Castle Mead Kitchen

Summer Menu - Term 6 2023

Dear Parents/Carers

Please indicate your meal choices on the attached menus and return to the school by......, providing payment where necessary. **School meals cost £2.55 per child per day.**

PAYMENT MUST BE MADE IN ADVANCE AT TIME OF PLACING ORDER. **Please pay online by Parent Mail** wherever possible. You can also pay by cheque or cash. Please make cheques payable to 'The Mead Academy Trust.' We will copy and return your menu for you to retain for next term.

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 broccoli, sweetcorn, 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. Please be aware the menu may change due to unforeseen circumstances.

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

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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		TUESDAY WEDNESDAY 7/6/23		THURSDAY 8/6/23		FRIDAY 9/6/23			
MAIN COURSE	TD DAY		Macaroni Cheese		Mild Chicken Curry With Rice Gf		Homemade Cheese and Tomato Pizza		Breaded Fish With Oven Chips	
MAIN COURSE MEAT FREE	TD DAY		Vegetable and Bean Chilli with Cous Cous GF	Bean Chilli with Cous Cous			Tomato Pasta GF		Cheesey vegetable Bake	
COLD OPTION	TD DAY		Buffet Bar		Buffet Bar		Buffet Bar		Buffet Bar	
DESSERT			Lemon Sponge		Apple Flapjack		A Selection of Ice Cream GF	1	Chocolate Shortbro	ead
				TOTAL		£				

WEEK 2 Healthy Eating Week	MONDAY 12/6/23	TUESDAY 13/6/23	WEDNESD. 14/6/23	WEDNESDAY 14/6/23			FRIDAY 16/6/23	
MAIN COURSE	Hidden Vegetable Pasta GF	Mild Beef and lentil Chilli with Brown Rice GF	Homemade Vegetable topped pizza Slice		Tuna and Tomato Pasta With Rainbow Salad GF		Cajun Chicken Goujons With Sweet Potato wedges GF	
MAIN COURSE MEAT FREE	Summer vegetable Risotto GF	Jacket Potato With Baked Beans GF	Falafel with Pitta Bread and Salad		Mediterranean Vegetable Pasta Bake GF		Vegetable Frittata With Sweet potato Wedges	
COLD OPTION	Buffet Bar	Buffet Bar	Buffet Bar		Buffet Bar		Buffet Bar	
DESSERT	Summer Fruit Crumble	Melon Slice GF	Strawberries C	Strawberries GF		S	Fresh Fruit Salad GF	
					TOTAL		£	

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

Dietary Requirements			
Vegetarian Vegan Gluten Free Nut Free	0	Dairy Free Halal Kosher Other	
Other (please detail):			

^{*}Dietary Requirements must be supported by a medical document. Please put any parental preferences or other dietary wishes in Other.

WEEK 3	MONDAY 19/6/23	TUESDAY 20/6/23	WEDNESDAY 21/6/23	THURSDAY 22/6/23	FRIDAY 23/6/23
MAIN COURSE	Tomato ,Mozzarella and Basil Penne Pasta GF	Beef Bolognese Served with Whole wheat Pasta GF	Homemade Cheese and Tomato Pizza slice	Chicken and Leek Pie With Summer Vegetables	Fish Fingers With Oven Chips
MAIN COURSE MEAT FREE	Vegetable Jambalaya GF	Lentil Bolognese Served with Whole wheat Pasta GF	Bean Burger In a bun with Salad	Sweet Potato and Lentil Curry with Brown Rice GF	Cauliflower and Broccoli Cheese With Wholemeal Bread
COLD OPTION	Buffet Bar	Buffet Bar	Buffet Bar	Buffet Bar	Buffet Bar
DESSERT	Apple Crumble and Custard	Chocolate Brownies	Vanilla Sponge	Fresh Fruit Salad GF	Cinnamon Shortbread
		TOTAL	£		

