

About your child's school meals

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

Healthy eating

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

Dietary requirements and allergens

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

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

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

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

Our menus

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

Information about our Catering service


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



Eat Culture
Nottingham Catering

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

St Margaret Clitherow


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

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

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



Main

Dessert

Fruits of the Forest Crumble with Custard

Flapjack with Fruit Wedges

Strawberry Cheesecake

Cookie Milk

Chocolate Crunchies with Orange Segment

Fresh Fruit Salad

Fresh Fruit Salad


Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

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

St Margaret Clitherow


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

Local Pork Sausages served with Jacket Potato and Baked Beans

 Jacket Potato with Baked Beans and Salad


Tuesday

BBQ Chicken served with Diced Potatoes and Mixed Salad

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


Wednesday

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

 Quorn Roast served with Organic Mashed Potatoes and Vegetable Medley


Thursday

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

 Veggie Burger in a Bun served with Sweetcorn or Broccoli

Friday Meat Free

MSC Fish served with Oven Chips Mushy Peas or Salad Bar

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



Main

Dessert

Jelly & Fruit Milk

Chocolate & Orange Muffin

Lemon Drizzle Cake Milk

Ice Cream and Pineapple

Fruit Sponge and Custard

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad



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

St Margaret Clitherow

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.



Main

Dessert

Monday

All Day Breakfast Bap served with Baked Beans

✓ Jacket Potato with Beans served with Mixed Salad

Chocolate Orange Marble Cake & Custard

Fresh Fruit Salad

Tuesday

✓ Cheese Snack with Sweetcorn or Mixed Salad

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

Butterscotch Tart

Fresh Fruit Salad

Wednesday

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

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

Strawberry Cream Sponge

Fresh Fruit Salad

Thursday

Chicken Curry served with Rice & Flatbread, Carrots or Broccoli

✓ Vegetable Pastys served with Mashed Potatoes Carrots or Broccoli

Vanilla Cup Cake Milk

Fresh Fruit Salad

Friday Meat Free

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

✓ Cheese & Tomato Pizza served with Oven Chips and Peas

Ice Cream and Fruit

Fresh Fruit Salad

