

Term 6 Summer Menu - Castle Mead Kitchen

Dear Parents

Please indicate your meal choices on the attached menus and return to the school by

Friday 20th May 2022 providing payment where necessary.

Children in Reception, Year 1 and Year 2

- Meals are **FREE** for children in Reception, Year 1 and Year 2.
- PLEASE ENSURE YOU RETURN A COMPLETED MENU If we do not receive a completed order form we will provide your child with the main meal choice. Please ensure you write the name of your child and class on the top of the menu.

Children in Years 3, 4, 5 and 6

• If your child is in Year 3, 4, 5 or 6 meals cost £2.30 per meal and payment must be made at the time of placing the order. **Please pay via Arbor by topping up your Meal account**

• Please be aware <u>if an order is not received and paid for in advance no meal will be</u> <u>provided.</u>Our Meals

We aim to provide a nutritionally balanced menu that meets the standards set by the School Food Trust. We use quality ingredients that are:

- Produced or grown locally (where possible)
- From sustainable sources or ethically supplied
- · Farm assured, i.e. meat that carries the red tractor logo
- Approved by the Marine Conservation Society (Fish)

All hot meals are served with seasonal vegetables or salad and we offer a daily meat-free option, suitable for vegetarians. Every week there will be a selection of seasonal vegetables served with each meal which could include Mixed Salad, sweet corn, green beans and carrots.

Children also have the option of the cold buffet bar which includes a selection of items such as wraps/homemade bread/cold pasta etc. along with ham, cheese, tuna, salad (i.e. carrots, cucumber, peppers, tomatoes etc.).

Drinking water, milk and bread is freely available. Our bread is *homemade daily* by Mrs Huckett and Mrs Gould. All children will be offered the main dessert option; however, fruit is always available as an alternative. We aim to include desserts that contain 50% fruit at least twice a week. Please be aware the menu may change due to unforeseen circumstances.

In Week 5 we have 'Try Something new week' with a selection of veg and snacks for the children to try. This can help them to think about healthy food swaps and ways of having their '5 a day'We encourage the children to choose a balanced and healthy plate of food

using the NHS Eatwell Plate – you can find out more about this at http://www.nhs.uk/Livewell/Goodfood/Pages/the-eatwell-guide.aspx

If you have any special dietary needs please contact the school office to discuss your menu options. Our Food Allergen Advice Note is available from the school office and on our website.

The Castle Mead Academy Kitchen

CHILD'S NAME:	CLASS:
---------------	--------

** Dairy free pizza available – please indicate on your form if you require this option.

Dietary Requirements*: Allergies						
Gluten Free Nut Free		Dairy Free Other				
Distant restrictions/Chaises						
Dietary restrictions/Choices: Vegetarian Vegan						
Halal Kosher						

*Dietary Requirements must be supported by a medical document. Please keep us updated with any changes.

PLEASE TICK YOUR CHOICE OF MAIN COURSE OR COLD OPTION EACH DAY ONE OF OUR MAIN COURSES IS ALWAYS A NON MEAT OPTION

WEEK 1	MONDAY 6/6/22		TUESDAY 7/6/22	WEDNESDAY 8/6/22	THURSDAY 9/6/22	FRIDAY 10/6/22
MAIN COURSE	TD DAY		Hidden vegetable Pasta GF	Homemade Cheese and Tomato pizza GF	Macaroni and ham Cheese Bake	MSC Fish Fingers with Oven Chips
MAIN COURSE MEAT FREE	TD DAY		Jacket Potato with Baked Beans GF	Lentil Burger in a Bun with Salad	Ratatouille with Pasta GF	Vegetable and Bean Enchillada With Brown Rice
COLD OPTION			Buffet Bar	Buffet bar	Buffet Bar	Buffet Bar
DESSERT	Banana cake GF		Various Ice Cream GF	Shortbread	Fruity Friday Fruit Salad GF	
					TOTAL	£

WEEK 2 Healthy Eating Week	MONDAY 13/6/22	TUESDAY 14/6/22	WEDNESDAY 15/6/22	THURSDAY 16/6/22	FRIDAY 17/6/22
MAIN COURSE	Tomato and basil Pasta Bake GF	Beef Lasagne With salad	Chicken Paprika with Brown Rice GF	Homemade Cheese and Tomato Pizza GF	Breaded fish with Oven Chips
MAIN COURSE MEAT FREE	Spring Vegetable Risotto GF	Jacket Potato with Baked Beans GF	Homemade Falafels with Pitta Bread and Salad	Bean Burger in a Bun	Curried Vegetable Pasty
COLD OPTION	Buffet Bar	Buffet Bar	Buffet Bar	Buffet Bar	Buffet Bar
DESSERT	Lemon Sponge	Cinnamon roll Cake	Melon Slice GF	Strawberries & Ice Cream GF	Fruity Friday Fruit Salad GF
				TOTAL	£

