

Benefits of our school lunches

- Research has shown that a hot, two course lunch provides the essential physical and mental energy to get through the demands of a school day.
- The menu meets the requirements of the latest School Food Plan.
- Our meat, fruit and vegetables are sourced from local suppliers.
- Sausages and burgers contain a minimum of 80% meat.
- Chicken is Farm Assured or Red Tractor authenticated.
- All bread is wholemeal or 50% wholemeal / 50% white.
- Fruit is added to our puddings to help with "5 a day" e.g. sultanas or apricots are added to the flapjack, fruit juice served with the cookie, dates in the sticky toffee pudding and fruit is served with the jelly.
- Extra vegetables are added to the cottage pie to increase nutrient content (fibre and vitamins).
- · Yoghurts are low in fat.
- Baked beans are the low salt and sugar variety.
- Pizza bases are wholemeal.
- Salmon dishes contain omega 3.
- Fresh water is available every lunchtime to aid hydration.



For further details regarding any matter relating to your child's school meal service contact

07825 344437

Email: les@theschoollunchcompany.co.uk or visit www.theschoollunchcompany.co.uk

Tasty, healthy meals
Chosen by children
Locally sourced

Welcome

Dear Parent

The School Lunch Company menu for The Blake C of E Primary School has been compiled using ideas from the children, Chef Manager and her team.

We hope your child(ren) will enjoy the new menu. We are passionate about the food we offer and provide a freshly prepared, healthy, nutritious meal every day using fresh produce from local suppliers.

We look forward to welcoming your child(ren) in the next term.

Regards

Les Redhead

Managing Director



Lunch Menu pring/Summer 2018

> The Blake C of E Primary School

WEEK 1 19 Feb 12 Mar

16 Apr

7 May

4 Jun

25 Jun

16 Jul

Monday

Thursday

Friday

Chicken and Sweetcorn Pasta Bake OR **Cheese and Tomato Pizza**

Peas • Sweetcorn

Apple Crumble with Custard

Monday

Salmon Nibbles

with New Potatoes

Cheese and Tomato Pizza

Carrots • Peas

Sticky Oaty

Ginger Cake

Monday

Oven Baked Local **Butchers' Sausages with Creamed Potatoes**

Quorn and Sweet Potato Curry with Rice

Green Beans • Carrots

Raspberry **Mousse Cake** Roast Chicken

Roast Quorn Fillet

Roast Potatoes • Baton Carrots • Spring Cabbage

Orange Shortbread with Mandarins

Homemade Lasgane **Vegetarian Meatballs** in Gravy with Pasta

Sweetcorn • Cauliflower

Fruit Salad with Waffles and Chocolate Sauce

Oven Baked **Breaded Fish Fillet** Cheese and Onion Pinwheels

> Chips or Pasta • Peas • Baked Beans

> > **Ice Cream**

WEEK 2

26 Feb 19 Mar 23 Apr

14 May 11 Jun

2 Jul

WEEK 3

5 Mar 26 Mar

21 May

18 Jun 9 Jul

Tuesday

Mild Beef Chilli with Rice OR Macaroni Cheese

Sweetcorn • Peas

Iced Fruit Smoothie

Wednesday

Roast Pork with Yorkshire Pudding Spring Vegetable Bake

Roast Potatoes • Cauliflower • Baton Carrots

Fruity Flapjack

Thursday

Turkey Meatballs in Tomato Sauce with Pasta

Jacket Potato with Tuna and Sweetcorn Mayo

Green Beans • Sweetcorn

Chocolate and Orange Sponge with Chocolate Custard

Friday

Oven Baked **Breaded Fish Fillet** Vegetarian Burger in a Roll

> **Chips or Pasta** Baked Beans • Peas

Strawberry Jelly with Fruit

30 Apr

Cheese and Tomato Pizza

Peas • Baton Carrots

Chicken Curry with Rice

Fruity Chocolate Cracknell

Tuesday

Pasta Bolognese Jacket Potato with

Cheese and Beans

Sweetcorn • Green Beans

Sticky Toffee Pudding with Custard

Wednesday

Roast Chicken with Yorkshire Pudding

Roast Quorn Fillet with Yorkshire Pudding

> **Roast Potatoes** • Savoy Cabbage • **Baton Carrots**

Maryland Cookie

Thursday

Butcher's Beef Burger in a Roll Vegetarian Lasagne

Sweetcorn • Broccoli

Carrot Cake with Lemon Topping

Oven Baked **Breaded Fish Fillet Quorn Sausage**

Chips or Pasta • **Baked Beans • Peas**

Ice Cream

SCHOOL LUNCI

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Fresh fruit, yoghurt, fresh salad, milk and bread available every day