MONDAY Vegetable Lasagne **v** Beans, Coleslaw V or Tuna Mayo

Margherita Pizza 🔻

Beans, Coleslaw V or Tuna Mayo Cheese, V Tuna

Vegetable Chilli V

Beans, Coleslaw v or Tuna Mayo

Cheese, V Tuna

Cheese & Tomato Puff (V)

Beans, Coleslaw V or Tuna Mayo

Cheese, V Tuna

FRIDAY

Fish Fingers & Chips

Tarka Dhal Vegetable V

Coleslaw, V Tuna or Salmon Mayo

Cheese, V Tuna

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

MONDAY

Chicken & Tomato

Cheese & Bean Wrap V

Beans, Coleslaw V or Tuna Mayo

Cheese, V Tuna

Seasonal Vegetables

TUESDAY

Butterbean & Vegetable Tagine (V)

Beans, Coleslaw **V** or Tuna Mayo

Cheese, V Tuna

Seasonal Vegetables

WEDNESDAY

Roast Beef with Yorkshire

Chickpea & Mixed Vegetable 🔻

Beans, Coleslaw V or Tuna Mayo

Cheese, V Tuna

Seasonal Vegetables

THURSDAY

Cheese & Tomato Panini V

Beans, Coleslaw **V** or Tuna Mayo

Cheese, V Tuna

Seasonal Vegetables

FRIDAY

Battered Fish

Vegetable & Lentil Bolognese V

Coleslaw, V Tuna or Salmon Mayo

Cheese, V Tuna

Seasonal Vegetables

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

MONDAY

Beef Pasta Bolognese with Garlic Bread

Three Bean Casserole V

or Ham Sandwich

Seasonal Vegetables

Pear & Berry Cake

TUESDAY

with Potato Wedges

Jacket Potato with Cheese, Baked

or Ham Sandwich

Seasonal Vegetables

WEDNESDAY

Roast Pork with Yorkshire Pudding, Roast Potatoes & Gravy

Quorn Sausage Toad in the Hole (V)

Beans, Coleslaw V or Tuna Mayo

or Ham Sandwich

Seasonal Vegetables

THURSDAY

Beef Burger in a Bun with Potato Wedges

with Potato Wedges

or Ham Sandwich

Seasonal Vegetables

FRIDAY

Fish Nuggets & Chips 🚕 with Tomato Ketchup

Jacket Potato with Cheese, Baked Beans,

or Ham Sandwich

Seasonal Vegetables

Chocolate Sponge with Chocolate Sauce









Caught Fish

YOUR MENU

Welcome to your 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 great 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 infomation



Feeding Hungry Minds

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.

OVER 80% OF OUR DISHES ARE

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

Our experienced cooks are passionate about feeding hungry minds and supporting pupils wellbeing through engaging dining experiences.

Jane & Duncan are two of our awesome chefs who share an example of a tasty dish that appears on our menus!



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

Check out this tasty sweet potato, lentil & chicknea curry recipe



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

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!

CONTACT US:



Payments and Meal Ordering

Nutrition Guidance





General Enquiries

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