

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 fat

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

Haydn

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

Chicken & Tomato Pasta served with Seasonal Vegetables

Tuesday

Jacket Potato served with Cheese and Salad

Wednesday

Roast Pork, Yorkshire Pudding & Gravy, Mashed Potatoes and Vegetable Medley

Thursday

Beef Chilli served with Rice and Seasonal Vegetables

Friday

Fish MSC Bubble Crumb served with Chips and Peas

Main

Cheese & Potato Pie served with Baked Beans

Cheese & Tomato Pizza served with Potato Wedges & Salad

Quorn Roast, Yorkshire Pudding & Gravy, Roast Potatoes and Vegetable Medley

Quorn Fajita Wrap served with Seasonal Vegetables

Fishless Finger served with Chips and Peas

Oaty cookie

Homemade Biscuit

Jelly & fruit

Apple Crumble Sponge & Custard

Chocolate Brownie Milk

Dessert

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad


Fresh Fruit Salad



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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.

Haydn

Monday

Sausage with Mashed Potatoes, Gravy & Seasonal Vegetables

Tuesday

Tomato & Basil Pasta with Cheese, Baguette Slice and Salad

Wednesday

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

Thursday

Beef & Baked Bean Ragù (Bolognese) served with ½ Jacket Potato & Salad

Friday

Fish Fingers served with Chips and Peas

Cumberland Sausage with Mashed Potatoes Gravy, & Seasonal Vegetables

Cheese & Tomato Pizza served with Potatoes Wedges & Seasonal Vegetables

Quorn Roast & Gravy, Mashed Potatoes and Vegetable Medley

Jacket potato served with Cheese & Beans

Fishless Finger served with Chips and Peas

Shortbread Biscuit
Milk
Fresh Fruit Salad

Lemon Drizzle Cake
Fresh Fruit Salad

Oaty Cookie
Milk
Fresh Fruit Salad

Chocolate Sponge & Chocolate Custard
Fresh Fruit Salad

Banana Cake
Milk
Fresh Fruit Salad



Main

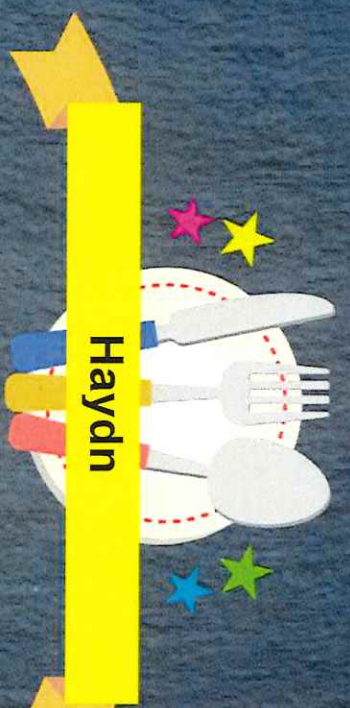
Dessert




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



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

Meatballs in a Tomato Pasta served with Baguette & Seasonal Vegetables

Tuesday

Jacket Potato with Cheese & Baked Beans

Wednesday

Pork Sausage, Yorkshire Pudding & Gravy, Mashed Potatoes and Vegetable Medley

Thursday

Teriyaki Chicken served with Rice & Seasonal Vegetables

Friday

Salmon Fish Cake served with Chips & Seasonal Vegetables

Main

Veggie Meatballs in a Tomato Pasta served with Baguette & Seasonal Vegetables

Cheese & Tomato Pizza served with Potato Wedges and Seasonal Vegetables

Cumberland 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

Dessert

Chocolate Shortbread Slice with Milk

Jelly & fruit

Apple Roly Poly & Custard

Flapjack

Oaty Cookie Milk

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad



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