








Week Commencing: 17 APR / 8 MAY / 19 JUN / 10 JUL / 11 SEP / 2 OCT

WEEK 1

Monday

Chickpea & Sweet Potato
Shakshuka with Rice 
Margherita Pizza & Wedges 
Seasonal Vegetables 
Frozen Toffee Yoghurt 

Tuesday

Quorn Sausage Hot Dog with
Boiled Potatoes 
Beef Bolognese with Pasta
Seasonal Vegetables 
Oat Dream Cookie 




Wednesday

Tomato & Herb Puff with Roast
Potatoes & Gravy 
Roast Beef With Roast Potatoes
Seasonal Vegetables 
Pineapple Upside Down Sponge


Thursday

Spaghetti with Tomato Sauce 
Chicken & Sweetcorn Meatballs
In Tomato Sauce
Seasonal Vegetables
Pear & Berry Crumble with
Custard 

Friday

Fish Fingers & Chips 
Jacket Potato - Beans/Cheese/
Salmon Mayo/Coleslaw
Seasonal Vegetables 
Lemon Drizzle Cake 

Key



Vegetarian



Plant Based
Vegan Friendly



Sustainably
Caught Fish

Week Commencing: 24 APR / 15 MAY / 5 JUN / 26 JUN / 17 JUL / 18 SEP / 9 OCT

WEEK 2

Monday

Roasted Pepper Pizza with
Wedges 
Margherita Pizza & Wedges 
Jacket Potato - Beans
/Cheese/Tuna Mayo/Coleslaw
Seasonal Vegetables 
Oaty Apple Crumble with
Custard 

Tuesday

Quorn Burger in a Bun with New
Potatoes 
Chicken Curry & Rice
Vegetable Medley 
Fruity Flapjack 



Wednesday

Vegetable & Bean Bolognese
with Pasta 
Pork Sausages with Roast
Potatoes & Gravy
Seasonal Vegetables 
Orange Jelly & Mandarins 

Thursday

Macaroni Cheese 
Beef & Onion Puff Pastry Pie
with Boiled Potatoes
Jacket Potato - Beans
/Cheese/Tuna Mayo/Coleslaw
Seasonal Vegetables 
Frozen Strawberry Yoghurt 

Friday

Quorn Dippers with Chips 
Fish Fingers & Chips 
Seasonal Vegetables 
Chocolate & Orange Brownie

AVAILABLE DAILY


Fresh Bread



Unlimited
Salad Bar



A choice of
Fresh Fruit


Week Commencing: 1 MAY / 22 MAY / 12 JUN / 3 JUL / 4 SEP / 25 SEP / 16 OCT

WEEK 3

Monday

Sweetcorn Pizza with Wedges 
Margherita Pizza & Wedges 
Jacket Potato - Beans
/Cheese/Tuna Mayo/Coleslaw
Seasonal Vegetables 
Apple & Banana Cake 

Tuesday

Vegetable & Lentil Bolognese
with Pasta 
Singapore Chicken Noodles
Seasonal Vegetables 
Pear Crumble with Custard 

Wednesday

Roast Soya Strips & Potatoes 
Roast Gammon with Roast
Potatoes
Seasonal Vegetables 
Shortbread Biscuit 

Thursday

Vegetable & Sweet Potato Bake
with Savoury Rice 
Beef Burger in a Bun with
Savoury Rice
Jacket Potato - Beans
/Cheese/Tuna Mayo/Coleslaw
Seasonal Vegetables
Berry Jelly 

Friday

Vegetable Biryani 
Fish Fingers & Chips 
Seasonal Vegetables 
Frozen Strawberry Yoghurt 



Feeding Hungry Minds

CLICK HERE
TO VISIT OUR
WEBSITE

WELCOME TO YOUR SCHOOL LUNCH

Welcome to your new menu, which has been created so your child can enjoy a delicious, balanced school lunch every day cooked fresh daily. 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.



Sophie Crosswaite, Nutritionist, shares her thoughts on the value of school lunches

JUST LOOK AT WHAT YOUR CHILD GETS FROM A SCHOOL LUNCH:



NUTRITIOUS
MAIN MEALS



FRESHLY
BAKED BREAD



A TRIP TO THE
SALAD BAR



A DELICIOUS DESSERT



ENERGY & NUTRITION FOR
A PRODUCTIVE AFTERNOON!

DOWNLOAD
OUR APP
NOW!



Designed to make ordering and paying for meals even easier!

Click here to download it from App Store or Google Play store.

GREAT VALUE



SAVE £400 A YEAR

if your child is in Key Stage 1 or your family is entitled to certain benefits.



FOR KS2 CHILDREN, OUR MEALS OFFER GREAT VALUE

Few places offer homemade two course meals made from great ingredients at such a good price.



CLICK HERE

TO FIND OUT IF YOUR CHILD IS ELIGIBLE FOR FREE SCHOOL MEALS

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.



OVER 80% OF OUR DISHES ARE FRESHLY PREPARED EACH DAY

ALL OF THE EGGS WE USE ARE FREE RANGE & RSPCA ASSURED



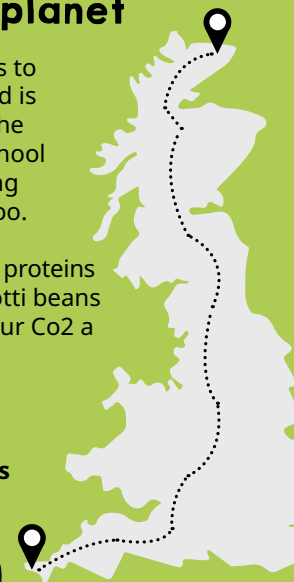
Our ingredients are sourced from local and UK suppliers wherever possible - a fact we love to show off through our partnership with Love British Food.

Better for you, Better for the planet

We know how important it is to not only make sure that food is healthy but also better for the planet. When it comes to school lunches, we've been worrying about it so you don't have too.

By adding more plant based proteins such as red lentils and borlotti beans to our recipes we reduced our Co2 a whopping 77,660 kg.

That's the equivalent of driving a car from Lands End to John O'Groats over 300 times!



CONTACT US:



Payments and Meal Ordering



Nutrition Guidance