

WEEK COMMENCING: 1 NOV / 22 NOV / 13 DEC / 3 JAN / 24 JAN / 7 MARCH / 28 MARCH

WEEK 1

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<ul style="list-style-type: none"> Vegetable & Lentil Bolognese with Penne Pasta Oven Baked Quorn Sausage with Creamy Mashed Potato & Gravy Oven Baked Chicken Sausages with Creamy Mashed Potato & Gravy Cheese & Tuna Melt Sweetcorn & Broccoli Florets Strawberry Flavoured Frozen Yoghurt 	<ul style="list-style-type: none"> Roasted Vegetable, Chickpea & Herb Couscous Classic Macaroni Cheese with Garlic Bread Beef Kheema Matar with Steamed Rice Tuna Mayonnaise Sandwich Garden Peas & Cauliflower Florets Oaty Apple Crumble with Organic Vanilla Custard 	<ul style="list-style-type: none"> Jacket Potato & Cheese Baked Beans or Coleslaw Roasted Veggie Strips with Yorkshire Pudding, Roast Potatoes & Gravy Roast Chicken Breast with Yorkshire Pudding, Roast Potatoes & Gravy Mild Cheddar Cheese filled Tortilla Wrap Carrots & Steamed Green Beans Pineapple Upside Down Sponge 	<ul style="list-style-type: none"> Mixed Vegetable Biryani Pasta Al Pomodoro Penne Pasta in a Rich Tomato Sauce Traditional Margherita Pizza Free Range Egg Mayonnaise filled Soft Sub Roll Vegetable Medley & Sweetcorn Zesty Orange Drizzle Cake 	<ul style="list-style-type: none"> Chickpea & Sweet Potato Shakshuka with Rice Cheese & Onion Quiche with Chunky Chips Golden Crumbed Fish Fingers with Chunky Chips Golden Crumbed Fish Fingers in a Soft Bap Garden Peas & Baked Beans Crispy Chocolate Squares

WEEK COMMENCING: 8 NOV / 29 NOV / 10 JAN / 31 JAN / 21 FEB / 14 MARCH

WEEK 2

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<ul style="list-style-type: none"> Rajma Masala with Steamed Rice Cheese, Potato & Red Onion Frittata with Jacket Wedges Beef Meatballs in a Herby Italian Tomato Sauce with Penne Pasta Tuna Mayonnaise filled Tortilla Wrap Carrots & Vegetable Medley Creamy Vanilla Ice Cream 	<ul style="list-style-type: none"> Jacket Potato & Cheese Baked Beans or Coleslaw Grilled Quorn Burger in a Bun with Tomato Ketchup Chicken A'la King with Steamed Rice Chicken in a Creamy Sauce Grated Mild Cheddar Cheese Sandwich Sweetcorn & Broccoli Florets Apple & Banana Sponge Cake 	<ul style="list-style-type: none"> Mexican Bean & Vegetable Chilli with Rice Vegetable & Sweet Potato Bake with Gravy Roast Turkey Breast with Yorkshire Pudding, Roast Potatoes & Gravy Free Range Egg Mayonnaise filled Organic Baguette Garden Peas & Roasted Root Vegetables Strawberry Jelly 	<ul style="list-style-type: none"> Jacket Potato & Cheese Baked Beans or Coleslaw Honey & Soy Shredded Vegetables with Noodles Traditional Margherita Pizza Mild Cheddar Cheese filled Soft Roll Sweetcorn & Steamed Green Beans Fruity Flapjack 	<ul style="list-style-type: none"> Spicy Mixed Vegetable & Chickpea Rice Tomato & Basil Pastry Puff with Chunky Chips Golden Crumbed Fish Fingers with Chunky Chips Tuna Mayonnaise Sandwich Garden Peas & Baked Beans Pear & Winter Berry Crumble with Organic Vanilla Custard

WEEK COMMENCING: 15 NOV / 6 DEC / 17 JAN / 7 FEB / 28 FEB / 21 MARCH

WEEK 3

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<ul style="list-style-type: none"> Moroccan Chickpea & Vegetable Tagine with Couscous Quorn Sausage & Bean Casserole with Jacket Wedges Mild Chicken Curry with Steamed Rice Grilled Cheddar Cheese & Tomato Panini Carrots & Steamed Green Beans Toffee Flavoured Frozen Yoghurt 	<ul style="list-style-type: none"> Tarka Dhal with Naan Bread Mexican Cheese & Bean Fajita Rich Beef Bolognese with Penne Pasta Tuna Mayonnaise filled Tortilla Wrap Garden Peas & Roasted Mediterranean Vegetables Eve's Pudding & Organic Vanilla Custard 	<ul style="list-style-type: none"> Jacket Potato & Cheese Baked Beans or Coleslaw Tuscan Three Bean Casserole with Steamed Rice Roast Chicken Breast with Yorkshire Pudding, Roast Potatoes & Gravy Cheddar Cheese filled Soft Topped Sub Roll Carrots & Green Cabbage Swiss Style Apple Strudel & Organic Vanilla Custard 	<ul style="list-style-type: none"> Sautéed Mixed Vegetable & Chickpea Jambalaya Quorn Veggie Bolognese with Penne Pasta Traditional Margherita Pizza Free Range Egg Mayonnaise Sandwich Sweetcorn & Broccoli Florets Velvety Chocolate Sponge Cake 	<ul style="list-style-type: none"> Jacket Potato & Cheese Baked Beans or Coleslaw Cheese & Tomato Pinwheel with Chunky Chips Golden Crumbed Fish Fingers with Chunky Chips Golden Crumbed Fish Fingers in a Soft Bap Garden Peas & Baked Beans Traditional Shortbread Biscuit

KEY



Vegetarian



Plant Based
Vegan Friendly



Sustainably Caught Fish



Meat



Halal



Vegetarian



Fish



Alternative

DID YOU KNOW?



All our Milk & Bread is Organic



All our Meat is UK Farm Assured

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

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

CONTACT US:



Payments and Meal Ordering



Nutrition Guidance



General Enquiries

FOLLOW US:



@ISS_Education



Feeding Hungry Minds

CLICK HERE TO VISIT OUR WEBSITE