



SPRING 2022 MENU

Bread of the day 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.

Our menus are not only tasty, but comply with the **Government School** Food Standards. meaning they are good for you too!

























Containing



Week 1

Served w/c 3rd Jan, 24th Jan, 14th Feb, 14th March, 4th April

▼ Roasted Vegetable Wrap with Fiesta Rice V Cheese & Tomato Pizza Diced Potatoes with Peas & Sweetcorn Baked Bean or Tuna Jacket Potato V Egg Mayo Sandwich Chocolate Crunch Fresh Fruit or Fruit Yoghurt

Chicken & Broccoli Pasta Bake ▼ Seasonal Vegetable Hot Pot Carrots & Green Beans Cheese or Chicken Mayo Jacket Potato Tuna & Cucumber Sandwich Cheese & Crackers Fresh Fruit or Fruit Yoghurt

Savoury Minced Beef & Yorkshire Pudding ▼ Vegetable Sausage & Yorkshire Pudding with Gravy Roast Potatoes with a Medley of Seasonal Veg Tuna or Chilli Jacket Potato V Cheese Sandwich Fruit Jelly & Ice Cream Fresh Fruit or Fruit Yoghurt

Sausage, Mash & Onion Gravy Vegetable Cottage Pie Roast Parsnips & Broccoli

Baked Bean or Cheese Jacket Potato Ham Sandwich

> Apple Crumble with Custard Fresh Fruit or Fruit Yoghurt

Fish Fingers Veggie Burger in a Bun Baked Beans & Peas with Chipped Potatoes Chicken Mavo or Cheese Jacket Potato Chicken Sandwich Fruity Jam Sponge Fresh Fruit or Fruit Yoghurt

Week 2

Served w/c 10th Jan, 31st Jan, 28th Feb, 21st March

Pasta Bolognaise V Loaded Potato Skins Green Beans & Sweetcorn Cheese or Tuna Jacket Potato Ham Sandwich Oat & Sultana Cookie Fresh Fruit or Fruit Yoghurt

Chicken & Veg Pie with Baby Potatoes Vegetable Pasta in Homemade Tomato Sauce Seasonal Medley of Veg Baked Bean or Bolognaise Jacket Potato

Egg Mayo Sandwich Cheese & Crackers Fresh Fruit or Fruit Yoghurt

Roast Pork & Apple Sauce with Gravy V Red Dragon Pie Creamy Mashed Potato with Broccoli & Carrots Chicken Mayo or Cheese Jacket Potato Tuna Sandwich Creamy Rice Pudding & Peaches Fresh Fruit or Fruit Yoghurt

▼ Sweet Lentil Curry & Rice Dippers with Potato Wedges & Tomato Ketchup Peas & Sweetcorn Baked Bean or Tuna Jacket Potato
V Cheese Sandwich Chocolate Orange Sponge & Chocolate Sauce Fresh Fruit or Fruit Yoghurt

Crunchy Breaded Fish V Cheese & Leek Roll Chipped Potatoes with Green Beans & Carrots ▼ Cheese or Veggie Chilli Jacket Potato Chicken Sandwich Fruity Flapjack Fresh Fruit or Fruit Yoghurt

Week 3

Served w/c 17th Jan, 7th Feb, 7th March, 28th March

Chicken Korma & Rice Vegetable Pasta Bolognaise Cauliflower & Green Beans Cheese or Tuna Jacket Potato Egg Mayo Sandwich Chocolate Cornflake Pudding Fresh Fruit or Fruit Yoghurt

V Creamy Mac & Cheese ▼ Sweet & Sour Vegetables & Rice Broccoli & Sweetcorn Baked Bean or Chicken Jacket Potato Ham Sandwich Fresh Fruit Salad Or Fruit Yoghurt

Roast Chicken with Sage & Onion Stuffing & Gravy ▼ Pea & Potato Croquette Roast Potatoes with Spring Cabbage & Carrots ▼ Cheese or Veggie Chilli Jacket Potato Tuna & Cucumber Sandwich Banana & Custard Fresh Fruit or Fruit Yoghurt

