

Our Food

Taylor Shaw's menus are designed to be child friendly, as well as compliant with the Government's school food standards. We use high quality, healthy and nutritious ingredients, prepared fresh on site, on the day of consumption, by suitably trained and child focused employees.

At the heart of our service lies a menu that contains the correct balance of food and nutrients across the week, in order to encourage children to learn, love food, play and grow.

Our lunches include a choice of...

- Meat & vegetarian main courses and accompanying carbohydrates
- 2 vegetable options
- Various salad choices
- Wholemeal or white fresh, crusty baked bread, daily
- A selection of hot and cold desserts

Chilled water





Feedback/Contact

If you would like to comment on our meals or provide feedback on our service, please email jody.munn@taylorshaw.com

Medical Diets and Allergies

If your child has a specific dietary need for a medical reason, we will work with you to create a menu to meet the needs of your child. We follow a Medical Diet Procedure to ensure your child can safely eat with us. If you would like your child to have a school meal, we would need to see a medical certificate from your child's consultant. We can then proceed with creating a suitable menu. Please ask your school for the Medical Diet Request form.

Once you have completed it please return to the school along with the Medical evidence, please ensure all details are correct and it has been signed. This will then be passed onto the Taylor Shaw team who will then create a safe menu for your child and implement as soon as possible.

Why claim Free School Meals?

ALL children in Reception, Year 1 and Year 2 are all eligible for a Universal Infant Free School Meal!

Let Edwards & Blake take the pressure off making a pack lunch and let us provide your child with a nutritionally balanced, hot and delicious lunch, for

FREE!

You could save yourself time and £100's a year by giving up the packed lunch



All our food meets allergen guidelines



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We offer a tasty hot meal selection with salad and fresh bread options



All our meat is Red Tractor assured

Our menus meet government school food guidelines Our menus contain at least one portion of fruit and one portion of vegetables



Menus 2021 - 2022

St Ethelbert's Primary School

Week One Dates 1st Nov - 22nd Nov - 13th Dec - 3rd Jan - 24th Jan - 14th Feb - 7th Mar - 28th Mar

Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal Option	Taco with Veggie Chilli, Mixed Rice and a Mint yoghurt	Classic Pasta Bolognese & Garlic Bread	Roast of the Day Chicken with Stuffing, Roast Potatoes & Gravy	Creamy Chicken & Butternut Korma Curry & Mixed Rice	Crispy Fish Cheeseburger with Chips & Tomato Sauce
Vegetarian Main Meal Option	Wholemeal Margherita Pizza Slice with Jacket Wedges	Veggie Mince SpaghettiBolognese & Garlic Bread	Quorn Roast with Stuffing, Roast Potatoes & Gravy	Sticky Barbecue Vegetables & Noodles	Crispy Veggie Burger with Chips & Tomato Sauce
Vegetable Selection	Green Beans Sweetcorn	Broccoli Roasted Summer Vegetables	Cauliflower Seasonal Greens	Wok Bashed Vegetables	Baked Beans Garden Peas
Jacket Potato Option	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna
Dessert	Orange & Banana Traybake	Apple Flapjack	Tropical Crumble with Pineapple, Mandarin, Peaches & Cream	Watermelon & Pineapple Slices	Chocolate Cookie

Week Two Dates 8th Nov – 29th Nov – 20th Dec – 10th Jan – 31st Jan – 21st Feb – 14th Mar

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal Option	Wholemeal Margherita Pizza with Herby Diced Potatoes	Cheesy Ham & Broccoli Spaghetti with Herby Focaccia	Roast of the Day Turkey with Yorkshire Pudding, Roast Potatoes & Gravy	Chicken & Sweetcorn Meatball Sub with Arrabiata Sauce & Baked Wedges	Crispy Breaded Fish Fingers & Chips
Vegetarian Main Meal Option	Smoky Spiced Vegetable Stew with Mexican Rice & Homemade Tortilla Chips	Chinese Vegetable Curry & Mixed Rice & Naan	Roast Veggie Balls with Yorkshire Pudding, Roast Potatoes & Gravy	Creamy Baked Macaroni Cheese	Veggie Hot Dog with Onions & Chips
Vegetable Selection	Sweetcorn & Peppers Garden Peas	Green Beans Cauliflower	Carrots Savoy Cabbage	Broccoli Roasted Winter Vegetables	Baked Beans Garden Peas
Jacket Potato Option	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna
Dessert	Strawberry Frozen Yogurt	Cinnamon Pear Cake with Chocolate Drizzle	Jelly	Lemon & Blueberry Yoghurt Cake	(Hidden) Beetroot Brownie

Week Three Dates 15^{th} Nov -15^{th} Nov -6^{th} Dec -27^{th} Dec -17^{th} Jan -7^{th} Feb -28^{th} Feb -21^{st} Mar

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal Option	Veggie Meatballs with a Mediterranean Tomato Sauce & Fluffy Cous Cous	Traditional Toad in the Hole with Gravy	Roast of the Day Chicken with Stuffing, Roast Potatoes & Gravy	Mild Piri Piri Chicken & Lentil Bake served with mixed rice	Classic Friday Fish & Chips With Tomato Sauce
Vegetarian Main Meal Option	Wholemeal Margherita Pizza with a half portion of Baby Baked Potatoes	Autumn Vegetable & Wholewheat Tortilla 'Lasagne'	Quorn Roast with Stuffing, Roast Potatoes & Gravy	Tomato, Basil & Courgette Pasta Bake	Mozzarella & Fresh Tomato Melt with Chips & Tomato Sauce
Vegetable Selection	Mixed Vegetables Garden Salad	Green Beans Cauliflower	Wok Bashed Vegetables Carrots	Broccoli Sweetcorn	Baked Beans Peas
Jacket Potato Option	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna
Dessert	Chocolate Shortbread with Apple Smiles	Carrot Cake Cookie	Peach Shortcake Bar & Custard	Watermelon & Pineapple Slices	Lemon & Courgette Slice