WEEK 3	MONDAY 20/6/22	TUESDAY 21/6/22	WEDNESDAY 22/6/22	THURSDAY 23/6/22	FRIDAY 24/6/22
MAIN COURSE	Tuna Pasta Bake GF	Mild Chicken Curry and Rice GF	Beef Bolognese with wholewheat Pasta GF	Pork sausage With Mashed Potato	Homemade Cheese and Tomato Pizza GF
MAIN COURSE MEAT FREE	Jacket Potato and Beans GF	Vegetable and Bean Paella GF	Lentil Bolognese with Wholewheat Pasta GF	Quorn Sausage With mashed Potato	Tortilla rolled omelette
COLD OPTION	Buffet Bar	Buffet Bar	Buffet Bar	Buffet bar	Buffet bar
DESSERT	Blueberry Sponge	Chocolate Brownie	Fresh Fruit Salad GF	Apple Flapjack	Cinnamon Shortbread
				TOTAL	£

** Dairy free pizza available - please indicate on your form if you require this option

WEEK 4	MONDAY 27/6/22	TUESDAY 28/6/22	WEDNESDAY 29/6/22	THURSDAY 30/6/22	FRIDAY 1/7/22
MAIN COURSE	Hidden Vegetable Pasta GF	Mild Beef Chilli with Rice GF	Homemade Cheese and Tomato Pizza GF	Macaroni and Ham cheese	Msc Fish Fingers With Oven Chips
MAIN COURSE MEAT FREE	Whole wheat Cheese and Spring onion quiche	Jacket Potato with Baked Beans GF	Lentil Burger in a Bun with Salad	Ratatouille Pasta GF	Vegetable and Bean Enchillada
COLD OPTION	Buffet bar	Buffet bar	Buffet Bar	Buffet Bar	Buffet bar
DESSERT	Banana Cake	Raspberry Bread and Butter Pudding (SNAG GROUP FAVOURITE	Ice Cream GF	Chocolate Shortbread	Fruit Salad GF
	TOTAL	£			

WEEK 5	MONDAY 4/7/22	TUESDAY 5/7/22			FRIDAY 8/7/22	
MAIN COURSE	Tomato and Mozzarella Pasta Bake GF	Chicken Paprika with Rice GF	Pork Sausage Hot Dog Vegetable sticks GF	Homemade Cheese and Tomato Pizza GF	Breaded Fish and Oven Chips	
MAIN COURSE MEAT FREE	Spring Vegetable Risotto GF	Jacket Potato with Baked Beans GF	Quorn Sausage Hot Dog Vegetable Sticks	Falafels with Pitta Bread and Salad	Curried Vegetable Pasty	
COLD OPTION	Buffet Bar	Buffet Bar	N/A	Buffet bar	Buffet Bar	
DESSERT	Fresh Fruit Salad GF					
	£					

WEEK 6	MONDAY 11/7/22	TUESDAY 12/7/22	WEDNESDAY 13/7/22	THURSDAY 14/7/22	FRIDAY 15/7/22
MAIN COURSE	Tuna Pasta Bake GF	Mild Chicken Curry with Rice GF	Beef Bolognese With Wholewheat Pasta GF	Pork Sausage Mashed Potato	Homemade Cheese and Tomato Pizza GF
MAIN COURSE MEAT FREE	Jacket Potatoes and Beans GF	Vegetable and Bean Paella GF	Lentil Bolognese with Wholewheat Pasta GF	Quorn Sausage Mashed Potato	Tortilla rolled Omelette
COLD OPTION	Buffet Bar	Buffet Bar	Buffet Bar	Buffet Bar	Buffet bar
DESSERT	Blueberry Sponge	Chocolate Brownie	Fresh Fruit Salad GF	Apple Flapjack	Stawberries and Ice Cream GF
				TOTAL	£

WEEK 7	MONDAY 18/7/22		TUESDAY 19/7/22	,	WEDNESDA 20/7/22	Y	THURSDAY 21/7/22	,	FRIDAY 22/7/22	
MAIN COURSE	Healthy Vegetable Pasta GF		Mild Beef Chilli with Rice GF		Homemade Cheese and Tomato Pizza GF		Macaroni and Ham Cheese		Fish fingers Oven chips	
MAIN COURSE MEAT FREE	Jacket Potato with Cheese GF		Sweet Potato fritters with Rice GF		Lentil Burger & Salad		Ratatouille With pasta GF		Vegetable and Bean Enchillada	
COLD OPTION	Buffet Bar		Buffet Bar		Buffet Bar		Buffet Bar		Buffet Bar	
DESSERT	Banana Cak	e	Chocolate Shortbread		lce Cream GF		Polish Raspber Crumble Cake		Fruit Salad GF	
							TOTAL		£	

	TOTAL	£
--	-------	---

TOTAL PAID	£

If you have any questions about the menu or food we prepare as part of the school meals please do get in touch – we welcome your feedback and suggestions.