

Catering



AUTUMN 2021 MENU

Bread served with every meal





If your child has an allergy or special dietary requirements, please inform the school and our catering team so we can discuss their needs.

Please note, we are unable to guarantee a completely food allergen free environment as foods containing allergens are used in our kitchens.



All main meals are served with vegetables or salad.

Our menus comply with Government School Food Standards.

WEEK 1

Served w/c 6th & 27th Sept, 18th Oct, 15th Nov, 1st Dec

Beefburger in a Bun
Vegetable Sausage in a Bun
Chipped Potatoes
Peas & Carrots

Sticky Date & Apple Bars with Custard Fresh Fruit or Fruit Yoghurt

V Quorn Rainbow Cottage Pie
V Macaroni Cheese
Green Beans & Sweetcorn

Cheese & Crackers
Fresh Fruit or Fruit Yoghurt

Roast Chicken with Sage &
Onion Stuffing and Gravy
Vegetable Roast with Sage & Onion
Stuffing and Gravy
Roast Potatoes
Medley of Vegetables

Fruit Muffin
Fresh Fruit or Yoghurt

Mexican Tortilla Boats

✓ Vegetable Curry
Savoury Rice
Carrots & Broccoli

Fresh Fruit or Fruit Yoghurt

Fishcake

Cheese & Onion Quiche
1/2 Jacket Potato
Baked Beans & Peas

Chocolate Banana Sponge & Chocolate Sauce Fresh Fruit or Fruit Yoghurt

WEEK 2

Served w/c 13th Sept, 2nd Oct, 1st & 22nd Nov. 13th Dec

Connie's Chicken Quesadilla & Rice

5 Veggie Pasta
Sweetcorn & Green Beans

Sultana & Oat Cookie Fresh Fruit or Fruit Yoghurt

Pasta Bolognaise

✓ Crunchy Topped Cauliflower

& Broccoli Cheese

Mixed Greens & Carrots

Cheese & Crackers
Fresh Fruit or Fruit Yoghurt

Sausage Toad in the Hole with Onion Gravy

Vegetable Casserole & Dumplings

Creamy Mashed Potatoes

Broccoli & Swede

Fruit Mousse Fresh Fruit or Yoghurt

▼ Cheese & Tomato Pizza
▼ Veggie Fajita
Diced Potatoes
Crunchy Veg Sticks
▼ Crunchy Veg

Apple & Berry Crumble & Custard Fresh Fruit or Fruit Yoghurt

Fish Fingers

Cheesy Pastry
Tomato Ketchup
Chipped Potatoes
Carrots & Peas

Fruit Shortcake
Fresh Fruit or Fruit Yoghurt

WEEK 3
Served w/c 20th Sept, 11th
Oct, 8th & 29th Nov

Minced Beef & Dumpling

W Bean & Veggie Tortilla Boats

1/2 Jacket Potato

Mixed Vegetables

Chocolate Crispy Fresh Fruit or Yoghurt

✓ Quorn Dippers & Potato Wedges with Tomato Ketchup
 ✓ Cheese & Tomato Pasta
 Green Beans & Sweetcorn

Cheese & Crackers
Fresh Fruit or Yoghurt

Roast Loin of Pork with Apple Sauce

▼ Falafel Burger

Creamy Mashed Potatoes and Gravy

Broccoli & Carrots

Forest Fruit Roly Poly & Custard Fresh Fruit or Yoghurt

Chicken Korma & Rice ▼ Cheese, Leek & Potato Bake Green Beans & Cauliflower

Fresh Fruit or Fruit Yoghurt



Harry Ramsdens Battered Fish

☑ Roast Vegetable Parcel
Chipped Potatoes
Peas & Sweetcorn

Iced Swiss Bun Fresh Fruit or Yoghurt



This recognises that:

- Our Menus are designed to make the best use of Seasonal Ingredients
- Our Eggs are always
 Free Range Eggs
- We serve more of the good stuff - our meals are free from undesirable additives, colouring and sweeteners

Some of our larger schools also like to offer Pasta Pots, Sandwiches and Jacket Potatoes.

Please check with you

catering team if these are available, and what the options are each day. We hope you enjoy your lunch today - if you have any questions about your yummy lunch, please let your Catering Team know.



V = Vegetarian



To find out more information about food/menus/recipes please contact our Technical Support Team:

Email: facilitiesmanagement@northyorks.gov.uk Telephone: (01609) 535324 Website: www.northyorks.gov.uk/schoolmeals

Very occasionally, due to circumstances beyond our control, it may be necessary to change from the menu.

Upcoming (



events Check with your school to see what's on offer this term.



October 2021

Pumpkin Carving Competition

After all of the fantastic entries from the Pumpkin Carving Competition last year; it is back for another year with even more fantastic prizes to be won. Look out in October for this launching!



7th October 2021

National Poetry Day!

Join us for a yummy meal that is sure to make you smile, Plus with all that energy; you'll be able to



5th November 2021

Bonfire Night

Remember, remember the 5th of November – where NYES Catering served delicious Bonfire Night themed food!



10th November 202

Food For Life National Roast Dinner Day

National Roast Dinner Day is a National Campaign run by Food For Life, which highlights the benefits of a Roast Dinner.



November/ December 2021

The Ashes - Cricket

This is an optional event, but we hope that you and your school join us for a sporting event themed lunch!



Christmas Lunch

Time to get jolly and celebrate the end of the year with a Christmas themed lunch.

Autumnal Minestrone Soup Ingredients 1 tblsp Oil 1 Medium Onion – finely chopped

- 2 Medium Carrots peeled & diced
- 3 tblsp Tomato Puree
- 2 Cloves of Garlic crushed
- & finely chopped
- 2g Oregano
- 800g Chopped Tomatoes
- 1 litre of Water
- 1 Vegetable Stock Cube
- 400g Cannellini Beans
- 1 Small Leek
- 1 Courgette
- 1 Potato
- ½ Butternut Squash
- 1 Red Pepper diced
- 100g Peas
- 100g Small Pasta Orzo, Alphabet or Star
- 60g Spinach optional

Method

- 1. Heat the oil in a large pan over a high heat.
- 2. Add the onion and garlic and cook until translucent.
- Add the carrot. leek, courgette and pepper, cook for a couple of minutes.
- Add the chopped tomatoes, water, stock cube and tomato puree. Stir and place a lid on the pan, simmer on a low heat for 20 mins.
- Add the potato, butternut squash and cannellini beans - simmer for a further 5 minutes.
- Add the pasta cook for the time of the pasta on the packet. minus 1 ½ mins.

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Remove from the stove and stir in the Spinach if using, season, serve into bowls.



Serve with homemade bread like Focaccia, or top with either grated Parmesan or Cheddar Cheese. A great Foccacia recipe can be found here



It is vital we drink enough fluid to keep our body and brain functioning; which allows us to do the things that we enjoy. If you don't get enough fluid, or by doing an activity such as playing outside without

replenishing these lost fluids - you can become dehydrated, which can lead to headaches and dizziness. Some fluids that help you stay hydrated include water, diluted squash, and fruit juice;

just to name a few! The key is to drink regularly throughout the day (at least 6-8 glasses).

Find out more at

Hydration | NHS inform

