

HELLO AND WELCOME TO TAYLOR SHAW - WE ARE THRILLED TO BE FEEDING YOUR LITTLE SUPERHEROES!

WE ARE FOCUSED ON NUTRITION

Nothing can be more important than ensuring the food we provide to your kids during their school day helps them towards a healthy lifestyle – now and in the future. We know that great nutrition can mean improved concentration, increased energy and better wellbeing – all super skills needed to make the most of their all-important time at school!

We use the FAB4 as a fun way to introduce great nutrition and engage primary age kids with what they are eating. Our FAB4 characters aim is to encourage children to try different foods and to understand where food comes from, what it can be used for and why is it good for them to eat. We do this because it is a top priority for us to deliver a healthy diet along with choice and value – the choices that we know kids love!

We pride ourselves on providing them with the very best – from sourcing our ingredients with **Red Tractor** and **Marine Stewardship Council** to using teams of dieticians and professional chefs to create each and every meal we serve to your child. We only use free range eggs in our desserts and bakes and we try to use local ingredients wherever possible to give them the best we can. As a minimum all our school food adheres to **Bronze Food for Life standard** so you can be sure your child is eating everything that is good for them and good for the wider community too!

Our dishes are produced from scratch, and seasonal and locally produced fresh produce is used in preference to tinned, dried or otherwise preserved foodstuffs - if this is used, it is always of the highest quality. A minimum of 75% of our dishes are made from scratch ingredients & we always cook freshly each day.

- Quality, fresh Red Tractor prime cuts of meat
- Sustainably sourced and MSC certified fish and dolphin-friendly tuna
- Semi-skimmed milk
- Free range eggs
- All vegetables
- All recipes are checked to avoid unnecessary allergens

We're confident you'll agree that our menus are modern and exciting and we hope that your child will look forward to their choices each day. If you currently make packed lunches why not give yourself a break next September and let them get involved?

ABOUT TAYLOR SHAW

We were early adopters of the **Responsibility Deal** as a vehicle for improving public health and we continue to work closely with government to follow voluntary industry best practice as well as ensuring adherence to legislative requirements such as School Food Standards.

As an Elior company, Taylor Shaw is backed by world class resources. Elior, one of the major international contract food organisations, operates in 15 countries and has 120,000 employees who serve 4.4 million customers every day in 23,000 sites.





		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
WEEKS COMMENCING: 5/11/18 : 26/11/18 : 17/12/18 : 7/1/19 28/1/19 : 18/2/19 : 11/3/19 : 1/4/19	Main Course	Red Tractor Turkey Meatballs with a Side of Crushed New Potatoes and Arrabbiata Sauce	Classic Italian Beef Lasagne al Forno topped with Mozzarella served with Garlic Dough Balls	Roast Chicken served with all the Traditional Accompaniments, Roast Potatoes, Sage & Onion Stuffing and Gravy	Mild Chicken Curry served with Steamed Brown Rice and Garlic Naan Strips	Freshly Baked Fillet of Battered MSC Certified Fish with Chips
	Vegetarian Main Course	Organic Macaroni Cheese Bake	Roasted Vegetable Sausages, Red Onion Gravy & Creamy Mash	Lentil Roast with all of the Roast Dinner Trimmings, Roast Potatoes, Sage & Onion Stuffing and Gravy	Provençale Vegetable, Basil and Wholemeal Tortilla Lasagne with Garlic Doughballs	Baked Vegetable Spring Roll with a Curry Sauce and Chips
	Street Food			Cheese & Tomato Panini		
	Jacket Potato & Filling	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise
	Vegetables	Garden Peas & Broccoli	Fresh Carrots & Sweetcorn	Sliced Green Beans & Savoy Cabbage	Roasted Peppers, Sweetcorn & Cauliflower	Garden Peas & Baked Beans
	Dessert	Reduced Sugar Banana & Chocolate Muffin/Cake	Cherry and Sultana Flapjack	Fruit Jelly & Ice cream	Pear and Cinnamon Cake with Custard	Chocolate Brownie
WEEKS COMMENCING: 12/11/18 : 3/12/18 : 24/12/18 : 14/1/19 4/2/19 : 25/2/19 : 18/3/19 : 8/4/19	Main Course	Fresh Salmon and Tuna Organic Pasta Bake with Fresh Herbs and Tomato and Garlic Bread	Braised Red Tractor Beef, Vegetable and Potato Pie, and it's Topped with our Delicious Shortcrust Pastry!	Roast Chicken served with all of our Seasons Fresh Vegetables, Roast Potatoes, Yorkshire Pudding and a Delicious Gravy	Traditional Shepherd's Pie, served with a Rich Gravy	Freshly Baked Fish Fingers with Chips
	Vegetarian Main Course	Baked Vegetable Pizza Slice served with a Half Jacket Potato and a Fresh Garden Salad	Roasted Winter Root Vegetable Casserole Topped with Fresh Parsley & Cheddar Wholemeal Croutons	Quorn Roast with all of the Roast Dinner Trimmings, Roast Potatoes, Yorkshire Pudding and a Delicious Gravy	Japanese Oven Baked Vegetable Katsu Curry with Wholegrain Coriander Rice	Oven Baked Bean Burrito with Chips and Arrabbiata Sauce
	Street Food			Pizza Style Baguette		
	Jacket Potato & Filling	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise
	Vegetables	Garden Peas & Baked Beans	Sweetcorn & Broccoli	Sliced Green Beans & Fresh Carrots	Braised Red Cabbage & Sweetcorn	Garden Peas & Baked Beans
	Dessert	Apple Crumble with Custard	Fruity Flapjack Slice	Fruit Jelly & Ice cream	Banana Gingerbread Pudding and Custard	Blueberry Muffin/Cake
WEEKS COMMENCING: 19/11/18 : 10/12/18 : 3/1/19 : 21/1/19 11/2/19 : 4/3/19 : 25/3/19	Main Course	British Farm Assured Chicken Sausages & Mash with a Red Onion Gravy	Low and Slow Braised Beef Bolognese with Organic Penne Pasta	Roast Chicken served with all the Traditional Accompaniments, Roast Potatoes, Sage & Onion Stuffing and Gravy	Red Tractor Chicken with Wholegrain Rice and a Rustic Tomato Sauce	Freshly Baked Fish Fingers with Chips
	Vegetarian Main Course	Bubble and Squeak Frittata Slice served with a Fresh Garden Salad	Braised Mexican Bean Stew with a Mild Spiced Tomato Sauce and Folded Flatbread	Lentil Roast with all of the Roast Dinner Trimmings, Roast Potatoes, Sage & Onion Stuffing and Gravy	Chickpea and Aubergine Dhansak with Wholegrain Rice	Vegetarian Brunch: Vegetarian Sausage, Baked Beans, Mushroom & Mini Hash Browns
	Street Food			Chicken Fillet Burger		
	Jacket Potato & Filling	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise
	Vegetables	Peas & Broccoli	Sliced Beans & Sweetcorn	Carrots & Savoy Cabbage	Roasted Mediterranean Vegetables & Broccoli	Garden Peas & Baked Beans
	Dessert	Eves Pudding & Custard	Superfood Flapjack	Fruit Jelly & Ice Cream	Banana Muffin or Traybake	Chocolate Crunch Slices

Yoghurt and fruit will also be available each day as an alternative to dessert. A selection of breads, salads and fresh drinking water will be available daily.