Week Commencing: 31 OCT / 21 NOV / 12 DEC / 2, 23 JAN / 13 FEB / 6, 27 MAR							
	Monday	Tuesday	Wednesday	Thursday	Friday		Key
WEEK 1	Margherita Pizza with Wedges Salad Selection Baked Wholemeal Bread Peas & Sweetcorn Fresh Fruit Or Fruit Yoghurt	Chicken Casserole with Mashed Potato Halal Chicken Casserole with Mashed Potato Salad Selection ♥ Baked Wholemeal Bread Cauliflower & Green Beans ♥ Fresh Fruit Or Fruit Yoghurt ♥	Lamb Chilli with Rice Halal Lamb Chilli with Rice Salad Selection Baked Wholemeal Bread Peas & Roast Butternut Squash Fresh Fruit Or Fruit Yoghurt	Roast Chicken Breast with Roast Potatoes & Gravy Halal Roast Chicken Breast, Roast Potatoes & Gravy Salad Selection Baked Wholemeal Bread Carrots & Broccoli Fresh Fruit Or Fruit Yoghurt	Quorn Nuggets with Chunky Chips V Salad Selection V Baked Wholemeal Bread Peas & Baked Beans V Strawberry Jelly & Ice Cream V		Vegetarian Vegetarian Plant Based Vegan Friendly
							Sustainably
	Week Commencing: 7, 28 NOV / 19 DEC / 9, 30 JAN / 20 FEB / 13 MAR / 3 APR						Caught Fish
	Monday	Tuesday	Wednesday	Thursday	Friday		
WEEK 2	Pasta Pomodoro V Salad Selection V Baked Wholemeal Bread Cauliflower & Green Beans V Fresh Fruit Or Fruit Yoghurt V	Sweet & Sour Chicken with Rice Halal Sweet & Sour Chicken with Rice Salad Selection Baked Wholemeal Bread Peas & Sweetcorn Fresh Fruit Or Fruit Yoghurt	Savoury Minced Lamb with Mash Potato Halal Savoury Minced Lamb with Mash Potato Salad Selection Baked Wholemeal Bread Carrots & Broccoli Fresh Fruit Or Fruit Yoghurt	Jacket Potato with Baked Beans Jacket Potato with Cheese Jacket Potato with Salmon Mayonnaise Jacket Potato with Tuna Mayonnaise Salad Selection Baked Wholemeal Bread Butternut Squash Fresh Fruit Or Fruit Yoghurt	Breaded Fish with Chunky Chips Salad Selection Baked Wholemeal Bread Peas & Baked Beans Marble Sponge with Custard		

WHY NOT TRY ONE OF THE RECIPES AT HOME?

Spaghetti Bolognese is a family favourite, this recipe although just as popular has all those extra benefits healthier for you & the planet!

 \triangleright

Our nutritionists talk

about the benefits of

the new recipes!

We've reduced our CO²

emissions by an average of

420g per meal

with these new recipes!

That's the equivalent of

driving a medium sized

petrol car for almost a mile.

CONTACT US:

Payments and Meal Ordering

BETTER FOR YOU, **BETTER FOR THE PLANET**

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.



...AND ABSOLUTELY FREE FOR MANY, INCLUDING **EVERY CHILD IN KS1!**



CHOOSING FREE SCHOOL MEALS 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 hei thoughts on the value of school lunches









Welcome to our healthiest menu yet!

We've been working hard to continue to improve our recipes so they're just as delicious but also better for you and the planet!

One way we've done this is by adding more plant based proteins such as red lentils and borlotti beans and that's meant...





Feeding Hungry Minds

WE'VE INCREASED FIBRE BY ABOUT PER A PORTION

Nutrition Guidance



CLICK HERE

TO VISIT OUR

WEBSITE



