







WEEK COMMENCING: 3RD JANUARY, 24TH JANUARY, 7TH & 28TH MARCH

WEEK 1







MONDAY

- Butternut, Chickpea & Vegetable Curry with Wholegrain Rice 
- Kheema Beef Curry with Rice
- Jacket Potato with Cheese  Baked Beans  or Tuna Mayo 
- Curried Roast Cauliflower & Carrots 
- Chocolate Shortbread 








TUESDAY

- Quorn Frankfurters Hot Dog with Crushed New Potatoes & Spring Onion 
- Chicken Sausage Hotdog with Crushed New Potatoes & Spring Onion
- Baguette with Tuna Mayo  Cheese  or Egg Mayo 
- Roasted Mediterranean Vegetables & Garden Peas 
- Rice Pudding 








WEDNESDAY

- Macaroni Cheese 
- Garlic & Lemon Chicken Thigh with Roast Potatoes & Gravy
- Jacket Potato with Cheese  Baked Beans  or Tuna Mayo 
- Green Cabbage & Carrots 
- Peaches & Fruit Melba Sauce with Ice cream 

THURSDAY

- Quorn Bolognese Pizza with Potato Wedges 
- Margherita Pizza with Potato Wedges 
- Baguette with Tuna Mayo  Cheese  or Egg Mayo 
- Coleslaw & Sweetcorn 
- Fruit Salad & Natural Yoghurt or Cheese & Biscuits 







FRIDAY

- Red Lentil & Vegetable Sausage Roll 
- Fish Fingers with Chips 
- Jacket Potato with Cheese  Baked Beans  or Tuna Mayo 
- Baked Beans & Garden Peas 
- Strawberry Jelly & Ice Cream 

WEEK COMMENCING: 10TH & 31ST JANUARY, 21ST FEBRUARY, 14TH MARCH & 4TH APRIL

WEEK 2







MONDAY

- Quorn Chilli Con Carne 
- Beef Chilli Con Carne
- Jacket Potato with Cheese  Baked Beans  or Tuna Mayo 
- Garden Peas & Baked Tomatoes 
- Oat Dream Cookie 

TUESDAY

- Shepherdess Pie 
- Chicken & Leek Pie
- Baguette with Tuna Mayo  Cheese  or Egg Mayo 
- Broccoli & Sweetcorn 
- Chocolate Cracknell 








WEDNESDAY

- Vegetable & Sweet Potato Bake 
- Roast Beef with Yorkshire Pudding, Roast Potatoes & Gravy
- Jacket Potato with Cheese  Baked Beans  or Tuna Mayo 
- Carrots & Green Beans 
- Berry Muffin 

THURSDAY

- Red Onion & Sweetcorn Pizza with Cajun Potatoes 
- Margherita Pizza with Cajun Potatoes 
- Baguette with Tuna Mayo  Cheese  or Egg Mayo 
- Apple Slaw & Sweetcorn 
- Fruit Salad & Natural Yoghurt or Cheese & Biscuits 







FRIDAY

- Spicy Bean Burger in a Bun 
- Battered Pollock with Chips 
- Jacket Potato with Cheese  Baked Beans  or Tuna Mayo 
- Baked Beans & Garden Peas 
- Orange Jelly & Mandarins 





WEEK COMMENCING: 17TH JANUARY, 7TH & 28TH FEBRUARY & 21ST MARCH

WEEK 3







MONDAY

- Vegetable & Lentil Bolognese 
- Beef Penne Pasta Bolognese
- Jacket Potato with Cheese  Baked Beans  or Tuna Mayo 
- Roasted Mediterranean Vegetables & Garden Peas 
- Frozen Toffee Yoghurt 








TUESDAY

- Tarka Dahl with Rice 
- Jerk Chicken Burrito
- Baguette with Tuna Mayo  Cheese  or Egg Mayo 
- Carrots & Cauliflower 
- Carrot Cake 








WEDNESDAY

- Jollof Rice 
- Garlic & Lemon Chicken Thigh with Roast Potatoes & Gravy
- Jacket Potato with Cheese  Baked Beans  or Tuna Mayo 
- Broccoli & Parsnips 
- Apple Crumble with Custard 

THURSDAY

- Roast Vegetable Calzone 
- Margherita Pizza 
- Baguette with Tuna Mayo  Cheese  or Egg Mayo 
- Coleslaw & Sweetcorn 
- Fruit Salad & Natural Yoghurt or Cheese & Biscuits 

FRIDAY

- Vegetable Lasagne 
- Fish Fingers with Chips 
- Jacket Potato with Cheese  Baked Beans  or Salmon Mayo 
- Baked Beans & Garden Peas 
- Strawberry or Peach Yoghurt 

KEY



Vegetarian



**Plant Based
Vegan Friendly**



**Sustainably
Caught Fish**

DID YOU KNOW?



All our Milk, Beef Mince, Yoghurts & 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