The Blake C of E Primary School

January-July 2022 Junch Menu

Tasty, healthy meals - Well balanced and nutritious - Enjoyed by children

Dear Parent

This School Lunch Company menu 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).

Les Redhead

Managing Director

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. Please also read information below.

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.
- Fruit based desserts are offered to increase nutritional value.
- Sausages and Burgers contain a minimum of 80% meat.
- Free range eggs are used.
- Yeo Valley organic yoghurts are served.





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

The Blake C of E Primary School – Jan-July 2022

				-	-				
		Monday	Tuesday	Wednesday	Thursday	Friday			
	Main Option1	Cheese and Tomato Pizza with New Potatoes	Chinese Chicken and Vegetable Stir Fry with Noodles	Roast Gammon with Yorkshire Pudding	Beef Meatballs with Tomato Sauce and Pasta	MSC Oven Baked Battered Fish Fillet			
	Main Option 2	Oriental Teriyaki Quorn with Rice	Macaroni Cheese	Roast Quorn Fillet with Gravy and Yorkshire Pudding	Vegetarian Lasagne	Crispy Quorn Dippers			
Week 1	Veg	Carrots • Peas	Sweetcorn • Broccoli	Roast or New Potatoes • Seasonal Vegetables • Savoy Cabbage • Gravy	Carrots • Green Beans	Chips or Pasta • Peas • Sweetcorn			
	Main Option 3	Baked Jacket Potato with Beans	Baked Jacket Potato with Cheese	Baked Jacket Potato with Tuna Mayonnaise	Baked Jacket Potato with Tuna Mayonnaise	Baked Jacket Potato with Beans			
	Dessert	Apple Flapjack	Tropical Pineapple Cake	Fruit Jelly	Cherry and Oat Cookie	Iced Fruit Smoothie			
	Main		A Taste of the Med	Roast Chicken with	American Day				
	Option 1	Mild Beef Chilli with Rice	Italian Chicken Pasta	Gravy and Yorkshire Pudding and Gravy	Oven Baked Burger in a Roll	MSC Oven Baked Fish Fingers			
2	Main Option 2	Cheese and Tomato Pizza with New Potatoes	Neapolitan Pasta	Roast Quorn Fillet with Gravy and Yorkshire Pudding	Quorn Sausage Pattie and Egg Muffin	Vegan Sausage Roll			
Week 3	Veg	Carrots • Peas	Garlic Bread • Carrots • Green Beans	Roast or New Potatoes • Seasonal Vegetables • Savoy Cabbage • Gravy	Jacket Wedges • Sweetcorn • • Kentucky Beans	Chips or Pasta • Peas • Sweetcorn			
	Main Option 3	Baked Jacket Potato with Beans	Baked Jacket Potato with Cheese	Baked Jacket Potato with Tuna Mayonnaise	Baked Jacket Potato with Cheese	Baked Jacket Potato with Beans			
	Dessert	Golden Krispie Cake	Sicilian Orange Drizzle Cake	Fruit Jelly	Chocolate Brownie	Ice Cream			
	Main Option 1	BBQ Chicken Breast with BBQ Sauce	Pasta Bolognaise	Roast Chicken	All Day Breakfast Sausage, Bacon, Omelette	MSC Oven Baked Battered Fish Fillet			
m	Main Option 2	Cheese and Tomato Pizza	Salmon Fishcake with Jacket Potato	Roast Quorn Fillet	All Day Veggie Breakfast (Quorn, Sausage, Omelette, Tomato)	Quorn Fishless Fingers			
Week 3	Veg	New Potatoes • Carrots • Peas	Broccoli • Sweetcorn	Roast or New Potatoes • Seasonal Vegetables • Savoy Cabbage • Gravy	Hash Brown ● Baked Beans	Chips or Pasta			
	Main Option 3	Baked Jacket Potato with Tuna Mayonnaise	Baked Jacket Potato with Cheese	Baked Jacket Potato with Beans	Baked Jacket Potato with Tuna Mayonnaise	Baked Jacket Potato with Cheese			
	Dessert	Lemon Shortbread	Apple and Blueberry Sponge with Custard	Waffle with Fruit Cocktail and Mango Coulis	Chocolate Tiffin	Fruit Jelly			

Food allergy disclaimer



The School Lunch Company endeavours to identify ingredients which may cause an allergic reaction for those with food allergies/intolerances. Food production teams are instructed on food allergies and potential reactions. Food is prepared in our kitchens where we use products such as milk, eggs, gluten etc and therefore meals may contain these allergens. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. People who are highly sensitive or suffer severe reaction to allergens are therefore informed that the food on offer may not be suitable for their consumption.

The School Lunch Company will not intentionally use nuts or any products containing nuts as an ingredient within our food preparation. If you have an allergy or intolerance please inform a member of staff at the earliest and if in doubt, do not eat our food.