

# 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

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>

## Theme Days

Winter Warmer- 16<sup>th</sup> January  
Chinese New Year - 29<sup>th</sup> January  
World Book Day- 6<sup>th</sup> March  
St Patrick's Day 17<sup>th</sup> March  
VE Day-British Day - 8<sup>th</sup> May  
Sausage Roll Day - 5<sup>th</sup> June  
Leavers Day - July

## 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 salt.

## 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. To register a special diet please complete our form

<https://forms.office.com/e/nEYJUzbEZt?origin=lprLink>



Week: 1  
 Date: 24<sup>th</sup> Feb, 17<sup>th</sup> March, 22<sup>nd</sup> April, 12<sup>th</sup> May,  
 9<sup>th</sup> June, 30<sup>th</sup> June, 21<sup>st</sup> July

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

## Tuesday

## Wednesday

## Thursday

## Friday

Main

Chicken & Tomato Pasta served with Seasonal Vegetables

Jacket Potato served with Cheese and Salad

Roast Pork, Yorkshire Pudding & Gravy, Mashed Potatoes and Seasonal Vegetables

Beef Chilli served with Rice and Seasonal Vegetables

Fish MSC Bubble Crumb served with Chips and Peas

Cheese & Potato Pie served with Baked Beans

Cheese & Tomato Pizza served with Potato Wedges & Salad

Quorn Roast, Yorkshire Pudding & Gravy, Roast Potatoes and Seasonal Vegetables

Quorn Fajita Wrap served with Rice & Seasonal Vegetables

Fishless Finger served with Chips and Peas

Dessert

Oaty cookie

Homemade Biscuit

Jelly & fruit

Apple Crumble Sponge & Custard

Chocolate Brownie Milk

Fresh Fruit Salad



MSC-C-54995 'Seafood with this mark comes from an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org)'



Week: 2  
 Date: 3<sup>rd</sup> March, 24<sup>th</sup> March, 28<sup>th</sup> April, 19<sup>th</sup> May,  
 16<sup>th</sup> June, 7<sup>th</sup> July

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

## Tuesday

## Wednesday

## Thursday

## Friday



Soil Association



Sausage with Mashed Potatoes, Gravy & Seasonal Vegetables

Tomato & Basil Pasta with Cheese, Baguette Slice and Salad

Roast Chicken, Stuffing & Gravy, Mashed Potatoes and Seasonal Vegetables

Beef & Baked Bean Bolognese served with Pasta & Salad

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 Seasonal Vegetables

Jacket potato served with Cheese & Beans

Fishless Finger served with Chips and Peas

Shortbread Biscuit Milk

Lemon Drizzle Cake

Oaty Cookie Milk

Chocolate Sponge & Chocolate Custard

Cornflake Tart Milk

Fresh Fruit Salad

Main

Dessert



MSC-C-54995 'Seafood with this mark comes from an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org)'



Week: 3  
 Date: 10<sup>th</sup> March, 31<sup>st</sup> March, 6<sup>th</sup> May, 2<sup>nd</sup> June, 23<sup>rd</sup> June, 14<sup>th</sup> July

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

## Tuesday

## Wednesday

## Thursday

## Friday

Main

Meatballs in a Tomato Pasta served with Baguette & Seasonal Vegetables

Jacket Potato with Cheese & Baked Beans

Pork Sausage, Yorkshire Pudding & Gravy, Mashed Potatoes and Seasonal Vegetables

Teriyaki Chicken served with Rice & Seasonal Vegetables

Salmon Fish Cake served with Chips & Seasonal Vegetables

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 Seasonal Vegetables

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 or Jam Sponge & Custard

Flapjack

Oaty Cookie Milk

Fresh Fruit Salad



MSC-C-54995 'Seafood with this mark comes from an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org)'

