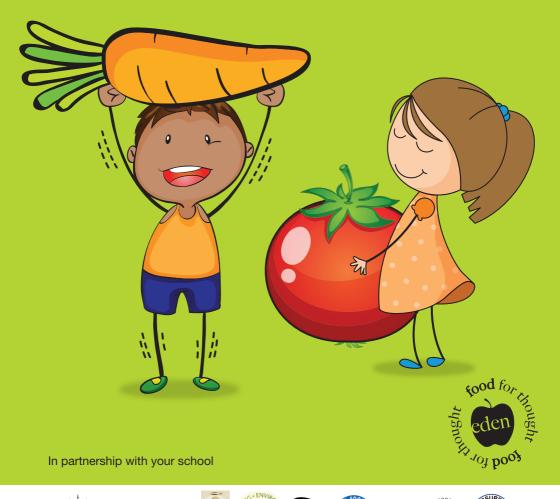
SPRING/SUMMER 2014



In partnership with your school





















Our passion and commitment for using fresh high quality sustainable ingredients, in conjunction with our support of British farmers, guarantees that we've taken care of the key issues around health, climate change and animal welfare. For example...

- Eggs are free range and Freedom Food certified
- Meat is from farms with high standards of animal welfare
- A significant amount of our ingredients are from British producers
- Organic Yeo Valley yoghurt is available daily
- Menus include Marine Stewardship Council certified fish
- Chicken, turkey, beef, pork and certain vegetables (depending on the time of year) are British Red Tractor
- We use a range of LEAF certified vegetables

Week 1 w/c 21/04/14, 12/05/14, 09/06/14, 30/06/14, 21/07/14, 01/09/14, 22/09/14, 13/10/14

	Monday	Tuesday	Wednesday	Thursday	Friday
The Main Event	Macaroni Cheese or Veggie Mince Cottage Pie (V) or Jacket Potato with Baked Beans with Peas and/or Carrots	Beef Burger in a Bap and Oven Baked Potato Wedges or Vegetarian Sausages and Gravy with Mashed Potato (V) or Tuna Ploughman's with Crunchy Coleslaw and/or Sweetcorn	Roast Chicken and Gravy with Oven Roast or Herby Potatoes or Vegetable Parcel with Oven Roast or Herby Potatoes (V) or Jacket Potato with Egg Mayonnaise with Seasonal Vegetables	Pasta Bolognaise or Cheese and Tomato Pizza Wedge (V) or Vegetarian Sausage Ploughman's with Grated Carrots and/or Broccoli Florets	Fish in Crispy Crumb and Chunky Chips or Potato Salad or Veggie Mince Wrap, Chunky Chips or Potato Salad (V) or Jacket Potato with Cheese with Sweetcorn and/or Baked Beans
For Pudding	Wholemeal Chocolate Cake with Chocolate Sauce	Carrot Cake	Peaches and Ice Cream	Butterscotch Cookie with Fruit Slices	Lemon Sponge

Served Daily					
Fresh Bread Baked On Site	Organic Yeo Valley Yoghurt				
Seasonal Salads	Fresh Fruit				

Week 2 w/c 28/04/14, 19/05/14, 16/06/14, 07/07/14, 08/09/14, 29/09/14, 20/10/14

	Monday	Tuesday	Wednesday	Thursday	Friday 7	
The Main Event	Oven Baked Sausages with Mashed Potatoes or Veggie Mince Lasagne (V) or Jacket Potato with Cheese with Sweetcorn and/or Baked Beans	Chicken and Vegetable Pizza Wedge or Sweet Potato and Lentil Curry with Fluffy Rice (V) or Vegetarian Sausage Ploughman's with Crunchy Coleslaw and/or Peas	Roast Turkey or Pork and Gravy with Oven Roast or Boiled Potatoes or Chickpea Wellington with Oven Roast or Boiled Potatoes (V) or Jacket Potato with Baked Beans with Seasonal Vegetables	Cottage Pie or Macaroni Cheese (V) or Egg Ploughman's with Carrot and/or Broccoli	Salmon Fish Fingers and Chunky Chips or Potato Cake or Vegetable Grill and Chunky Chips or Potato Cake or Jacket Potato and Tuna with Sweetcorn and/or Peas	
For Pudding	Chocolate and Beetroot Brownie	Oaty Cookie with Fresh Fruit Pieces	Arctic Roll	Cornflake Tart with Custard	Fruity Jelly	

Week 3 w/c 05/05/14, 02/06/14, 23/06/14, 14/07/14, 15/09/14, 06/10/14

	Monday	Tuesday	Wednesday	Thursday	Friday
The Main Event	Margherita Pizza with Oven Baked Potato Wedges or Vegetable Nuggets and Oven Baked Potato Wedges or Jacket Potato with Baked Beans with Peas and/or Crunchy Coleslaw	Meatballs with Rice and Tomato Sauce or Cheese and Onion Plait with Mashed Potato (V) or Cheese Ploughman's with Grated Carrot and/or Sweetcorn	Roast Beef or Chicken and Gravy with Oven Roast or Mashed Potatoes or Lentil Roast with Oven Roast or Mashed Potato (V) or Jacket Potato with Egg Mayonnaise with Seasonal Vegetables	Creamy Chicken and Sweetcorn Puff Pastry Pie With New Potatoes or Veggie Mince Pasta Bolognaise (V) or Tuna Ploughman's with Broccoli Florets and/or Carrots	Oven Baked Fish Fingers, Chunky Chips or Mashed Potatoes or Vegetarian Sausages, Chunky Chips or Mashed Potatoes (V) or Jacket Potato with Cheese with Baked Beans &/or Sweetcorn
For Pudding	Jam Sponge with Strawberry Sauce	Fruit Jelly and Ice Cream	Chocolate Krispie	Fairtrade Banana Cake with Custard	Crunchy Cookie with Fruit Pieces

Nutrition

Our team of Nutritionists work hard to help us meet our commitment of providing school meals that make an important contribution to health.

- We don't use salt, artificial trans fats or any undesirable food additives in our dishes
- Our Nutritionists visit schools and talk to pupils about eating well and keeping active
- Our menus meet Government Food and Nutrient Based Standards
- Nutrition is at the heart of our menu development ensuring school food is packed with nutrients

Food Allergies and Intolerances

If your child has a food allergy, intolerance or other special dietary requirement please do not hesitate to contact your local Eden Foodservice Office on 01273 818892. Alternatively you can request the 'Allergies & Intolerances – Referral Form' from your school; all completed forms must be supported with medical referral.



A word from your Brighton team

Did you know our waste oil is used to run the Big Lemon buses?

Universal Free School Meals

From September 2014 all Reception,
Year 1 and Year 2 pupils will be able to
receive a school meal at no cost to the
parent/guardian every day. If your child does
not currently have a delicious healthy school
meal, what a great time to start!

If you have any questions on our service or would like to enquire about employment opportunities with Eden Foodservice please contact your local office.

To check entitlement for free school meals please contact 01273 293497 or apply online at www.brighton-hove.gov.uk/onlinefreeschoolmeals

For more information regarding school meals visit www.brighton-hove.gov.uk/schoolmeals

Eden Foodservice, South West Suite, Lower Ground Floor, Queens Park Villa, 30 West Drive, Brighton BN2 0QW Tel: 01273 818892

www.edenfoodservice.co.uk