

schoolfood

Winter Menu 2016



WINTER MENU 2016/17

MONDAY

































TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Week 1

Crispy potato topped cottage pie Minted potatoes Gravy Green beans Winter medley of vegetables	Hearty chicken casserole with herby dumplings Creamed potatoes Winter cabbage Fresh carrot batons	Meatballs in a homemade tasty tomato sauce Fluffy rice or garlic slice Peas Cauliflower	Roast turkey with sage and onion stuffing Gravy Roast potatoes Broccoli Roasted parsnips	Daisy's delicious fish in tomato sauce or battered fish Chips Baked beans Sweetcorn
	 			 
Pumpkin seed wedge	Homemade wholemeal bread	Naan bread	Onion topped loaf	Poppy seed baguette
  		  	  	  
Chocolate crunch and chocolate sauce	Pear and apple crumble with custard	Rhubarb pie and custard	Jess's lemon bakewell tart with fruit coulis	Blueberry muffins
  	 	 	 	  



































Week one Commences: • 7th November • 28th November • 2nd January • 23rd January • 20th February • 13th March • 3rd April

Week 2

Homemade margherita or chicken pizza Jacket potato or pasta spirals in a homemade tomato sauce Sweetcorn Crudités	Roast gammon and pineapple Creamed potatoes Gravy Medley of seasonal vegetables Winter cabbage	Mild pork curry Savoury rice Peas Cauliflower	Millie's garlic chicken New potatoes Green beans Sweetcorn	Cod or salmon fish fingers with a lemon wedge Chips Baked beans Peas
   				 
Crusty herb loaf	Wholemeal wedge	Naan bread	Focaccia bread	Soft bap
  		  	  	  
Eve's pudding and custard	Shortcake fingers	Jam roly-poly and custard	Jacobs's apple and blackberry crumble with vanilla sauce	Sam's banana cake
  		 	 	  

Week two Commences: • 14th November • 5th December • 9th January • 30th January • 27th February • 20th March • 24th April

Week 3

Chicken fricassee Fluffy rice Fresh carrot batons Broccoli florets	Roast pork and apple sauce Gravy Roast potatoes Winter greens Cauliflower	Traditional chicken pie Gravy Creamed potatoes Green beans Medley of seasonal vegetables	Roast turkey and sage and onion stuffing Gravy Minted potatoes Fresh carrot batons Peas	Farm assured sausages served with tomato ketchup Chips or Pasta spirals in a homemade tomato sauce Baked beans Sweetcorn
 		 		  
Beetroot bread	Tomato flat bread	Garlic bread	Oatie twist bread	Rustic farmhouse wedge
  		  	  	   
Apple crumble and custard	Freshly baked jam doughnuts	Fruit jelly and cream	Steamed treacle sponge and custard	Cherry shortbread
 	  		  	  

Week three Commences: • 21st November • 12th December • 16th January • 6th February • 6th March • 27th March • 1st May



H Halal

● Mains ● Vegetarian



Celery



Crustaceans



Fish



Milk



Mustard



Peanuts



Soya



Cereals containing gluten



Eggs



Lupin



Moluscs



Nuts



Sesame seeds



Sulphur dioxide

Allergens correct at time of print, updates will be posted on the website, www.leicestershire.gov.uk/school-food



DESIGN A GREAT BRITISH BANGER



St Barts Super Sausage!

COMPETITION WINNER!

Oliver Stakes was announced as this year's Design a Sausage winner, following his winning entry into the LTS Catering Services competition in February.

The St Barts Super Sausage stood out against 1000's of hopefuls and impressed judges with its winning combination of pork, apple, red Leicester cheese and spring onion.

Sausage makers nowadays are very innovative and there is a great range of new and exciting ingredients being added to the humble sausage.

The LTS Catering Service constantly strive to meet the needs of the children and young people of Leicestershire and involve them in helping us to develop the service and the food choices we provide for them.

We believe that getting children to think about food and the ingredients that go into food is a vital tool in developing their understanding and ensure the learning process is fun and exciting along the way.

After winning the competition Oliver visited a pig farm before going along to the factory where he helped to make his very own sausages.

Not only did Oliver see his creation come to life, he also left the factory with enough sausages to feed his family and his fellow pupils tucked into them as part of the Queen's Birthday celebrations.

Look out for our next exciting competition!

Does your child qualify for a free school meal?

Even if your child is entitled to a Universal Infant Free School Meal it is still important to confirm eligibility, this will ensure your school will be in a position to obtain further funding from central government to provide additional support to your child. This funding is also referred to as Pupil Premium. Please check with your school to see what is available to you.

Call now to see if you qualify!

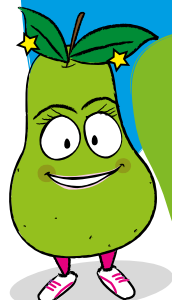
- 0116 305 6588
- 0116 305 7093
- 0116 305 2740



We'd love to hear from you!



We welcome all ideas and suggestions to ensure that we continue to provide the best possible service. Please email wendy.philp@leics.gov.uk or write to us at LTS Catering Services, Room 400, Pen Lloyd Building, County Hall, Glenfield, Leicester, LE3 8RB.



Beaumanor Hall

Rich in history and set in 34 acres of idyllic countryside, Beaumanor Hall is the perfect venue for

Weddings • Events • Sunday Lunches
Afternoon Teas • Celebrations • Corporate Opportunities
Educational Activity Visits • Outdoor Activities

Weddings

Dining

OUTDOOR ACTIVITIES

www.beaumanorhall.co.uk

01509 890119 • Beaumanor.Hall@leics.gov.uk
Beaumanor Hall, Woodhouse, Leicestershire, LE12 8TX
[f /BeaumanorHall](https://www.facebook.com/BeaumanorHall)