

Reasons to choose school food

- Healthy food fuels healthy minds, a balanced lunch will help improve children's attainment levels
- They will save you precious time in the morning, you can have a family breakfast instead of preparing packed lunches
- Saving you money, a two course home cooked meal is around the same prices as a coffee on the high street
- Introducing new tastes and flavours, we will do this through fun theme days and new varied menus
- Seasonal dishes, we offer warming dishes during the colder months and lighter summary ones in the spring/summer
- We cater for special diets, to discuss your child's requirements please contact Sutton Catering on 020 8770 6581
- We work in partnership with many food suppliers and organisations, see below.



Save over £400 per child per year with Universal Infant Free School Meals

September 2014 saw the introduction of free meals for all reception, year 1 and 2 pupils regardless of circumstances. This will not only save on your household budget but will help improve the health and attainment of your child.



Your older children could be entitled too

If you are in receipt of certain benefits or have a household income below the Government threshold, you will be able to claim free school meals for your older children. Visit www.sutton.gov.uk/freeschoolmeals for details on how to claim or Tel 0208 770 6953

Paying for school meals has never been easier

At most schools you can pay for your child's lunches online and with a Pay Point card. You can make secure payments at www.parentpay.com quickly and easily and at a time that suits you. Please check with your school.

Primary and Special School

Lunch Information

November 14 - March 15



School meals are now free for all reception, year 1 and 2 pupils

KEY Please see overleaf for products within our menus



Red Tractor Farm Assured



Local Organic Meat



Linda McCartney

Vegetarian and Vegan Produce



Certified By RSPCA Standards



Certified Organic Produce



Sustainably Sourced Fish



Locally Produced Ice Cream

Did you know? All our bananas and sugar are Fairtrade, eggs are local and free range and milk is local organic.

Be part of our team

We offer great rates of pay, term time contracts and the option to gain nationally recognised qualifications. For the latest vacancies www.sutton.gov.uk



Contact Us

For further information about school meals

Visit: www.sutton.gov.uk/schoolmeals

Call: 020 8770 6581 (Sutton Catering Operations)
020 8770 6221 (Client Catering Manager)



www.sutton.gov.uk



What's for lunch?



Monday

Tuesday

Wednesday

Thursday

Friday

Week One

W/C
03/11
24/11
15/12
19/01
09/02
09/03

Salmon Fillet in Wholemeal Breadcrumbs
Vegetarian Stir Fry (v)
Diced Potatoes • Rice
Baked Beans • Peas
Apple Crumble with Custard

Lamb Pasta Bolognaise
Margarita Pizza (v)
Broccoli • Sweetcorn
Chocolate/Strawberry Mousse

H Roast Pork Loin & Gravy
Vegetable Meat Balls (v)
Roast Potatoes
Carrots • Savoy Cabbage
Fruit Jelly

H Barbeque Chicken
Vegetable Mince Chilli (v)
Rice
Green Beans • Sweetcorn
Syrup and Parsnip Cake with Custard

H Organic Beef Burger in a Bun
Vegetable and Cheese Country Bake (v)
Oven Baked Jacket Wedges
Baked Beans • Peas
Apple and Cinnamon Pancakes with Vanilla Fudge Sauce

Week Two

W/C
10/11
01/12
05/01
26/01
23/02
16/03

H Pork Meatballs with Gravy
Seasonal Vegetable Curry (v)
Rice • Creamed Potatoes
Savoy Cabbage • Peas and Sweetcorn
Pear Crumble with Custard

Cottage Pie
Organic Beef Mince
Vegetable Pizza (v)
Sweetcorn/Green Beans
Rice Pudding with Jam

H Roast Chicken & Gravy
Vegemince and Seasonal Vegetable Hot Pot (v)
Roast Potatoes
Carrots • Cauliflower
Mandarin Cake with Custard

Beef and Seasonal Vegetable Pie and Gravy
Tomato and Basil Pasta with Cheese Topping (v)
Creamed Potatoes and Gravy
Broccoli • Carrots
Fruit Jelly

Fish Fingers
Vegetarian Whirls (v)
Oven Baked Chips
Baked Beans • Peas
Chocolate Fudge Cake

Week Three

W/C
17/11
08/12
12/01
02/02
02/03
23/03

Seaside Style Battered Pollock with Diced Potatoes
Butternut Squash and Meat Free Risotto (v)
Baked Beans • Peas
Apple Cake with

Chilli Con Carne made with Organic Beef Mince
Margarita Pizza (v)
Rice • Sweetcorn and Peas
Green Beans
Ice Cream

H Roast Gammon & Gravy
Seasonal Vegetable Cottage Pie (v)
Roast Potatoes
Carrots • Roast Parsnips
Pear and Chocolate Sponge with Chocolate Sauce

Chicken and Sweet Potato Curry with Rice
Macaroni Cheese (v)
Broccoli • Sweetcorn
Fruit Jelly

H Pork Sausages
Vegetarian Sausages (v)
Oven Baked Jacket Wedges
Baked Beans/Peas
Vanilla Shortbread

Menu may vary in some schools to meet local needs

Fresh fruit and yoghurt will be an alternative dessert choice each day

Fresh bread and salad bar will accompany every meal

A carbohydrate will be incorporated into the whole dish unless otherwise stated

Fresh drinking water will be on offer each day

Serving great tasting food your child will enjoy every day

We have worked hard to create menus that not only meet but exceed the current school food standards, but at the same time making sure we are serving food that children will eat and enjoy. There is no nutritional benefit from a meal that is simply thrown away. We endeavour to serve quality local ingredients where ever possible, this reduces food miles and supports local communities.



What's on offer each day?

- Two main meals, one will always be a vegetarian option
- A choice of two vegetables to accompany meals
- A salad bar (locally sourced where possible)
- A homemade dessert, fresh fruit, fruit yoghurt or cheese & crackers.
- Fresh drinking water

Halal

We serve halal meat on specific days on the menu for customers that want it. We will always serve a vegetarian option on days when this is not available. Please look for the **H** on our menus for the days when Halal meat is on offer.

Award winning school food

In July 2011 Sutton Catering became the first Local Authority in London to receive the Silver Food for Life Award in recognition of their work in actively using locally sourced, seasonal, quality ingredients.

