









# **Delicious Desserts**

Our new menu includes a range of homemade desserts that not only taste great, but have been carefully developed by our Executive Chef to reduce the amount of sugar and include ingredients rich in essential nutrients such as wholegrain cereals, fruits and even vegetables. Look out for the symbols on the menu!

## **Classroom Cooks**

We have been extremely impressed with our mini menu developers! Pupils at two schools have done a fantastic iob creating Classroom Cooks dishes which we hope everyone will love as much as we do. Look out for the **Classroom Cooks symbol on** your menu.

### St Mary's Fruit Squiggle Cake

St Mary's Catholic Primary School. Dunstable, Bedfordshire

Fairlight's BBQ Chicken with **Special Rice and Spicy Sauce** 

Fairlight Primary School, Brighton

#### **Food Allergies and** Intolerances

As members of the Anaphylaxis Campaign, Eden are dedicated to supporting pupils with allergies and intolerances to enjoy school meals with their friends. If your child has a food allergy. intolerance or other special dietary requirement please do not hesitate to contact your local Eden Foodservice Office. Alternatively you can request the 'Allergies & Intolerances -Referral Form' from your school; all completed forms must be supported with medical referral.

## Free School Meals

All Reception, Year 1 and Year 2 pupils are entitled to a school meal free of charge every day.

If your child does not currently have a delicious healthy school meal what a great time to start! If you are in receipt of certain benefits your child may be eligible for a free school meal.

#### A Word from your **Local Team**

We are very passionate about the food we serve to your children and proud of its quality. Our fruit and vegetable supplier. Total Produce, is based in Cornwall and our free range eggs come from St Ewe Farm in Truro. our organic yoghurt comes from Yeo Valley Family Farm in the South West and all our meat is British Red Tractor.

























Welcome to the new Autumn/Winter menu, we hope that you will find lots of tasty options for your child to enjoy each day! Your school catering team take pride in using fresh, seasonal, high quality ingredients to cook dishes from scratch. Did you know our pizza bases are prepared in the kitchen and contain wholemeal flour and a blend of 6 different fresh vegetables?

Our Chefs and Nutritionists have created nutritionally enhanced recipes to offer a great balance of nutrients for your child, including:

These desserts contain at least half a portion of fruit, to help pupils on their way to achieving

These dishes contain an extra half portion of vegetables to increase fibre, folate, vitamin A

These dishes include wholegrain ingredients to offer pupils a great source of fibre for healthy digestion.



day	Tuesday	Wednesday	Thursday	Friday

<b>WEEK 1</b> 02/11/15, 23/11/15, 14/12/15, 18/01/16, 08/02/16, 07/03/16							
Chicken and Tomato Pizza	Meatballs with Tomato Sauce and Pasta	Free Range Loin of Pork with Apple Sauce, Gravy and Roast or Mash Potato	Cottage Pie with Gravy	Breaded Haddock Fillet with Chips or Pasta Twists			
Veggie Burger in a Roll with Redslaw	Cheese Puff with Mash Potato	Vegetarian Parcel with Gravy and Roast or Mash Potato	Jacket Potato Topped with Beans or Cheese	Vegetable Curry with Chips or Fluffy Rice			
Apple Crumble with Custard	Oat  Crunchie with Fruit Wedges	Fruity Jelly	Chocolate Cake with Chocolate Sauce	Butterscotch Traybake			





Bun



Wedges

with Peach Sauce or Raisins ≸ St Mary's Fruit Squiggle Cake

Seasonal Vegetables/Salads

Mousse

Fresh Fruit Organic Yeo Valley Fruit Yoghurt

















