

school food

Winter Menu 2016



WINTER MENU 2016/17

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Week 1

<p>Crispy potato topped cottage pie Minted potatoes Gravy Green beans Winter medley of vegetables</p> 	<p>Hearty chicken casserole with herby dumplings Creamed potatoes Winter cabbage Fresh carrot batons</p>  	<p>Meatballs in a homemade tasty tomato sauce Fluffy rice Peas Cauliflower</p> 	<p>Roast turkey with sage and onion stuffing and gravy Roast potatoes Broccoli Roasted parsnips</p> 	<p>Daisy's delicious fish in tomato sauce or battered fish Chips Baked beans Sweetcorn</p>  
<p>Vegetarian chilli fajitas Minted potatoes Green beans Salad bar selection</p>    	<p>Winter vegetable pasta bake in tomato sauce Jacket potato Fresh carrot batons Salad bar selection</p>    	<p>Quorn tikka masala Fluffy rice Peas Cauliflower</p>  	<p>Cheese and potato pie Farmhouse wedge Broccoli Salad bar selection</p>      	<p>Vegetarian spaghetti bolognese Garlic slice Sweetcorn Salad bar selection</p>     
<p>Jacket potato served with prawns in a Marie Rose sauce Salad bar selection</p>    	<p>Jacket potato served with cheddar cheese Salad bar selection</p>    	<p>Jacket potato served with chicken mayonnaise Salad bar selection</p>   	<p>Jacket potato served with a tuna and sweetcorn topping Salad bar selection</p>    	<p>Jacket potato served with creamy coleslaw & baked beans Salad bar selection</p>   
<p>Pumpkin seed wedge</p>   	<p>Homemade wholemeal bread</p> 	<p>Naan bread</p>   	<p>Onion topped loaf</p>   	<p>Poppy seed baguette</p>   
<p>Sticky fruit buns</p>   	<p>Iced sponge</p>  	<p>Chocolate and vanilla swirls</p>   	<p>Jam sponge with custard</p>   	<p>Blueberry muffins</p>   
<p>Chocolate crunch and chocolate sauce</p>   	<p>Pear and apple crumble with custard</p>  	<p>Rhubarb pie and custard</p>   	<p>Jess's lemon Bakewell tart with fruit coulis</p>  	<p>Cheese and biscuits served with grapes</p>  

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

Week 2

<p>Homemade margherita pizza Jacket potato or pasta spirals in a homemade tomato sauce Sweet corn Crudités</p>    	<p>Roast gammon and pineapple Creamed potatoes Gravy Medley of seasonal vegetables Winter cabbage</p> 	<p>Mild pork curry Savoury rice Peas Cauliflower</p>	<p>Millie's garlic chicken New potatoes Green beans Sweetcorn</p> 	<p>Cod or salmon fish fingers with a lemon wedge Chips Baked beans Peas</p>  
<p>Roasted vegetable wrap with cheese Pasta spirals in a homemade tomato sauce Sweetcorn, Crudités</p>   	<p>Tomato pasta bake Jacket potato Medley of seasonal vegetables Salad bar selection</p>   	<p>Macaroni cheese Jacket potato Peas Salad bar selection</p>     	<p>Vegetarian bites in a tasty homemade tomato sauce Mediterranean rice Carrot and swede Salad bar selection</p>     	<p>Quorn dippers served with tomato ketchup Chips Baked beans Peas</p>   
<p>Jacket potato served with a mild vegetarian chilli Salad bar selection</p>    	<p>Jacket potato served with tuna and mixed pepper mayonnaise Salad bar selection</p>    	<p>Jacket potato served with coronation chicken Salad bar selection</p>   	<p>Jacket potato served with cheddar cheese and red onion Salad bar selection</p>    	<p>Jacket potato served with baked beans Salad bar selection</p>   
<p>Crusty herb loaf</p>   	<p>Wholemeal wedge</p> 	<p>Naan bread</p>   	<p>Focaccia bread</p>   	<p>Soft bap</p>   
<p>Jambo biscuit</p>   	<p>Shortcake fingers</p> 	<p>Jam roly poly and custard</p>  	<p>Ginger biscuits</p> 	<p>Sam's banana cake</p>  
<p>Eve's pudding and custard</p>   	<p>Creamy rice pudding with fruit coulis</p>  	<p>Chocolate trifle</p>   	<p>Jacobs's apple and blackberry crumble with vanilla sauce</p>  	<p>Fruity flapjack</p> 

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

Week 3

<p>Chicken fricassee Fluffy rice Fresh carrot batons Broccoli florets</p>  	<p>Roast pork with apple sauce and gravy Roast potatoes Winter greens Cauliflower</p>	<p>Traditional chicken pie Gravy Creamed potatoes Green beans Medley of seasonal vegetables</p>  	<p>Roast turkey with sage and onion stuffing Gravy Minted potatoes Fresh carrot batons Peas</p> 	<p>Farm assured sausages served with tomato ketchup Chips Baked beans Sweetcorn</p>   
<p>Cheese flan Minted potatoes Fresh carrot batons Broccoli florets</p>   	<p>Cauliflower & broccoli bake Jacket wedges Winter greens Salad bar selection</p>      	<p>Winter vegetable pie Creamed potatoes Winter greens Medley of seasonal vegetables</p>  	<p>Sweetcorn and red pepper pizza Pasta spirals in a homemade tomato sauce Peas Creamy coleslaw</p>    	<p>Vegetarian hot dogs served with tomato sauce Chips Baked beans Sweetcorn</p>   
<p>Jacket potato served with prawns in a Marie Rose sauce Salad bar selection</p>    	<p>Jacket potato with cheddar cheese Salad bar selection</p>    	<p>Jacket potato served with a tasty bolognese sauce Salad bar selection</p>   	<p>Jacket potato with creamy coleslaw and baked beans Salad bar selection</p>    	<p>Jacket potato & tuna mayonnaise Salad bar selection</p>    
<p>Beetroot bread</p>   	<p>Tomato flat bread</p> 	<p>Garlic bread</p>   	<p>Oatie twist bread</p>   	<p>Rustic farmhouse wedge</p>    
<p>Home baked lemon cupcakes</p>   	<p>Freshly baked jam doughnuts</p>   	<p>Fruit jelly and cream</p> 	<p>Melon boats with orange twists</p> 	<p>Cherry shortbread</p>  
<p>Apple crumble and custard</p>  	<p>Cheese cake with fruits of the forest coulis</p>   	<p>Chocolate sponge with chocolate sauce</p>   	<p>Steamed treacle sponge and custard</p>   	<p>Golden cracknel bar</p> 

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

FRESH FRUIT & Yogurt
available daily!

WE CAN CATER FOR SPECIAL DIETS
Children who require a special diet should complete a medical diet school meals request form which is available from your school office.

Seasonal or local vegetables offered when available, fresh from the market.





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!

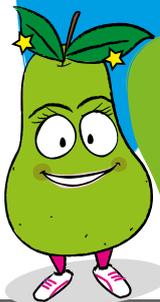
- 0116 305 6588
- 0116 305 7093
- 0116 305 2740



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.



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