

Food Facts

Our meat and fresh seasonal fruit and vegetables are sourced from local suppliers.

Farm Assured Red Tractor Chicken is used.

Fresh Bread is wholemeal or 50/50.

Our White Fish and Salmon are MSC certified.

Fruit based desserts are offered to increase nutritional value.

ALL burgers and sausages meet the recommended standard.

Free range eggs are used.

Yeo Valley organic yoghurts are served.

The School Lunch Company menu has been compiled using ideas from the children, Chef Manager and team.

We are passionate about the food and offer a freshly prepared, healthy, nutritious meal every day using fresh produce from local suppliers.

We look forward to welcoming you.

Food for physical and mental energy

Our menu meets the requirements of the Government's latest School Food Plan.
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.

Allergy information

If your child has an allergy or intolerance please ask a member of The School Lunch Company team for more information.

Allergy menus are available upon request and at the discretion of TSLC.





This award is for our sustainable catering.

QMS ratings show our commitment to high quality standards.



The Red Tractor shows our UK farms sourced food is produced to high standards from field to fork.

We use MSC certified fish to encourage well-managed and sustainable fishing.







www.theschoollunchcompany.co.uk les@theschoollunchcompany.co.uk - 07825 344 437 angela@theschoollunchcompany.co.uk - 07765 823 663

	February			March						April May					,		June					July					September								
M	Т	W	Т	F	M	Т	W	Т	F		M	Т	W	Т	F	М	Т	W	Т	F	M	Т	W	Т	F	М	Т	W	Т	F	M	Т	W	Т	F
		1	2	3			1	2	3		3	4	5	6	7	1	2	3	4	5				1	2	3	4	5	6	7	3	4	5	6	7
6	7	8	9	10	6	7	8	9	10	ĺ	10	11	12	13	14	8	9	10	11	12	5	6	7	8	9	10	11	12	13	14	10	11	12	13	14
13	14	15	16	17	13	14	15	16	17		17	18	19	20	21	15	16	17	18	19	12	13	14	15	16	17	18	19	20	21	17	18	19	20	21
20	21	22	23	24	20	21	22	23	24		24	25	26	27	28	22	23	24	25	26	19	20	21	22	23	24	25	26	27	28	24	25	26	27	28
27	28				27	28	29	30	31							29	30	31			26	27	28	29	30	31					31				

THE BLAKE C OF E PRIMARY SCHOOL

		Mindful Meatless	Sugar Smart	Mid-Week Roast	Top Choice	Fish-tastic
		Monday	Tuesday	Wednesday	Thursday	Friday
	Main Option 1	Shepherdess Pie (Savoury Vegetarian Mince topped with Mashed Potato)	Minced Beef Puff Pastry Pie with Mashed Potatoes and Gravy	Roast Turkey with Yorkshire Pudding and Gravy	Chicken Meatballs with Tomato Sauce and Wholewheat Pasta Penne	MSC Oven Baked Fish Fillet
	Main Option 2	Margherita Pizza with Herby Potatoes	Macaroni Cheese	Roast Quorn with Yorkshire Pudding	Vegetarian Lasagne	Vegetarian Sausage Roll
Week 1	Veg	Coleslaw Peas	Green Beans Carrots	Roast Potatoes Seasonal Vegetables Savoy Cabbage	Garlic Bread Slice Broccoli Sweetcorn	Chips or Pasta Peas Baked Beans
	Main Option 3	Baked Jacket Potato with Baked Beans	Baked Jacket Potato with a Cheese	Baked Jacket Potato with Tuna Mayonnaise	Baked Jacket Potato with a Cheese	Baked Jacket Potato with Baked Beans
	Dessert	Fresh Fruit / Yoghurt Chocolate and Fruit Krispie Cake	Fresh Fruit / Yoghurt Or Fruit Salad	Fresh Fruit / Yoghurt Or Iced Carrot Cake	Fresh Fruit / Yoghurt Or Cherry and Oat Cookie	Fresh Fruit / Yoghurt Or Strawberry and Vanilla Mousse
	Main Option 1	MSC Bubble Coated Salmon Fillet	Chicken Katsu Curry with Rice (Breaded Chicken in a Mild Curry Sauce)	Roast Gammon with Yorkshire Pudding and Gravy	Oven Baked Beef Burger in a Soft Roll with Jacket Wedges	MSC Oven Baked Fish Fingers
	Main Option 2	Margherita Pizza	Oven Baked Vegetarian Burger in a Soft Roll with Jacket Wedges	Roast Vegan Quorn Sausages with Yorkshire Pudding	Roasted Vegetable Pasta Bake	Crispy Quorn Dippers
Week 2	Veg	Herby Potatoes Sweetcorn Carrots	Carrots Broccoli	Roast Potatoes Seasonal Vegetables Cauliflower Gravy	Sweetcorn Carrots	Chips or Pasta Peas Baked Beans
	Main Option 3	Baked Jacket Potato with Baked Beans	Baked Jacket Potato with a Cheese	Baked Jacket Potato with Tuna Mayonnaise	Baked Jacket Potato with a Cheese	Baked Jacket Potato with Baked Beans
	Dessert	Fresh Fruit / Yoghurt Or Chocolate Brownie	Fresh Fruit / Yoghurt Or Apple Flapjack	Fresh Fruit / Yoghurt Or Fruit Jelly with Mandarins	Fresh Fruit / Yoghurt Or St Clements Shortbread	Fresh Fruit / Yoghurt Or Iced Fruit Smoothie
	Main Option 1	Tomato and Mozzarella Pasta Bake with Crusty Bread	BBQ Beef Pasta (BBQ Minced Beef served with Pasta)	Roast Chicken with Yorkshire Pudding and Gravy	All Day Breakfast	MSC Oven Baked Fish Fillet
	Main Option 2	Margherita Pizza with Oven Baked Homemade Jacket Wedges	Swedish Style Vegetarian Meatballs with Gravy and Rice	Cheese and Onion Parcel	Veggie All Day Breakfast	Baked Bean and Cheese Wrap
Week 3	Veg	Peas Sweetcorn	Green Beans Carrots	Roast Potatoes Seasonal Vegetables Savoy Cabbage	Hash Browns Baked Beans Sweetcorn	Chips or Pasta Peas Sweetcorn
	Main Option 3	Baked Jacket Potato with Baked Beans	Baked Jacket Potato with a Cheese	Baked Jacket Potato with Tuna Mayonnaise	Baked Jacket Potato with a Cheese	Baked Jacket Potato with Baked Beans
	Dessert	Fresh Fruit / Yoghurt Or Marble Sponge with Raspberries	Fresh Fruit / Yoghurt Or Fruit Salad	Fresh Fruit / Yoghurt Or Apple Muffin	Fresh Fruit / Yoghurt Or Jelly with Mandarins	Fresh Fruit / Yoghurt Or Ice Cream