & Coconut Sponge

FRIDAY

Battered Fish and Chips or Wedges with Tomato Sauce 

Quorn Nuggets with Chips or Wedges & Tomato Sauce 

Falafel Burger with Chips or Wedges & Tomato Sauce 

Peas & Beans

Golden Rice Crispy Cake

WEEK COMMENCING: 3rd & 24th May, 21st June, 12th July, 13th Sept & 4th Oct

WEEK 3

MONDAY

Chicken & Sweetcorn Pizza

Margherita Pizza 


Homemade Red Lentil & Vegetable Sausage Roll 

Peas & Beans

Apple Sponge Cake

TUESDAY

Pork Sausages with Garlic Herby Wedges

Quorn Sausage with Garlic Herby Wedges 

Tuna, Pepper & Pasta Salad 

Sweetcorn & Broccoli

Frozen Toffee/Strawberry Yoghurt

WEDNESDAY

Roast Chicken Thigh, Roast Potatoes & Gravy

Macaroni Cheese 

Chickpea & Mixed Vegetable Spicy Rice 

Green Cabbage & Honey Glazed Carrots

Pear & Vanilla Sponge

THURSDAY

Beef Penne Pasta Bolognese


Vegetable & Lentil Bolognese 

Jacket Potato & Cheese 

Sweetcorn & Green Beans

Cinnamon Biscuit

FRIDAY

Fish Fingers with Chips or Wedges & Tomato Sauce 

Cheese, Potato & Red Onion Frittata 

Flaked Salmon & Bean Penne Pasta Salad 

Peas & Baked Beans

Berry Jelly

KEY



Vegetarian



Plant Based Vegan Friendly

proudly supporting



Sustainably Caught Fish

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 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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