> Nacho Beef Bake ▼ Vegetable & Bean Chilli Rice with Sweetcorn & Green Beans Tuna or Mixed Bean Jacket Potato V Cheese Sandwich Berry Sponge & Custard Fresh Fruit or Fruit Yoghurt

Harry Ramsdens Battered Fish Vegetable (No Sausage) Roll Chipped Potatoes with Tomato Ketchup Peas & Sweetcorn
Cheese or Baked Bean Jacket Potato

Chicken Sandwich Carrot Cake Fresh Fruit or Fruit 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, colourings and sweeteners

Here at NYES Catering school meals we offer.

We want children to develop healthy eating habits whilst eating with us, which will ensure they get the energy and nutrition they need to learn and to grow.

Our friendly catering teams can't wait to make and serve you a delicious meal!

and Grab Bags. Please check with your catering teams for what is available within your school.

We hope you enjoy your meal choice!





Don't forget to turn the page to see the fantastic promotions, competitions, tasty recipe and nutritional good to know for the Spring 2022 Term!



Our menus will very occasionally need to change due to circumstances beyond our control, so please check with your catering team if you have any dietary requirements.



We are unable to guarantee a completely food allergen free environment as foods containing allergens are used in this kitchen



Upcoming 🎻



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



Design a Mascot Competition

We have been busy updating our brand look and feel, and with this comes the opportunity to design our new NYES Catering Mascot. We can't wait to see your fantastic entries!



Heinz Beanz

Celebrate 153 years of Heinz with us; and the nutritional, high protein benefits Heinz themed items provide for our one-off, special menu.



Design a School Main Meal Competition

Would you like the chance to get your favourite meal featured on the Autumn 2022 Menu? Look out for this being launched in February, and enter our Design a School Main Meal Competition to have your say!



Chinese New Year

Celebrate Chinese New Year with us! 2022 is the Year of the Tiger. Did you know that the colour red is considered to bring good luck and good fortune to all - this is why red is the main celebratory colour used throughout Chinese New Year.



Valentine's Day

Spread a little love today, and join us to celebrate our love of food, and creating the warm fuzzy feeling that comes with a full tummy after a yummy meal.



World Book Day with Charlie Mackesy

We celebrate the enjoyment a good book and great food can bring, as well as the positive literature author Charlie Mackesy has championed throughout the past 2 years.



Design an Easter Egg Competition

Enter our Design an Egg Competition running throughout March and April to celebrate the creative joy Easter and food can bring.



April 2022

Easter Lunch

Join us to celebrate all that Easter and Springtime brings and enjoy an Easter lunch with us to put a spring in your step before your holidays!



Calcium is a mineral that is essential in building strong, dense bones when you're young, as well as keeping your teeth strong and healthy. Calcium also aids in regulating muscle contractions, including vour heartbeat.

Foods that contain high levels of calcium include dairy products such as milk, yoghurt, and cheese. Additionally there are some green leafy vegetables which contain small amounts of calcium, as well as some foods that

are fortified with calcium including juices, cereals, and bread.

Did you know that around 99% of the calcium in our bodies is in our bones and teeth?



115g Granulated Sugar

125ml Semi Skimmed Milk

85ml Prep Multi Oil PET

1 Medium Egg

200q Apple Pieces (Tinned)

1ml Vanilla Essence

50g Raspberry Jam

1g Cinnamon

10 Muffin Cases

Method

Pre heat the oven to

tray with the cases.

Place all of the

180c and line a muffin

ingredients into a bowl,

and mix together until

smooth (everything other

than the 150g sugar and

cinnamon - keep these

separate for decorating!)

Spoon a little of each mixture into each muffin case. Then spoon a little jam and diced apple into the middle of each, cover with the remaining mix.

Bake for about 20 mins or until firm to the touch and golden. Cool. Sprinkle each top with a little of the mixed sugar and cinnamon. Serve.

Calcium