







WEEK COMMENCING: 30TH AUG, 20TH SEPT, 11TH OCT, 1ST NOV, 22ND NOV & 13TH DEC

WEEK 1





MONDAY

- Sausage & Apple Plait 
- Chickpea & Mixed Vegetable Balti with Rice 
- Jacket Potato & Cheese  Baked Beans  or Tuna Mayo 
- Green Beans & Sweetcorn
- Oat Dream Cookie





TUESDAY

- Organic Beef Spaghetti Bolognese
- Vegetable Lasagne 
- Jacket Potato & Cheese  Baked Beans  or Tuna Mayo 
- Carrots & Broccoli
- Carrot Cake






WEDNESDAY

- Roast Lemon & Garlic Chicken Thigh with Roast Potatoes & Gravy
- Roasted Veggie Strips with Gravy & Roast Potatoes 
- Jacket Potato & Cheese  Baked Beans  or Tuna Mayo 
- Roasted Mediterranean Vegetables & Cabbage
- Pineapple Upside Down Cake & Custard

THURSDAY

- Red Onion & Sweetcorn Pizza
- Goan Vegetable Curry 
- Jacket Potato & Cheese  Baked Beans  or Tuna Mayo 
- Sweetcorn & Apple Slaw
- Fresh Fruit Salad & Natural Yoghurt






FRIDAY

- Fish Fingers & Chips 
- Cheese & Onion Quiche 
- Jacket Potato & Cheese  Baked Beans  or Tuna Mayo 
- Peas & Baked Beans
- Strawberry Jelly & Ice Cream





WEEK COMMENCING: 6TH SEPT, 27TH SEPT, 18TH OCT, 8TH NOV, 29TH NOV & 20TH DEC

WEEK 2





MONDAY

- Moroccan Beef 
- Mexican Rice Wrap 
- Jacket Potato & Cheese  Baked Beans  or Tuna Mayo 
- Peas & Cauliflower
- Frozen Strawberry Yoghurt





TUESDAY

- Chicken & Leek Wholemeal Pastry Pie
- Shepherdess Pie with Sweet Potato Topping 
- Jacket Potato & Cheese  Baked Beans  or Tuna Mayo 
- Swede & Carrots
- Shortbread






WEDNESDAY

- Roast Beef with Roast Potatoes & Gravy
- Cheese & Tomato Pasta Bake 
- Jacket Potato & Cheese  Baked Beans  or Tuna Mayo 
- Sweetcorn & Green Cabbage
- Vanilla Sponge with Apple Compote

THURSDAY

- Margherita Pizza
- Honey & Ginger Veggie Strips served with Noodles 
- Jacket Potato & Cheese  Baked Beans  or Tuna Mayo 
- Runner Bean Slaw & Broccoli
- Fresh Fruit Salad & Natural Yoghurt






FRIDAY

- Battered Pollock & Chips 
- Falafel & Salad Burger 
- Jacket Potato & Cheese  Baked Beans  or Tuna Mayo 
- Peas & Baked Beans
- Strawberry Jelly & Ice Cream

WEEK COMMENCING: 13TH SEPT, 4TH OCT, 25TH OCT, 15TH NOV, 6TH DEC

WEEK 3



MONDAY

- Sub Chicken & Sweetcorn Meatballs in Tomato Sauce 
- Vegetarian Chicken Style Piri Piri Strips Wrap 
- Jacket Potato & Cheese  Baked Beans  or Tuna Mayo 
- Carrots & Green Beans
- Fruity Flapjack





TUESDAY

- Cottage Pie
- Vegetable Hotpot 
- Jacket Potato & Cheese  Baked Beans  or Tuna Mayo 
- Sweetcorn & Broccoli
- Chocolate Cracknell






WEDNESDAY

- Roast Lemon & Garlic Chicken Thigh with Roast Potatoes & Gravy
- Macaroni Cheese 
- Jacket Potato & Cheese  Baked Beans  or Tuna Mayo 
- Roasted Mediterranean Vegetables & Peas
- Oaty Apple & Berry Crumble with Custard

THURSDAY

- Roasted Vegetable Pizza
- Spinach & Lentil Dahl 
- Jacket Potato & Cheese  Baked Beans  or Tuna Mayo 
- Roasted Cauliflower & Fruity Slaw
- Fresh Fruit Salad & Natural Yoghurt

FRIDAY

- Fish Fingers & Chips 
- Roast Vegetable Calzone 
- Jacket Potato & Cheese  Baked Beans  or Salmon Mayo 
- Peas & Baked Beans
- Orange Jelly & Mandarins

KEY



Vegetarian



Plant Based Vegan Friendly



Halal Option Available



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

...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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