

**WEEK COMMENCING: 6TH & 27TH SEPT, 18TH OCT, 15TH NOV, 6TH DEC, 10TH & 31ST JAN, 28TH FEB & 21ST MAR**

**WEEK 1**

**MONDAY**

Cheese & Tomato Pasta 


Sweet Potato  & Pepper Frittata


Goan Vegetable  Curry with Rice


Sweetcorn & House Salad

Chocolate & Vanilla Mousse

**TUESDAY**

Shepherds Pie 

Vegetable Lasagne 

Cheese & Sweetcorn Pizza 

Carrots & Broccoli

Oat Dream Cookie

**WEDNESDAY**

Roast Chicken with  Roast Potatoes & Gravy


Roast Vegetarian Strips  with Roast Potatoes & Gravy


Thai Green Quorn  & Vegetable Curry with Rice


Pureed Swede & Cauliflower

Fresh Fruit Salad

**THURSDAY**

Chicken & Sweetcorn Meatballs  in Tomato Sauce with Penne Pasta


Chickpea & Mixed  Vegetable Balti with Rice


Cheese & Tomato Pinwheel 





Roasted Vegetables & Green Beans

Pineapple Upside Down Sponge with Custard

**FRIDAY**

Fish Fingers  with Chips

Cheese & Onion  Quiche with Chips

Jacket Potato with Cheese , Baked Beans , Coleslaw , Tuna/Salmon Mayo 

Peas & Baked Beans

Chocolate Cracknell

**WEEK COMMENCING: 13TH SEPT, 4TH OCT, 1ST & 22ND NOV, 12TH DEC, 17TH JAN, 7TH FEB, 7TH & 28TH MAR**

**WEEK 2**

**MONDAY**

Macaroni Cheese 


Falafel & Salad Burger  with Paprika Wedges


Spinach & Lentil Dahl  with Couscous


Vegetable Medley

Natural Yoghurt with Toppings

**TUESDAY**

Jerk Chicken  with Rice & Peas

Shepherdess Pie  topped with Sweet Potato

Honey & Ginger Vegetable  Strips Stir Fry with Noodles

Green Beans & Sweetcorn

Strawberry Jelly with Ice Cream

**WEDNESDAY**

Roast Turkey with  Roast Potatoes & Gravy


Chickpea & Mixed  Vegetable Spicy Rice


Jacket Potato with  Vegetable Bean Chilli


Savoy Cabbage & Roast Parsnips

Vanilla Sponge with Apple Compote

**THURSDAY**

Kheema Curry & Rice 


Mexican Rice Wrap 


Tuna Pasta Bake 





Spiced Cauliflower & Carrots

Apple & Berry Crumble with Custard

**FRIDAY**

Fish Finger  with Chips

Roasted Vegetable  & Lentil Loaf with Chips

Jacket Potato with Cheese , Baked Beans , Coleslaw , Tuna or Salmon Mayo 


Peas & Baked Beans


Blueberry Muffin Traybake


**WEEK COMMENCING: 30TH AUG, 20TH SEPT, 11TH OCT, 8TH & 29TH NOV, 3RD & 24TH JAN, 21ST FEB & 14TH MAR**

**WEEK 3**

**MONDAY**

Veggie Strips with  Potato Wedges


Vegetable and Lentil  Bolognese with Spaghetti Pasta


Jolloff Rice 

Broccoli & Carrots

Pear & Vanilla Sponge & Vanilla Custard

**TUESDAY**

Chicken Sausage with  Mashed Potatoes & Gravy

Quorn Sausage & Gravy  with Mashed Potato

Roast Vegetable Couscous 

Savoy Cabbage & Mixed Vegetable

Shortbread Biscuits

**WEDNESDAY**

Roast Beef or Lamb  with Roast Potatoes & Gravy


Vegetable Hotpot 


Vegetable & Chickpea  Jambalaya


Peas & Honey Roast Parsnips

Strawberry & Vanilla Mousse

**THURSDAY**

Chicken & Sweetcorn Pie 


Vegetable Butter Bean Ragù  with Potato Wedges


Margherita Pizza 





Green Beans & Cauliflower

Frozen Toffee Yoghurt

**FRIDAY**

Fish Fingers  with Chips

Butterbean and Vegetable  Pattie with Chips

Jacket Potato with Cheese , Baked Beans , Coleslaw , Tuna or Salmon Mayo 

Peas & Baked Beans

Natural Yoghurt & Fresh Fruit Salad

**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.

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 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

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