# About your child's school meals

Catering, the largest school meals provider in Nottingham City. Your child's school meals are provided by Eat Culture - Nottingham

## Healthy eating

school day. Meat and Vegetarian meal, cooked from scratch, which options are available daily. will fill them up for the rest of the are eating a healthy nutritious meal, you can rest assured they When your child has a school

## and allergens Dietary requirements

(with up to date medical letter). children with dietary requirements Bespoke menus are available for

## Did you know?

- We can provide your child with a packed lunch rather than a school meal
- Meals are free for children in reception and Key Stage 1

### Our food

accreditation means that: Our Food for Life Silver serve to Nottingham children. We are proud of the food we

- Food is sourced locally
- Meat is Red Tractor assured and produced locally meaning it's traceable, safe
- Fish is certified by the Marine Stewardship Council
- We use quality ingredients from reliable sources
- We offer healthy, nutritious in fat, sugar and salt. balanced meals which are low
- We use Organic potatoes, and eggs on our menus

## Our menus

seasonal fruit and vegetables change twice per year to reflect three choices per day. They week cycle and provide up to Our menus operate on a three

## Information about our Catering service

website www.eatculture.co.uk/parents Nottingham Catering at eatculture@nottinghamcity.gov.uk or via our Please get in touch with Eat Culture















Week: 1 Date: 1st Sept, 21st Sept, 12th Oct 16th Nov, 7th Dec, 11th Jan, 1st Feb

Main

St Margaret Clitherow

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

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





### Monday

Spaghetti Bolognese served with Wholemeal Baguette Chunk, carrots or Green Beans

Jacket Potato with Cheese and Mixed Salad

### **Tuesday**

Jacket Potato with
Tuna Mayo or Cheese
and Mixed Salad

Veggie Hotdog served with Sweetcorn or Mixed Salad

### Wednesday

Roast Pork & Stuffing.
Gravy served with
Organic Roast Potato
& Vegetable Medley

Quorn Roast &
Gravy served with
Organic Roast Potato
& Vegetable Medley

### Thursday

Beef Burger in a bun served with Mixed Salad

Tomato & Basil
Pasta with Freshly
Baked Baguette Chunk
and Broccoli or
Salad

### Friday Meat Free

MSC Salmon Fish Finger served with Oven Chips and Peas



V Cheese & Tomato
Pizza served with
Oven Chips and
Baked Beans or Peas

Fruits of the Forest Crumble with Custard

Fresh Fruit Salad

Flapjack with Fruit Wedges

Fresh Fruit Salad

Strawberry Cheesecake

Fresh Fruit Salad

Cookie Milk

Fresh Fruit Salad

Chocolate Crunchies with Orange Segment

Fresh Fruit Salad



Desser





Week: 2 Date: 7th Sept, 28th Sept, 2nd Nov, 23rd Nov, 14th Dec, 18th Jan, 8th 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.



### St Margaret Clitherow

### **Monday**

Local Pork Sausages served with Jacket Potato and Baked Beans

VJacket Potato with Baked Beans and Salad

### **Tuesday**

**BBQ** Chicken served with Diced Potatoes and Mixed Salad

Pasta with Tomato & Basil Sauce served with Wholemeal Baquette slice & Salad

### Wednesday

Roast Turkey, Stuffing With Gravy served with Organic Roast Potatoes and Vegetable Medley

V Quorn Roast served with Organic Mashed Potatoes and Vegetable Medley

### Thursday

Chicken in a Tomato Pasta Bake served with baquette Chunk and Broccoli or Sweetcorn

Veggie Burger in a Bun served with Sweetcorn or Broccoli

MSC Fish served with Oven Chips Mushy Peas or Salad Bar



V Cheese & Tomato Pizza served with Oven Chips and Peas or Salad Bar

Jelly & Fruit Milk

Fresh Fruit Salad

Chocolate & Orange Muffin

Fresh Fruit Salad

Lemon Drizzle Cake Milk

Fresh Fruit Salad

Ice Cream and Pineapple

Fresh Fruit Salad

Fruit Sponge and Custard

Fresh Fruit Salad



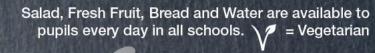


Main





Week: 3 Date: 14th Sept, 5th Oct, 9th Nov, 30<sup>th</sup> Nov, 4<sup>th</sup> Jan, 25<sup>th</sup> Jan



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

### **St Margaret Clitherow**

### **Monday**

All Day Breakfast Bap served with Baked

Cheese Snack with Sweetcorn or Mixed Salad

Tuesday

Roast Beef served with Gravv. Yorkshire Pudding and Organic Roast Potatoes & Vegetable Medley

Wednesday

VQuorn Roast served with Gravy, Yorkshire Pudding and Organic Roast Potatoes & Vegetable Medley

Thursday

Chicken Curry served with Rice & Flatbread, Carrots or Broccoli

MSC Fish Fingers served with Oven Chips, Peas/Mushy Peas



Jacket Potato with Beans served with Mixed Salad

Beans

Tomato & Basil Pasta served with Freshly Baked Baguette Chunk & Sweetcorn or Salad Bar

Vegetable Pasty served with Mashed Potatoes Carrots or Broccoli

Cheese & Tomato Pizza served with Oven Chips and Peas

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Main

**Chocolate Orange** Marble Cake & Custard

Fresh Fruit Salad

**Butterscotch Tart** 

Fresh Fruit Salad

Strawberry Cream Sponge

Fresh Fruit Salad

Vanilla Cup Cake Milk

Fresh Fruit Salad

Ice Cream and Fruit

Fresh Fruit Salad

