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

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

Theme Days

Winter Warmer- 16th January Chinese New Year - 29th January World Book Day- 6th March St Patrick's Day 17th March VE Day-British Day - 8th May Sausage Roll Day - 5th June Leavers Day - July

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 salt.

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. To register a special diet please complete our form

https://forms.office.com/e/nEYJUzbEZt?origin=lprLink





Week: 1 Date: 24th Feb, 17th March, 22nd April, 12th May, 9th June, 30th June, 21st July

Walter Halls

Salad, Fresh Fruit, Bread and Water are available to pupils every day in all schools. \ 7 = Vegetarian

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

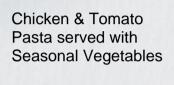




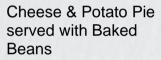


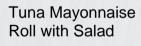


Dessert



Monday







Fresh Fruit Salad

Tuesday

Ham & Sweetcorn Pizza served with 1/2 Jacket Potato & Salad

Cheese & Tomato Pizza served with 1/2 Jacket Potato & Salad

Jacket Potato served with Tuna or Cheese and Salad

Homemade Custard Cream Biscuit

Fresh Fruit Salad

Wednesday

Roast Pork, Yorkshire Pudding & Gravy, Roast Potatoes and Seasonal Vegetables

Quorn Roast. Yorkshire Pudding & Gravy, Roast Potatoes and Seasonal Vegetables

Cheese & Tomato Panini served with Salad

Chocolate Brownie

Fresh Fruit Salad

Thursday

Beef Chilli served with Rice and Seasonal Vegetables

Quorn Fajita Wrap served with Rice & Seasonal Vegetables

Jacket Potato served with Tuna or Cheese and Salad

Apple Crumble Sponge & Custard

Fresh Fruit Salad

Friday

Fish MSC Bubble Crumb served with Chips and Peas

Vegetable & Chickpea Jollof Rice served with Peas

Ham Roll served with Salad

Ice Cream & Fruit

Fresh Fruit Salad







Week: 2 Date: 3rd March, 24th March, 28th April, 19th May, 16th June, 7th July



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

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Monday

Sausage with Mashed Potatoes, Gravy & Seasonal Vegetables

Veggie Sausage with Mashed Potatoes Gravv. & Seasonal Vegetables

Tomato & Basil Pasta with Cheese. Baguette Slice and Seasonal Vegetables

Shortbread Biscuit Milk

Fresh Fruit Salad

Tuesday

Chicken Masala Curry with Rice, Flatbread and Seasonal Vegetables

Cheese & Tomato Pizza served with Diced Potatoes & Seasonal Vegetables

Tuna Mayo Roll served with Salad

Lemon Drizzle Muffin

Fresh Fruit Salad

Wednesday

Roast Chicken. Stuffing & Gravy, Mashed Potatoes and Seasonal Vegetables

Quorn Roast & Gravy. Mashed Potatoes and Seasonal Vegetables

Cheese & Tomato Panini served with

Salad

Ice Cream & Fruit

Fresh Fruit Salad

Thursday

Beef & Baked Bean Bolognaise served with Pasta & Salad

Cheese Snack served with Masjed Potatoes & **Baked Beans**

Jacket potato served with Cheese & Beans

Chocolate Sponge & **Chocolate Custard**

Fresh Fruit Salad

Friday

Fish Fingers served with Chips and Peas

Fishless Finger served with Chips

and Peas

Cheese Roll served with Salad

Cornflake Tart Milk

Fresh Fruit Salad







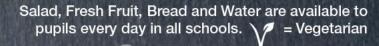
Week: 3

Date: 10th March, 31st March, 6th May, 2nd

June, 23rd June, 14th July

Main

essert



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

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Tuesday

Wednesday

Walter Halls

Thursday

Friday



Meatballs in a Tomato Pasta served with Baguette & Seasonal Vegetables BBQ Chicken served with Potato Wedges and Seasonal Vegetables Pork Sausage, Yorkshire Pudding & Gravy, Mashed Potatoes and Seasonal Vegetables Teriyaki Chicken served with Rice & Seasonal Vegetables Salmon Fish Cake served with Chips & Seasonal Vegetables

Veggie Meatballs in a Tomato Pasta served with Baguette & Seasonal Vegetables

Cheese & Tomato Pizza served with Potato Wedges and Seasonal Vegetables Veggie Sausage, Yorkshire Pudding & Gravy, Mashed Potatoes and Seasonal Vegetables Macaroni Cheese served with Baguette Slice & Seasonal Vegetables Sweet Potato Curry served with Rice & Flatbread Seasonal Vegetables

Cheese Roll served with Salad

Jacket Potato with Cheese & Baked Beans Cheese & Tomato Panini served with Salad Ham Roll served with Salad

Tomato & Basil Pasta with Cheese,
Baguette Slice with
Seasonal Vegetables

Chocolate Shortbread Slice with Milk

Jelly & fruit

Flapjack

Apple or Jam
Sponge & Custard

Oaty Cookie Milk

Fresh Fruit Salad



