HAT'S FOR LUNCH THIS SPRING...





We are passionate about providing your children with award winning Food for Life freshly prepared school lunches that are true to our fresh food heritage. We track down the best fresh produce and ensure it reaches each school kitchen as quickly as possible. Our chefs use RSPCA Freedom Food free range eggs, Marine Stewardship Council approved sustainable fish and Red Tractor approved fresh meat. The British countryside and its farmers need our support and we are more than happy to give it! JoJoe Crow, our friendly primary school mascot, is always out in our sponsored school kitchen gardens helping pupils learn about the benefits of a healthy diet using home grown produce.

In Partnership with:



Soll FOR LAS

keep in touch Your comments are important to us and we

value your feedback. Visit our informative web link: www.mycaterlink.co.uk/gcc email: info@caterlinkltd.co.uk or call 01892 824604

All our menus are nutritionally analysed to ensure they meet and in most cases exceed **The School Food Standards**. We hope your child enjoys our new menus.

www.mycaterlink.co.uk/gcc

Please visit the website for current updates

@Gloucestershire

FRESH

healthy

TASTY





Available at participating schools only.

Is your child entitled to a free school meal?

Any child in Reception, Year 1 and Year 2 is entitled to a free school meal each day, speak to your school to find out how to register. Also if you are in receipt of certain benefits your child may also be eligible for a free school meal.

If you or your child have a food allergy or intolerance, please ask a member of our catering team for information. If you are a parent or guardian and your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child.

Forms available through our website or via the school.

ONE

2nd Jan, 23rd Jan, 20th Feb 13th Mar

Meatballs in Gravy with Spaghetti

Cheese, Tomato & Spinach Quiche (made with wholemeal flour) with New Potatoes

Jacket potato with tuna

Carrots & Swede

Eve's Pudding with Custard Yoghurt / Fresh Fruit Platter

Diced Pork Goulash with Rice

Macaroni Cheese with Tomato Topping

Jacket Potato with Cheese

Sweetcorn & Peas

Fruit Jelly Yoghurt / Fresh Fruit Salad

Roast Chicken with Roast Potatoes & Gravy Sweet & Sour Quorn with Noodles

Jacket Potato with Beans

Cabbage & Carrots

Chocolate Shortbread Yoghurt / Fresh Fruit Platter

Cottage Pie (made with organic mince) Spring Vegetable Cottage Pie Jacket Potato with Salmon Mayo Green Beans & Cauliflower Wholemeal Pear & Raisin Upside Down Cake with Custard Yoghurt / Fresh Fruit Salad

MSC Fishwich with Chips Veggie Hot Dog with Chips

Jacket Potato with Beans

Beans & Garden Peas

Iced Sponge Yoghurt / Fresh Fruit Chunks 9th Jan, 30th Jan, 27th Feb 20th Mar

TWO

Sausages & Mash with Gravy Vegetable Sausage with Mash

Jacket Potato with Tuna

Garden Peas & Carrots

Fruit Crumble with Custard Yoghurt / Fresh Fruit Platter

BBQ Chicken Pizza (Free Range Chicken) with Half Baked Potato Cheese & Tomato Pizza

(made with Wholemeal Bread) Jacket Potato with Cheese

Coleslaw & Mixed Salad

Chocolate Muffin with Chocolate Sauce Yoghurt / Fresh Fruit Chunks

Roast Ham with Roast Potatoes & Gravy Red Pepper & Cheese Frittata with Roast Potatoes

Jacket Potato with Beans

Broccoli & Crushed Swede

Yoghurt / Fresh Fruit Salad

Spaghetti Bolognese (made with organic mince)

Vegetable Pasta Bolognese

Jacket Potato with Salmon Mayo

Green Beans & Sweetcorn

Wholemeal Banana Sponge with Custard Yoghurt / Fresh Fruit Platter

MSC Battered Fish with Chips & Tomato Sauce Vegetable Wrap with Chips

Jacket Potato with Beans

Baked Beans & Garden Peas

Toffee Crispy Yoghurt / Fresh Fruit Chunks 16th Jan, 6th Feb, 6th Mar 27th Mar

THREE

Beef Burger in a Bun with Baby New Potatoes Vegetable & Bean Cobbler

Vigentie & Deatoes Jacket Potato with Tuna Carrots & Sweetcorn Pineapple Upside Down Cake with Custard

Yoghurt / Fresh Fruit Platter

Chicken Risotto

Lentil & Spinach Curry with Rice

Jacket Potato with Cheese

Cauliflower & Broccoli

Chocolate Oaty Square with Chocolate Sauce Yoghurt / Fresh Fruit Salad

Roast Turkey with Roast Potatoes & Gravy Vegetarian Wellington with Roast Potatoes Jacket Potato with Beans

Shredded Cabbage & Carrots Orange Triangle Cake

(contains Wholemeal Flour) Yoghurt / Fresh Fruit Chunks

Lasagne with Garlic Slice (made with Organic Beef) Vegetable Goulash with Rice

Jacket Potato with Salmon Mayo

Roasted Vegetable Medley

Chocolate & Beetroot Brownie Yoghurt / Fresh Fruit Salad

MSC Fish Fingers with Chips & Tomato Sauce Bean & Lentil Burger with Chips **Jacket Potato with Beans**

Baked Beans & Garden Peas

Fruit Flapjack Yoghurt / Fresh Fruit Platter

AVAILABLE EVERY DAY...

Jacket Potatoes freshly cooked daily, with a choice of fillings where advertised.

Bread freshly baked on site daily

Daily salad selection there will be a selection of salad items available daily

Fresh Fruit & Yoghurt available daily

WE USE LOCALLY SOURCED INGREDIENTS WHEN AVAILABLE AND IN SEASON

All our menus are nutritionally analysed to ensure they meet and in most cases exceed **The School Food Standards** We hope your child enjoys

Menus could be subject to local change, please check your child's school for any bespoke changes.

Vegetarian option

Oily fish

Marine Stewardship Council details Web: www.msc.org Chain of Custody Registration Code MIML - C 1009

FRIDAY

ONDAY