

YOUR SCHOOL FOOD UPDATE



We are excited to introduce an updated secondary school menu designed to better reflect how students enjoy eating today, while also supporting healthier choices and reducing food waste across our kitchens.

FRESH FLAVOURS, NEW TWISTS

Students may notice some familiar dishes are getting a fresh update. For example, we're saying "No More Kung Poa – Hello Bang Bang!", bringing bold new flavours inspired by street food trends while still delivering balanced meals.

BANGING IN THE BEANS

One of the key themes of the new menu is "**Banging in the Beans**", supported by the **Boosting Beans** initiative from Veg Power. As a country, we need to increase bean consumption by seven times to meet healthy and sustainable eating goals aligned with the EAT-Lancet recommendations. Beans are nutritious and better for the planet, so you will see more delicious bean-based dishes appearing across our menu.



STREETVIBES REFRESH

We are also delighted to launch two new concepts within our popular StreetVibes range: **Peri Good and Ramen Club**. These concepts reflect how students like to eat today – with customisation at the centre.



Each concept offers two base options, three proteins and a wide selection of toppings, allowing students to build meals that suit their tastes. These vibrant, street-food inspired options are already proving that having it your way is key to getting students excited by the food offer in our restaurants. These concepts may not be in your restaurant just yet, but if they sound like a great fit for your school, let your chef know and they could be brought in at the next menu change.

**NEW
NEW
NEW**

NEW DISHES TO LOOK OUT FOR

- Crunchy French onion and leek mac and cheese
- Cajun chicken, tomato and sweetcorn pasta bake with house salad
- Nut-less Bakewell sponge

REDUCING FOOD WASTE

Reducing waste is another important focus. "**Crust to Crumb Apple**" is a dish that transforms surplus bread from baguettes and bagels, combined with fresh apples, into something delicious while helping to minimise waste.

We are also introducing house gravy made from kitchen trimmings, ensuring that ingredients are used fully and flavour is never lost to the bin.

Our refreshed menu is all about serving great tasting food that students are excited to eat, while supporting health, sustainability and reduced waste. We hope you enjoy it!

Alex Hall
Food Director at Impact Food Group



AT A GLANCE

- More choice
- More bean-based dishes
- Less food waste
- New street vibes options