

Weeks Commencing: 12th April, 3rd & 24th May, 14th July, 5th July, 6th & 27th September, 18th October

WEEK 1

MONDAY

Margherita Pizza 
Served with Wedges

Fry's Chicken Style Strips 
Piri Piri Wrap

Jacket Potato with
a Choice of Fillings

Seasonal Vegetables

Pear & Vanilla Sponge
with Vanilla Custard

TUESDAY

Beef Lasagne 
with Garlic Bread

Vegetable & Butterbean Ragù 
& Rice

Jacket Potato with
a Choice of Fillings

Seasonal Vegetables

Lemon Shortbread Cookie

WEDNESDAY

Roast Chicken  or Gammon
with Yorkshire Pudding, Roast Potatoes & Gravy

Quorn Sausage 
with Yorkshire Pudding, Roast Potatoes & Gravy

Jacket Potato with
a Choice of Fillings

Seasonal Vegetables

Orange Jelly
with Mandarins

THURSDAY

Fish Finger 
Served with Chips

Beany Burger 
Served with Chips

Jacket Potato with
a Choice of Fillings

Seasonal Vegetables

Jam & Coconut
Sponge with Custard

FRIDAY

Chicken Stacker 
Served with Savoury Rice

Neopolitan Pasta 

Jacket Potato with
a Choice of Fillings

Seasonal Vegetables

Chocolate Muffin

KEY



Vegetarian



Plant Based
Vegan Friendly



Sustainably
Caught Fish



Halal Option
Available

Weeks Commencing: 19th April, 10th May, 21st June, 12th July, 13th September, 4th October

WEEK 2

MONDAY

Meatball Sub 
with Wedges

Vegetable Lasagne 
Served with Garlic Bread

Jacket Potato with
a Choice of Fillings

Seasonal Vegetables

Oat Cookie

TUESDAY

Sausages 
with Mashed Potato & Gravy

Butterbean & Veg Tagine 
Served with Mashed Potato

Jacket Potato with
a Choice of Fillings

Seasonal Vegetables

Fruit & Chocolate Pinwheel

WEDNESDAY

Roast Beef 
with Yorkshire Pudding, Roast Potatoes & Gravy

Roast Vegetable Frittata 
with Roast Potatoes & Gravy

Jacket Potato with
a Choice of Fillings

Seasonal Vegetables

Peach Fool

THURSDAY

Ham Puff
Served with Wedges

Margherita Pizza 
Served with Wedges

Jacket Potato with
a Choice of Fillings

Seasonal Vegetables

Marble Cake with Custard

FRIDAY

Battered Fish 
& Chips

Cheese and Tomato Square 
Served with Chips

Jacket Potato with
a Choice of Fillings

Seasonal Vegetables

Berry Muffin

Weeks Commencing: 26th April, 17th May, 7th & 28th June, 19th July, 30th August, 20th September, 11th October

WEEK 3

MONDAY

Tomato Pasta Bake 
with Garlic Bread

Cheese & Bean Wrap 
with Wedges

Jacket Potato with
a Choice of Fillings

Seasonal Vegetables

Pear & Berry Cake
with Custard

TUESDAY

Beef  Pasta Bolognese
Served with Garlic Bread

Three Bean Casserole 
Served with Boiled Potatoes

Jacket Potato with
a Choice of Fillings

Seasonal Vegetables

Orange Drizzle Cake

WEDNESDAY

Roast Chicken  or Pork
with Yorkshire Pudding, Roast Potatoes & Gravy

Vegetable & Lentil Loaf 
with Yorkshire Puddings, Roast Potatoes & Gravy

Jacket Potato with
a Choice of Fillings

Seasonal Vegetables

Jam Roly-Poly
with Custard

THURSDAY

Fish Fingers & Chips 
with Tomato Ketchup

Macaroni Cheese 

Jacket Potato with
a Choice of Fillings

Seasonal Vegetables

Chocolate Sponge
with Chocolate Sauce

FRIDAY

Beef Burger  in a Bun
with Wedges

Quornish Pasty 
with Wedges

Jacket Potato with
a Choice of Fillings

Seasonal Vegetables

Ice Cream & Fruit Compote

YOUR 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.



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

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Payments and Meal Ordering

Nutrition Guidance



General Enquiries

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