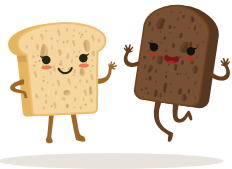


Bread served with every meal



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	WEEK 2	WEEK 3
	Served w/c 6th & 27th Sept, 18th Oct, 15th Nov, 1st Dec	Served w/c 13th Sept, 2nd Oct, 1st & 22nd Nov, 13th Dec	Served w/c 20th Sept, 11th Oct, 8th & 29th Nov
Monday	<p>Beefburger in a Bun</p> <p>✓ Vegetable Sausage in a Bun</p> <p>Chipped Potatoes</p> <p>Sticky Date & Apple Bars with Custard</p> <p>Fresh Fruit or Fruit Yoghurt</p>	<p>RECIPE WINNER</p> <p>Connie's Chicken Quesadilla & Rice</p> <p>✓ 5 Veggie Pasta</p> <p>Sultana & Oat Cookie</p> <p>Fresh Fruit or Fruit Yoghurt</p>	<p>Minced Beef & Dumpling</p> <p>✓ Bean & Veggie Tortilla Boats</p> <p>½ Jacket Potatoes</p> <p>Chocolate Crispy</p> <p>Fresh Fruit or Yoghurt</p>
Tuesday	<p>✓ Quorn Rainbow Cottage Pie</p> <p>✓ Macaroni Cheese</p> <p>Cheese & Crackers</p> <p>Fresh Fruit or Fruit Yoghurt</p>	<p>Pasta Bolognese</p> <p>✓ Crunchy Topped Cauliflower & Broccoli Cheese</p> <p>Cheese & Crackers</p> <p>Fresh Fruit or Fruit Yoghurt</p>	<p>✓ Quorn Dippers & Potato Wedges with Tomato Ketchup</p> <p>✓ Cheese & Tomato Pasta</p> <p>Cheese & Crackers</p> <p>Fresh Fruit or Yoghurt</p>
Wednesday	<p>Roast Chicken with Sage & Onion Stuffing and Gravy</p> <p>✓ Vegetable Roast with Sage & Onion Stuffing and Gravy</p> <p>Fruit Muffin</p> <p>Fresh Fruit or Yoghurt</p>	<p>Sausage Toad in the Hole with Onion Gravy</p> <p>✓ Vegetable Casserole & Dumplings</p> <p>Creamy Mashed Potatoes</p> <p>Fruit Mousse</p> <p>Fresh Fruit or Yoghurt</p>	<p>Roast Loin of Pork with Apple Sauce</p> <p>✓ Falafel Burger</p> <p>Creamy Mashed Potatoes and Gravy</p> <p>Forest Fruit Roll & Custard</p> <p>Fresh Fruit or Yoghurt</p>
Thursday	<p>Mexican Tortilla Boats</p> <p>✓ Vegetable Curry</p> <p>Savoury Rice</p> <p>Fresh Fruit or Fruit Yoghurt</p>	<p>✓ Cheese & Tomato Pizza</p> <p>✓ Veggie Fajita</p> <p>Diced Potatoes</p> <p>Apple & Berry Crumble & Custard</p> <p>Fresh Fruit or Fruit Yoghurt</p>	<p>Chicken Korma & Rice</p> <p>✓ Cheese, Leek & Potato Bake</p> <p>Fresh Fruit or Fruit Yoghurt</p>
Friday	<p>Fishcake</p> <p>✓ Cheese & Onion Quiche</p> <p>½ Jacket Potato</p> <p>Chocolate Banana Sponge & Chocolate Sauce</p> <p>Fresh Fruit or Fruit Yoghurt</p>	<p>Fish Fingers</p> <p>✓ Cheesy Pastry</p> <p>Tomato Ketchup</p> <p>Chipped Potatoes</p> <p>Fruit Shortcake</p> <p>Fresh Fruit or Fruit Yoghurt</p>	<p><i>Harry Ramsden</i></p> <p>Harry Ramsdens Battered Fish</p> <p>✓ Roast Vegetable Parcel</p> <p>Chipped Potatoes</p> <p>Iced Swiss Bun</p> <p>Fresh Fruit or Yoghurt</p>



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.

Some of our yummy options include:

- Cheese
- Egg
- Tuna Mayo
- Ham
- Chicken Mayo
- Baked Beans

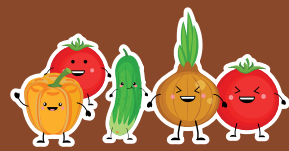


Please check with your catering team if these are available, and what the options are each day.



✓ = Vegetarian

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 run a mile!

Bonfire Night

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

5th November 2021



10th November 2021

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!



December 2021

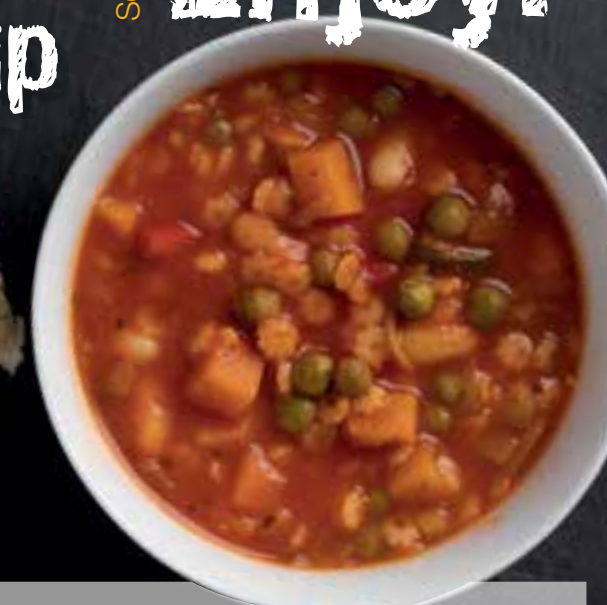
Christmas Lunch

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

Autumnal Minestrone Soup

Serves 6

Enjoy!



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.
3. Add the carrot, leek, courgette and pepper, cook for a couple of minutes.
4. 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.
5. Add the potato, butternut squash and cannellini beans – simmer for a further 5 minutes.
6. Add the pasta – cook for the time of the pasta on the packet, minus 1 ½ mins.
7. 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 Focaccia recipe can be found here



Stay Hydrated



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](#)