

INTRODUCING YOUR

NEW!

PRIMARY SCHOOL MENU!

We're excited to be launching a brand-new primary school menu after the October half term!

Our food team have designed a menu that reflects regional tastes and preferences. We've looked at local favourites, used ordering data, and even tracked plate waste to make sure it's not just about what pupils choose, but also what they enjoy eating.

FRESH LOOK, FRESH CHOICES: You'll notice the menus look a little different. Our vegetarian and vegan dishes are now proudly listed as *Option 1*. This change was made after consultation with food charities and experts, and reflects our commitment to tasty, plant-forward meals that are good for children and better for the planet.

BALANCED & NUTRITIOUS: As always, our menus are checked by our nutrition team to meet School Food Standards. They include a healthy mix of fruit, veg, wholegrains, protein and carbs, with at least two fruit-based desserts each week. We also keep foods high in fat, salt and sugar to a minimum.



NUTRITIONIST'S CHOICE: Look out for the new rainbow icon on menus which reflects our 'Nutritionist's Choice'. This is a recommendation from our Head of Nutrition, highlighting dishes packed with plant ingredients like fruit, veg, beans and grains, with less salt and fat, and no unnecessary extras. We'll be growing this range throughout the year.

KEEPING PUPILS SAFE: Our menu structure is underpinned by robust safety systems. This includes an *Allergen Aware Menu* which mirrors the main menu as closely as possible, creating an inclusive offer for all pupils while keeping things simple in the kitchen. These dishes are free from gluten, dairy, eggs and soya, and have been carefully reviewed to ensure they still provide the nutrients every child needs to thrive.

ALLERGEN AWARE MENU				
Monday	Tuesday	Wednesday	Thursday	Friday
Option 1 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 1 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 1 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 1 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 1 Roasted Vegetable & Lentil Curry with Basmati Rice
Option 2 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 2 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 2 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 2 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 2 Roasted Vegetable & Lentil Curry with Basmati Rice
Option 3 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 3 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 3 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 3 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 3 Roasted Vegetable & Lentil Curry with Basmati Rice
Option 4 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 4 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 4 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 4 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 4 Roasted Vegetable & Lentil Curry with Basmati Rice
Option 5 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 5 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 5 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 5 Roasted Vegetable & Lentil Curry with Basmati Rice	Option 5 Roasted Vegetable & Lentil Curry with Basmati Rice

We hope your children enjoy discovering some new favourites, and we look forward to serving them more exciting meals in the months ahead.

Kind regards,

Alex Hall, Food Director – Impact Food Group
Claire Venys, Director – Hutchison Catering