

Chartwells – The King’s School’s catering provider

In September 2017, Chartwells were appointed as our new catering provider delivering a service at breakfast, mid-morning break and lunch. The new menu includes meals such as Greek Chicken Gyros, Japanese Teryaki Chicken, Jamaican Jerk stew and the old favourites of fish, chips and mushy peas alongside other high street snacks such as pizza, paninis, burgers & The Famous Pasta Pot Bar.

“Chartwells focus is on helping people build strong bodies and sharp minds supporting them to lead a healthy life. We don’t want students to just eat our food, we want them to love it. We believe that lunchtime should be a fun part of the day, packed with different flavoursome and healthy food. At Chartwells we go to great lengths to create food that looks and tastes great and is in line with the latest trends”

“In the two years that Chartwells have been the catering provider we have seen a positive reaction to the food offers available. Working together with the School Nutritional Action Group (SNAG) we have adapted and changed the menus and the way we provide the service. This has resulted in a speedier lunch service and a bigger uptake in the food provided”

Group Chef Manager - Craig Wright

Every day there will be a range of main lunchtime meals available, all cooked to a healthy recipe using fresh ingredients, with two sides plus a dessert and small drink priced at just £2.00. Other £2.00 meal deals include pizza, sandwich, baguette or jacket potato as the main meal with a drink and small dessert or burgers & chicken wrap meals priced at £2.20.

Students engaged in lunchtime clubs can pre-order a grab and go bag.

Special Diets

Chartwells have a dedicated Special Diets Team to support all students that have an allergy or intolerance. They are available to help with any concerns and can produce a bespoke special diet.

Theme Days

There will be various theme days running throughout the school year, from Christmas Lunch to National Pie Week.

The Catering Team

Jacqueline Wilson- Chef Manager
Jill Willets - Senior Cook Supervisor

Jacqueline Blackburn, Lorna Brook, Charlene Burkes, Claire Formstone, Kirsti Kenny, Lisa Hardwick, and Katrina Truman - Catering Assistants