

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

WEEK 1

MONDAY

Halal 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 served with Roast Potatoes & Gravy

Roasted Vegetarian 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

KEY



Vegetarian



Plant Based
Vegan Friendly



Halal Option
Available



Sustainably
Caught Fish

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

WEEK 2

MONDAY

Halal 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 Vegetable 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

Halal 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 Hot Pot 

Jacket Potato & Cheese 
Baked Beans  or Tuna Mayo 

Sweetcorn & Broccoli

Chocolate Cracknell

WEDNESDAY

Roast Lemon & Garlic Chicken Thigh served 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

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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