

WEEK 1

WEEK COMMENCING: 19 APR / 10 MAY / 31 MAY / 21 JUNE / 12 JULY

MONDAY

- Chicken Sausages with Mashed Potato & Gravy
- Quorn Sausage with Mashed Potato & Gravy
- Vegetable & Lentil Bolognese with Penne Pasta
- Cheese Roll
- Sweetcorn & Broccoli
- Orange Drizzle Cake

TUESDAY

- Lamb Pasta Bolognese
- Cheese & Bean Fajita
- Roasted Vegetable Couscous
- Tuna Mayo Sandwich
- Peas & Roasted Mediterranean Vegetables
- Apple Crumble & Custard

WEDNESDAY

- Roast Chicken with Roast Potatoes & Gravy
- Roasted Soya Strips with Roast Potatoes & Gravy
- Jacket Potato & Cheese Baked Beans Tuna Mayo or Coleslaw
- Cheese Wrap
- Carrots & Green Beans
- Pineapple Upside Down Sponge

THURSDAY

- Margherita Pizza
- Cheese & Tomato Penne Pasta
- Vegetable Biryani
- Egg Mayo Sandwich
- Vegetable Medley & Sweetcorn
- Frozen Strawberry Yoghurt

FRIDAY

- Fish Fingers & Chips
- Cheese & Tomato Quiche with Chips
- Chickpea & Sweet Potato Shakshuka with Rice
- Fish Finger Bap
- Peas & Baked Beans
- Shortbread Biscuit

WEEK 2

WEEK COMMENCING: 26 APR / 17 MAY / 7 JUNE / 28 JUNE / 19 JULY

MONDAY

- Lamb Meatballs in Tomato Sauce with Penne Pasta
- Cheese, Potato & Red Onion Frittata with Jacket Wedges
- Rajma Masala with Rice
- Tuna Mayo Baguette
- Carrots & Vegetable Medley
- Vanilla Ice Cream

TUESDAY

- Chicken & Vegetable Stir Fry with Noodles
- Quorn Burger in a Bun
- Jacket Potato & Cheese Baked Beans Tuna Mayo or Coleslaw
- Cheese Sandwich
- Sweetcorn & Cauliflower
- Apple & Berry Sponge

WEDNESDAY

- Roast Turkey with Roast Potatoes & Gravy
- Vegetable Bean Chilli & Rice
- Vegetable & Sweet Potato Bake with Gravy
- Tuna Mayo Wrap
- Peas & Roasted Root Vegetables
- Strawberry Jelly

THURSDAY

- Margherita Pizza
- Vegetable Chow Mein
- Jacket Potato & Cheese Baked Beans Tuna Mayo or Coleslaw
- Egg Mayo Sub Roll
- Sweetcorn & Green Cabbage
- Fruity Flapjack

FRIDAY

- Fish Fingers & Chips
- Tomato & Basil Puff with Chips
- Mixed Vegetable & Chickpea Spicy Rice
- Sticky Salmon Wrap
- Peas & Baked Beans
- Pear & Vanilla Sponge

WEEK 3

WEEK COMMENCING: 3 MAY / 24 MAY / 14 JUNE / 5 JULY

MONDAY

- BBQ Chicken Pasta Bake
- Quorn & Vegetable Stir Fry with Noodles
- Tarka Dhal & Rice
- Cheese Baguette
- Carrots & Green Beans
- Eve's Pudding & Custard

TUESDAY

- Lamb Keema Curry & Rice
- Macaroni Cheese
- Chickpea & Vegetable Tagine with Couscous
- Tuna Mayo Wrap
- Peas & Cauliflower
- Frozen Strawberry Yoghurt

WEDNESDAY

- Roast Chicken with Roast Potatoes & Gravy
- Mixed Vegetable & Butterbean Ragu with Roast Potatoes
- Jacket Potato & Cheese Baked Beans Tuna Mayo or Coleslaw
- Cheese Sub Roll
- Carrots & Green Cabbage
- Mandarins with Orange Jelly

THURSDAY

- Margherita Pizza
- Quorn Penne Pasta Bolognese
- Vegetable & Chickpea Jambalaya
- Egg Mayo Baguette
- Sweetcorn & Broccoli
- Berry Ripple Cake

FRIDAY

- Fish Fingers & Chips
- Cheese & Tomato Whirl with Chips
- Jollof Rice
- Tuna Mayo Sandwich
- Peas & Baked Beans
- Chocolate Cracknell

KEY



Vegetarian



Plant Based Vegan Friendly



Sustainably Caught Fish



DID YOU KNOW?



All our Milk & Bread is Organic



All our Meat is UK Farm Assured

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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