About your children's School Meals

We are Eat Culture Education Catering, the caterer at your school and the largest provider in Nottingham.

Healthy Eating

We are proud to serve healthy, balanced and freshly prepared school meals. Our meals give children all the energy they need to power through the day, helping them concentrate at school and supporting their wellbeing.

Free School Meals

Universal Infant Free School Meals can save parents up to £487 per year. School meals are free for children in reception, year 1 and year 2. Ask for school meals at your school office.

If you are in receipt of benefits you may be entitled to continue having Free School Meals. Check your eligibility and apply at https://www.gov.uk/apply-free-school-meals

Our Food



Our food has Food for Life accreditation showing that:

- Our food is sourced locally
- Our meat is Red Tractor assured, meaning it's safe and produced locally
- Our fish is certified by the Marine Stewardship Council
- Our meals are healthy, nutritious balanced and also low in fat, sugar and fat

Dietary Requirements and Allergens

Special diets are extremely important to us. We work with each school to ensure the special diet process is effective, reassuring you that children with allergies or intolerances can eat safely with us.



Week: 1 Date: 19th February, 11th March, 15th April, 6th May 3rd June, 24th June, 15th July



Salad, Fresh Fruit, Bread and Water are available to pupils every day in all schools. \ \ = Vegetarian

> For Allergen information please ask a member of the catering team.







Dessert

Monday

Sausage & Gravv Mashed Potatoes. Broccoli, Cauliflower, Carrots

Veggie Sausage. Mashed Potatoes. Broccoli, Cauliflower, Carrots

Jacket Potato with Tuna Mayonnaise or Cheese & Salad

Fresh Fruit Salad Cheese & Crackers Yoghurt

Tuesday

Chicken Curry served with Rice Sweetcorn or Salad

Chickpea Curry served with Rice Sweetcorn or Salad

Tomato & Basil Pasta with Baguette Slice & Sweetcorn or Salad

Fresh Fruit Salad Cheese & Crackers

Yoghurt

Wednesday

Roast Chicken & Stuffing with gravy **Roast Potatoes** Broccoli, Cauliflower, Carrots, Cabbage

Quorn Roast & Stuffing with gravy **Roast Potatoes** Broccoli, Cauliflower, Carrots, Cabbage

Halal Chicken Stuffing with gravy Roast Potatoes Broccoli, Cauliflower, Carrots, Cabbage

Fresh Fruit Salad

Cheese & Crackers

Yoghurt

Thursday

Beef Lasagne with Seasoned Potato Wedges, Peas &Sweetcorn

Veggie Lasagne with Seasoned Potato Wedges, Peas Sweetcorn

Jacket Potato with Tuna mayonnaise or Cheese & Salad

Fresh Fruit Salad

Cheese & Crackers

Yoghurt

Friday

Fish Fingers with Oven Chips and Peas **Baked Beans**

Cheese & Tomato Pizza with Oven Chips Peas. Baked Beans

Mexican Veggie ball Pasta served with Baguette Slice & Peas **Baked Beans**

Chocolate Shortbread Slice with Milk

Fresh Fruit Salad







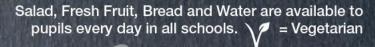
Week: 2

Date: 26th February, 18th March, 22nd April, 13th May,

10th June, 1st July, 22nd July

Main

Dessert



For Allergen information please ask a member of the catering team.





Tuesday

Wednesday

Welbeck

Thursday

Friday



Beef Cottage Pie served with Gravv and Broccoli, Cauliflower, Peas

Quorn Cottage Pie

served with Gravy &

Broccoli, cauliflower,

Jacket Potato with

Cheese & Salad

Tuna Mayonnaise or

Peas

Beef Chilli Served with Rice Sweetcorn, Carrots

Quorn Chilli Served

Sweetcorn, Carrots

Tomato & Basil Pasta

served with Baquette

Slice & Sweetcorn,

Fresh Fruit Salad

with Rice

Carrots

Roast Beef & Yorkshire Pudding Mashed Potatoes. Gravv Broccoli, Cauliflower, Carrots, Cabbage

Broccoli, Cauliflower,

Broccoli, Cauliflower,

Veggie Sausage with Quorn Roast & Seasoned Potato Yorkshire Pudding with Wedges & Peas. Sweetcorn aravv **Mashed Potatoes**

Carrots, Cabbage Halal Chicken Slice & Stuffing with gravy Mashed Potatoes

Homemade Sausage Fish Portion Oven Chips with Peas, Roll Seasoned Potato **Baked Beans** Wedges & Peas. Sweetcorn

> Cheese & Tomato Pizza with Oven Chips Peas. Baked Beans

Tuna Pasta Bake served with Baquette Seasonal Vegetables Jacket Potato with Baked Beans & Cheese

Fresh Fruit Salad

Yoghurt

Cheese & Crackers

Yoghurt

Fresh Fruit Salad

Yoghurt

Cheese & Crackers

Fresh Fruit Salad

Apple Crumble &

Custard

Cheese & Crackers

Fresh Fruit Salad

Carrots, Cabbage

Cheese & Crackers

Yoghurt



MSC-C-54995 'Seafood with this mark comes from an MSC certified sustainable fishery, www.msc.org'





Week: 3 Date: 4th March, 25th March, 29th April, 20th May, 17th June, 8th July

Welbeck

Salad, Fresh Fruit, Bread and Water are available to pupils every day in all schools. \ / = Vegetarian

> For Allergen information please ask a member of the catering team.





Monday

Tuesday

Wednesday

Thursday

Friday



Main

essert

Pork Sausage & Bean Casserole with New /Mash Potatoes & Carrots. Broccoli

Beef Bolognaise with Pasta, Garlic Bread Peas & Sweetcorn

Roast Pork Stuffing & Gravv **Roast Potatoes** Broccoli, Cauliflower, Carrots, Cabbage

Chicken Fried Rice Sweetcorn, Salad

Fish Pie with Peas. Carrots



Veggie Sausage & Bean Casserole with New /Mash Potatoes & Carrots, Broccoli

Veggie Bolognaise with Pasta, Garlic Bread Peas & Sweetcorn

Quorn Roast Stuffing & Gravy **Roast Potatoes** Broccoli, Cauliflower, Carrots, Cabbage

Cheese & Tomato Quorn Fried Rice Pizza with Oven Sweetcorn, Salad

Chips and Peas, **Baked Beans**

Tomato & Basil Pasta served with Baquette Slice & Carrots. Peas

Jacket Potato with Tuna Mayo or Cheese with Salad

Halal Chicken Stuffing with gravy Roast Potatoes Broccoli, Cauliflower, Carrots, Cabbage

Tomato & Basil Pasta served with Baquette Slice & Sweetcorn. Salad

Jacket Potato with Baked Beans & Cheese, Salad

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Cornflake Tart

Cheese & Crackers

Cheese & Crackers

Cheese & Crackers

Cheese & Crackers

Fresh Fruit Salad

Yoghurt

Yoghurt

Yoghurt

Yoghurt



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