## MENU SPRING/SUMAER 2014



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 |
| :---: | :---: | :---: | :---: | :---: |

## Served Daily

Fresh Bread Baked On Site $\quad$ Organic Yeo Valley Yoghurt

Week 2

|  | Monday | Tuesday | Wednesday | Thursday | Friday |
| :---: | :---: | :---: | :---: | :---: | :---: |
| The Main Event | Oven Baked <br> Sausages with Mashed Potatoes or <br> Veggie Mince Lasagne (V) or <br> Jacket Potato with Cheese with <br> Sweetcorn and/or <br> Baked Beans | Chicken and Vegetable Pizza <br> Wedge or <br> Sweet Potato and Lentil Curry with Fluffy Rice (V) <br> or <br> Vegetarian Sausage Ploughman's with <br> Crunchy <br> Coleslaw and/or Peas | Roast Turkey or Pork and Gravy with Oven Roast or Boiled Potatoes or <br> Chickpea <br> Wellington with Oven Roast or Boiled Potatoes <br> (V) <br> or <br> Jacket Potato with Baked Beans with <br> Seasonal Vegetables | Cottage Pie or <br> Macaroni Cheese <br> (V) <br> or <br> Egg Ploughman's with <br> Carrot and/or Broccoli | Salmon Fish <br> Fingers and Chunky Chips or Potato Cake or <br> Vegetable Grill and Chunky Chips or Potato Cake or <br> 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 <br> Vegetable <br> Nuggets and <br> Oven Baked <br> Potato Wedges <br> or <br> Jacket Potato with Baked Beans with <br> Peas and/or Crunchy Coleslaw | Meatballs with Rice and Tomato Sauce or <br> Cheese and Onion Plait with Mashed Potato (V) or <br> Cheese <br> Ploughman's with Grated Carrot and/or Sweetcorn | Roast Beef or Chicken and Gravy with Oven Roast or Mashed Potatoes or <br> Lentil Roast with Oven Roast or Mashed Potato (V) or Jacket Potato with Egg Mayonnaise with <br> Seasonal Vegetables | Creamy Chicken and Sweetcorn Puff Pastry Pie With New Potatoes or <br> Veggie Mince <br> Pasta Bolognaise <br> (V) <br> or <br> Tuna <br> Ploughman's with <br> Broccoli <br> Florets and/or Carrots | Oven Baked Fish Fingers, Chunky Chips or Mashed Potatoes or <br> Vegetarian <br> Sausages, <br> Chunky Chips or <br> Mashed Potatoes <br> (V) <br> or <br> Jacket Potato <br> with Cheese <br> with <br> Baked Beans <br> \&/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 01273293497 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: 01273818892