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

WEEK 4	MONDAY 26/6/23	TUESDAY WEDNESDAY 28/6/23		THURSDAY 29/6/23	FRIDAY 30/6/23
MAIN COURSE	Jacket Potato with Tuna and Sweetcorn	Macaroni Cheese	Mild Chicken Curry with Rice GF	Homemade Cheese and Tomato pizza	Breaded Fish with Oven Chips
MAIN COURSE MEAT FREE	Jacket Potato with Cheese and Baked Beans GF	Vegetable and Bean Chilli with Rice GF	Lentil Ratatouille with Rice GF	Tomato Pasta GF	Cheesey Vegetable Bake
COLD OPTION	Buffet Bar	Buffet Bar	Buffet Bar	Buffet Bar	Buffet Bar
DESSERT	Fresh Melon GF	Lemon Sponge	Apple Flapjack	A Selection of Ice Cream Gf	Chocolate Shortbread

WEEK 5	MONDAY 3/7/23	TUESDAY 4/7/23	WEDNESDAY 5/7/23 Sports Day	THURSDAY 6/7/23	FRIDAY 7/7/23	
MAIN COURSE	Hidden vegetable Pasta GF	Mild Beef Chilli with Rice GF	Pork sausage Hot Dog	Tuna Pasta with Rainbow Salad GF	Homemade Cheese and Tomato Pizza	
MAIN COURSE MEAT FREE	Summer Vegetable Risotto GF	Jacket Potato with baked Beans GF	Vegetarian Sausage Hot Dog	Mediterranean vegetable Pasta Bake GF	Cheese and onion pasty	
COLD OPTION	Buffet Bar	Buffet Bar	No Cold Option	Buffet Bar	Buffet Bar	
DESSERT	Banana Cake	Peaches and Custard GF	Shortbread Biscuit	Fresh Fruit Salad Gf	A Selection of Ice Cream	
	£					

WEEK 6	MONDAY 10/7/23	TUESDAY 11/7/23	WEDNESDAY 12/7/23	THURSDAY 13/7/23	FRIDAY 14/7/23
MAIN COURSE	Tomato, Mozzarella and Basil Penne Pasta GF	Beef Bolognese with Whole wheat pasta Gf	Homemade Cheese and Tomato Pizza Slice	Chicken and Leek Pie with Summer Vegetables	Fish fingers with Oven Chips
MAIN COURSE MEAT FREE	Vegetable Jambalaya GF	Lentil Bolognese with Whole wheat Pasta Gf	Bean Burger in a bun with Salad	Sweet Potato and Lentil Curry served with Brown Rice Gf	Cauliflower and Broccoli Cheese With Wholemeal Bread
COLD OPTION	Buffet Bar	Buffet Bar	Buffet Bar	Buffet Bar	Buffet Bar
DESSERT	Apple Crumble and Custard	Chocolate Brownies	Vanilla Sponge	Fresh Fruit Salad Gf	Cinnamon Shortbread
				TOTAL	£

WEEK 7	MONDAY 17/7/23	1 10/7/22 1		THURSDAY 20/7/23	FRIDAY 21/7/23	
MAIN COURSE	Macaroni Cheese	Mild Chicken Curry With Rice Gf	Homemade Cheese and Tomato Pizza	Sausage Pasta Bake Served with Salad Gf	Breaded Fish with Oven Chips	
MAIN COURSE MEAT FREE	Vegetable and Bean Chilli with Cous Cous	Lentil Ratatouille With Brown Rice Gf	Lentil Burger in a Bun with Salad	Jacket potato with baked Beans Gf	Cheesey Vegetable Bake	
COLD OPTION	Buffet Bar	Buffet Bar	Buffet Bar	Buffet Bar	Buffet Bar	
DESSERT	Fresh Melon	Fresh Melon Lemon Sponge		A Selection of Ice Cream Gf	Chocolate Shortbread	
				TOTAL	£	

WEEK 8	MONDAY 24/7/23	TUESDAY 25/7/23	TUESDAY 25/7/23		Summer Holidays				
MAIN COURSE	Hidden Vegetable Pasta Gf	Mild Beef Chilli with Rice Gf		©					
MAIN COURSE MEAT FREE	Summer Vegetable Risotto	Jacket Potato with Baked Beans Gf		③					
COLD OPTION	Buffet Bar	Buffet bar		©					
Fruit Salad	Banana Cake	Fruit Salad G	6f						
					TOTAL		£		
					TOTAL PAIL)	£		

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.