



NOURISH YOUR CHILD'S INNER SUPERHERO!

Our Food

Taylor Shaw's menus are designed to be child friendly, as well as compliant with the Government's school food standards. We use high quality, healthy and nutritious ingredients, prepared fresh on site, on the day of consumption, by suitably trained and child focused employees.

At the heart of our service lies a menu that contains the correct balance of food and nutrients across the week, in order to encourage children to learn, love food, play and grow.

Our lunches include a choice of...

- Meat & vegetarian main courses and accompanying carbohydrates
- 2 vegetable options
- Various salad choices
- Wholemeal or white fresh, crusty baked bread, daily
- A selection of hot and cold desserts
- Chilled water



Feedback/Contact

If you would like to comment on our meals or provide feedback on our service, please email Jaime.Gardener@TaylorShaw.com

Medical Diets and Allergies

If your child has a specific dietary need for a medical reason, we will work with you to create a menu to meet the needs of your child. We have a Medical Diet Procedure to follow, to ensure your child can safely eat with us. If you would like your child to have a school meal we would need to see a medical certificate from your GP or a recent letter from your child's consultant. We can then proceed with creating a suitable menu. If you would like to find out more, please email us for information at:

nutrition@taylorshaw.com

Your school will have given you a letter to sign and return to the nutritionist, in the self-addressed envelope. Please return this as soon as possible to ensure your child is able to eat with us in September 2018

Help your school and yourself - claim free school meals

Taking up free school meals has benefits for everyone:

- Children get a healthy nutritious meal for Free!
- Schools can benefit directly by receiving £1320 for each eligible child – Pupil Premium
- Families entitled to free school meals could save more than £400 per child per year.

Children in Reception, years 1 & 2, are eligible for a Universal Infant Free School

Families in receipt of the following benefits are entitled to claim free school meals:

- Income Support
- Income Based Jobseeker Allowance (IBJSA)
- Employment & Support Allowance Income Related (ESA(IR))
- Support under part VI of the Immigration and Asylum Act 1999
- Child Tax Credit (TC602) provided your annual household income does not exceed £16,190. Please note that if you are receiving Working Tax Credit (WTC) your children will not be entitled to free school meals.
- Universal Credit - if you apply on or after 1st April 2018, your household income must be less than £7,400 per year (after tax and not including benefits)

Register online at <https://www.gov.uk/apply-free-school-meals> or pick up an application form from your child's school.

PRIMARY AUTUMN WINTER 2018/2019 MENU

Our Lady of Peace Catholic Primary School

Infant Menu

Week One Dates 29/10/2018 - 19/11/2018 - 10/12/2018 - 31/12/2018 - 21/01/2019 - 11/02/2019 - 04/03/2019 - 25/03/2019

Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Course	Red Tractor Turkey Meatballs with a Side of Crushed New Potatoes and Arrabbiata Sauce	Baked Cornish Pasty with Tomato Ketchup	Roast of The Day, served with Roast Potatoes, Sage & Onion Stuffing and Gravy	Mild Chicken Curry served with Steamed Brown Rice and Garlic Naan Strips	Freshly Baked Fillet of Battered MSC certified Fish with Chips
Vegetarian Main Course	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Roasted Vegetable Sausages, Red Onion Gravy & Creamy Mash	Quorn Roast, served with Roast Potatoes, Sage & Onion Stuffing and Gravy	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Baked Vegetable Spring Roll with a Curry Sauce and Chips
Vegetables	Garden Peas & Broccoli	Fresh Carrots & Sweetcorn	Sliced Green Beans & Cauliflower	Roasted Peppers & Sweetcorn and Savoy Cabbage	Garden Peas or Baked Beans
Dessert	Reduced Sugar Banana & Chocolate Muffin	Fruit Jelly	Chocolate Brownie	Pear and Cinnamon Cake with Custard	Ice Cream

Week Two Dates 05/11/2018 - 26/11/2018 - 17/12/2018 - 07/01/2019 - 28/01/2019 - 18/02/2019 - 11/03/2019 - 01/04/2019

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Course	Toad in the Hole with Onion Gravy	Hunters Chicken Flatbread with Extra BBQ Sauce	Roast of The Day served with Roast Potatoes, Yorkshire Pudding and Gravy	Traditional Shepherd's Pie, served with a Rich Gravy and Fluffy Mash	Freshly Baked Fish Fingers with Chips
Vegetarian Main Course	Baked Vegetable Pizza Slice served with a Fresh Garden Salad	Jacket Potato with Cheddar Cheese, Baked Beans or Salmon Mayonnaise	Quorn Roast, served with Roast Potatoes, Yorkshire Pudding and Gravy	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Oven Baked Bean Burrito with Chips and Arrabbiata Sauce
Vegetables	Garden Peas & Fresh Carrots	Sweetcorn & Broccoli	Sliced Green Beans & Fresh Carrots	Braised Red Cabbage & Sweetcorn	Garden Peas or Baked Beans
Dessert	Apple Crumble with Custard	Fruit Jelly	Blueberry Cake	Banana Gingerbread Pudding and Custard	Ice Cream

Week Three Dates 12/11/2018 - 03/12/2018 - 24/12/2018 - 14/01/2019 - 04/02/2019 - 25/02/2019 - 18/03/2019 - 08/04/2019

Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Course	British Farm Assured Chicken Sausages & Mash with a Red Onion Gravy	Low and Slow Braised Beef Bolognese with Organic Penne Pasta	Roast of The Day, served with Roast Potatoes, Sage & Onion Stuffing and Gravy	Red Tractor Chicken served with Wholegrain Rice and a Rustic Tomato Sauce	Freshly Baked Fish Fingers with Chips
Vegetarian Main Course	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Braised Mexican Bean Stew with a Mild Spiced Tomato Sauce and Folded Flatbread	Quorn Roast served with Roast Potatoes, Sage & Onion Stuffing and Gravy	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	<u>Vegetarian Brunch</u> Vegetarian Sausage, Baked Beans, Mushroom & Chips
Vegetables	Peas & Broccoli	Sliced Beans & Sweetcorn	Carrots & Savoy Cabbage	Roasted Mediterranean Vegetables & Broccoli	Garden Peas Or Baked Beans
Dessert	Eves Pudding & Custard	Fruit Jelly	Chocolate Crunch Slice	Banana Traybake	Ice Cream

Fresh Bread, Salad Bar, Fresh Fruit and Yoghurts Available Daily