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 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.



Week: 1
Date: 2nd Sept, 23rd Sept, 14th Oct, 18th Nov
9th Dec, 13th Jan, 3rd Feb

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.



Walter Halls

Monday **Tuesday** Wednesday Thursday **Friday** Chicken & Tomato Ham & Sweetcorn Beef Chilli served Fish MSC Bubble Roast Pork, Yorkshire Pasta served with Pizza served with with Rice and Crumb served with Pudding & Gravy, Seasonal Vegetables 1/2 Jacket Potato & Seasonal Roast Potatoes and Chips and Peas Main Salad Vegetables Vegetable Medley Cheese & Potato Pie Cheese & Tomato Quorn Fajita Wrap Quorn Roast. Vegetable & served with Baked Pizza served with Chickpea Jollof Rice served with Yorkshire Pudding & 1/2 Jacket Potato & Beans Gravy, Roast Seasonal served with Peas Salad Vegetables Potatoes and Vegetable Medley Tuna Mayonnaise Jacket Potato served Jacket Potato served Cheese & Tomato Ham Roll served with Roll with Salad with Tuna or Cheese with Tuna or Cheese Salad Panini served with and Salad Salad and Salad Oaty cookie Homemade Custard Apple Crumble Ice Cream & Fruit Chocolate Brownie Dessert Sponge & Custard Cream Biscuit Fresh Fruit Salad Fresh Fruit Salad Fresh Fruit Salad Fresh Fruit Salad Fresh Fruit Salad







Main

Dessert

Week: 2 Date: 9th Sept, 30th Sept, 4th Nov, 25th Nov, 16th Dec, 20th Jan, 10th Feb

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

Veggie Sausage with

Tomato & Basil Pasta

Seasonal Vegetables

Baguette Slice and

Shortbread Biscuit

Fresh Fruit Salad

Mashed Potatoes

Vegetables

with Cheese,

Milk

Gravv. & Seasonal

Sausage with Mashed Chicken Masala Potatoes, Gravy & Curry with Rice, Seasonal Vegetables Flatbread and Seasonal Vegetables

> Cheese & Tomato Pizza served with Diced Potatoes & Seasonal Vegetables

Tuesday

Tuna Mayo Roll served with Salad

Lemon Drizzle Muffin

Fresh Fruit Salad

Wednesday

Walter Halls

Roast Chicken, Stuffing & Gravy, Mashed Potatoes and Vegetable Medley

Quorn Roast & Gravy, Mashed Potatoes and Vegetable Medley

Cheese & Tomato Panini served with Salad

Ice Cream & Fruit

Fresh Fruit Salad

Thursday

Beef & Baked Bean Ragu (Bolognaise) served with ½ Jacket Potato & Salad

Homity Pie (Potato & Cheese Flan) served with 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

Banana Manchester

Tart

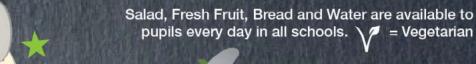
Fresh Fruit Salad







Week: 3
Date: 16th Sept, 7th Oct, 11th Nov, 2nd Dec, 6th Jan, 27th Jan



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

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Monday

Tuesday

Wednesday

Walter Halls

Thursday

Friday



Main

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 Vegetable Medley 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 Vegetable Medley 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 Roly Poly & Custard

Oaty Cookie Milk

Fresh Fruit Salad



