

WEEK 1

WEEK COMMENCING: 19TH APRIL, 10TH MAY, 31ST MAY, 21ST JUNE, 12TH JULY, 13TH SEPTEMBER, 4TH OCTOBER

MONDAY

Red Onion & Sweetcorn Pizza with Rice or Potato Wedges ✓

Chickpea & Mixed Vegetable Balti with Rice or Potato Wedges ✓

Jacket Potato with Cheese & / or Beans ✓

Peas & Cauliflower

Apple & Peach Cinnamon Pie with Custard 🌱

or Fruit Platter or Yoghurt & Compote

TUESDAY

Chicken & Sweetcorn Meatballs in Tomato Sauce with Rice

Quorn Meatballs in Tomato Sauce with Rice ✓

Sweetcorn & Broccoli

Fruity Flapjack

or Fruit Platter or Cheese & Crackers

WEDNESDAY

Roast Turkey with Roast Potatoes & Gravy

Roasted Vegetarian Strips with Roast Potatoes & Gravy ✓

Carrots & Green Cabbage

Peach Fool

or Fruit Platter or Yoghurt & Compote

THURSDAY

Beef Lasagne

Vegetable Lasagne ✓

Jacket Potato with Salmon Mayonnaise

Green Beans & Sweetcorn

Shortbread

or Fruit Platter or Cheese & Crackers

FRIDAY

Fish Fingers or Battered Fish with Chips 🐟

Cheese, Tomato & Basil Pastry with Chips ✓

Peas & Baked Beans

Chocolate Beetroot Brownie

or Fruit Platter or Yoghurt & Compote

KEY



Vegetarian

Plant Based
Vegan FriendlySustainably
Caught Fish

WEEK 2

WEEK COMMENCING: 26TH APRIL, 17TH MAY, 7TH JUNE, 28TH JUNE, 19TH JULY, 30TH AUGUST, 20TH SEPTEMBER, 11TH OCTOBER

MONDAY

Margherita Pizza with Rice or Potato Wedges ✓

Vegetable Chilli Con Carne with Rice or Potato Wedges 🌱

Green Beans & Sweetcorn

Oat Dream Cookie

or Fruit Platter or Yoghurt & Compote

TUESDAY

Chicken & Apple Sausage Plait with Mashed Potatoes

Butternut & Vegetable Plait with Mashed Potatoes 🌱

Peas & Cauliflower

Cherry Cinnamon Muffin

or Fruit Platter or Cheese & Crackers

WEDNESDAY

Roast Chicken with Roast Potatoes & Gravy

Roast Vegetable and Lentil Loaf with Roast Potatoes & Gravy 🌱

Jacket Potato with Tuna Mayonnaise or Cheese or Beans

Broccoli & Carrots

Orange Jelly & Mandarins 🌱

or Fruit Platter or Yoghurt & Compote

THURSDAY

Beef Penne Bolognese

Cheese & Tomato Pasta Bake ✓

Jacket Potato with Tuna Mayonnaise or Cheese or Beans

Vegetable Medley

Apple & Berry Sponge with Custard

or Fruit Platter or Cheese & Crackers

FRIDAY

Fish Fingers or Breaded Fish with Chips 🐟

Roast Vegetable Calzone with Chips ✓

Peas & Baked Beans

Frozen Strawberry Yoghurt

or Fruit Platter or Yoghurt & Compote

WEEK 3

WEEK COMMENCING: 3RD MAY, 24TH MAY, 14TH JUNE, 5TH JULY, 6TH SEPTEMBER, 27TH SEPTEMBER, 18TH OCTOBER

MONDAY

Quorn Sausage with Potato Wedges 🌱

Roasted Pepper Pizza with Potato Wedges ✓

Jacket Potato with Tuna Mayonnaise or Cheese or Beans

Carrots & Cauliflower

Frozen Toffee Yoghurt

or Fruit Platter or Yoghurt & Compote

TUESDAY

Moroccan Beef with Rice

Honey & Ginger Vegetable Strips Stir Fry with Rice ✓

Jacket Potato with Tuna Mayonnaise or Cheese or Beans

Sweetcorn & Cabbage

Fruit & Chocolate Pinwheel

or Fruit Platter or Cheese & Crackers

WEDNESDAY

Roast Gammon with Roast Potatoes & Gravy

Macaroni Cheese ✓

Carrots & Broccoli

Strawberry Jelly

or Fruit Platter or Yoghurt & Compote

THURSDAY

BBQ Chicken Pasta Bake

Vegetable & Lentil Bolognese 🌱

Green Beans & Sweetcorn

Lemon & Courgette Muffin

or Fruit Platter or Cheese & Crackers

FRIDAY

Fish Fingers or Breaded Fish with Chips 🐟

Baked Bean & Cheese Puff with Chips ✓

Peas & Baked Beans

Apple Crumble and Custard

or Fruit Platter or Yoghurt & Compote

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



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

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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