

Craig Byford

Our new AUTUMI/WINTER



This menu has been created with the help of our menu development team. This team is made up of our Head of Kitchens from various schools across all regions who bring a wealth of knowledge and experience. We have also taken on board feedback from parent, pupil and school surveys and used this information when developing this menu.

We have some new dishes & old favourites on the new Autumn/Winter menu.

The new dishes are Beef & Tomato Grill in a

29% Sugar Reduction

Vertas have continued to work behind the scenes to reduce the sugar content of our desserts; Since 2016 we have successfully managed to trim a whopping 29% out of our dessert recipes. This equates to 3.5 doubledecker buses.



The Governments Childhood Obesity plan launched in August (2016) challenged all content by 20% by 2020.



Is your child entitled to a free school meal?

Any child in reception, year 1 and year 2 is entitled to a free school meal each day. Speak to your school to find out how to register. Also if you are in receipt of certain benefits your child may be also eligible for a free school meal.

Are you the missing ingredient?

is part of a multi-service facilities heart. Our services are broad and include Catering, Grounds, Cleaning and many more. If you are looking for a job, and are passionate information contact Becki Bradfield

to us and will assist in planning our next menu. Please send your feedback on the following website:



Monday





Herb Diced Potatoes Cauliflower & Carrots

Raspberry Apple Cake







Wednesdau

Chicken Meatballs with Tomato Sauce & Steamed Rice or Pasta



Carrot & Leek Cheese Slice

Broccoli & Sweetcorn

Apricot Layer Shortbread









Week One commencing:

29th October, 19th November, 10th December, 7th January 2019, 28th January 2019, 25th February 2019, 18th March 2019

Thursday

Roast Loin of Pork, Stuffing & Gravy Vegetarian Toad-in-the-Hole & Gravy

> Roast Potatoes Carrots & Cabbage

Fruity Thursday - A choice of Fruit Jelly, Fruit Yoghurt or Fresh fruit







Available every day -

Homemade fresh (wholegrain) bread, a selection of at least three different kinds of fresh salad, extra fruit, cheese & biscuits, flavoured yogurt, apple & strawberry or real orange jelly. Some dishes may vary due to individual school preferences, policies and cultural consideration - a number of sites also offer additional options of a jacket potato with choice of fillings & or packed lunch - see schools website for details For information on allergens & intolerances visit www.eats-catering.co.uk

Tuesday

Beef Lasagne & Garlic Bread Vegetable Crumble & Garlic Bread

Peas & Carrots

Macaroon Tart



Friday

Crispy Baked Fish fillet Vegan Chicken Style Nuggets

Oven Baked Chips Baked Beans & Garden Peas

Vanilla & Chocolate Crunch



Monday



Italian Tomato Pasta with Cheesy Garlic Slice or Mac n' Cheese with Wholemeal Bread

Sweetcorn & Broccoli

Eve's Pudding with Custard



wednesday



Beef & Tomato Grill in a Homemade Bun with Jacket Wedges or

Vegetable Enchilada with Steamed Rice

Mixed Vegetables

Jam Roly Poly & Custard



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Week 2

Week Two commencing:

5th November, 26th November, 17th December, 14th January 2019, 4th February 2019, 4th March 2019, 25th March 2019

Thursday

Roast Chicken, Stuffing & Gravy or Vegetarian Sausage 'Under Wraps' & Gravy

> Roast Potatoes Carrots & Cabbage

Fruity Thursday – A choice of Fruit Jelly,
Fruit Yoghurt or Fresh fruit

NEW



SUGAR

Available every day -

Homemade fresh (wholegrain) bread, a selection of at least three different kinds of fresh salad, extra fruit, cheese & biscuits, flavoured yogurt, apple & strawberry or real orange jelly. Some dishes may vary due to individual school preferences, policies and cultural consideration - a number of sites also offer additional options of a jacket potato with choice of fillings & or packed lunch - see schools website for details For information on allergens & intolerances visit www.eats-catering.co.uk

Tuesday

Lamb & Potato Bake or
Cauliflower & Sweet Potato Bake

Carrots & Peas

Strawberry Whip with a Mini Shortbread Biscuit



Friday

Crispy Baked Fish Fillet or Crunchy Vegetable Fingers

Oven Baked Chips
Baked Beans & Garden Peas

Chocolate Brownie



Monday

Crunchy Quorn Burger with Herb Diced Potatoes

or

Loaded Jacket Potato with Tomato, Baked Beans & Cheddar Cheese

Peas & Sweetcorn

Cocoa & Vanilla Marble Sponge



Wednesday

NEW

Mild Chicken Tikka with Steamed Rice & Naan Bread or Vegetable Lasagne

Broccoli & Sweetcorn

Carrot, Orange & Banana Cake
with Custard



Week Three commencing:

12th November, 3rd December, 31st December, 21st January 2019, 11th February 2019, 11th March 2019, 1st April 2019

Thursday

Roast Beef, Yorkshire Pudding & Gravy or Vegetarian Shepherdess Pie

> Roast Potatoes Carrots & Cabbage

Fruity Thursday – A choice of Fruit Jelly,
Fruit Yoghurt or Fresh fruit

SUGAR

Available every day -

Homemade fresh (wholegrain) bread, a selection of at least three different kinds of fresh salad, extra fruit, cheese & biscuits, flavoured yogurt, apple & strawberry or real orange jelly. Some dishes may vary due to individual school preferences, policies and cultural consideration - a number of sites also offer additional options of a jacket potato with choice of fillings & or packed lunch - see schools website for details

For information on allergens & intolerances visit www.eats-catering.co.uk

Tuesday

Local Pork Sausages, Mashed Potato & Gravy or Cheesy Lentil & Parsnip Bake



Carrots & Green Beans

Apple & Blackberry Crumble with Custard



Friday

Baked Fish Fingers or Quorn Hot Dog

Oven Baked Chips Baked Beans & Garden Peas

Chocolate Coconut Tart



