## SPECIAL EVENTS WILL BE HELD IN YOUR SCHOOL -

PLEASE SPEAK TO YOUR CATERING MANAGER ABOUT HOW WE CAN RUN SPECIFIC THEME DAYS IN YOUR SCHOOL THIS YEAR.

STAY UP TO DATE

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CATERed

At CATER<sup>ed</sup>, we pride ourselves that the majority of the food we serve is cooked from scratch every day, making Ed's lunchtime menu truly awesome! Because we use fresh, local, seasonal and organic ingredients we're also supporting local growers, farmers and the regional economy whilst we keep an eye on our eco-footprint.

## We use:-

- Locally caught and landed Pollock
- Free range eggs (including in our mayonnaise)
- Westcountry milk
- Local 'Made for Us' yoghurts
- Organic herbs
- No fried food
- Fairtrade sugar
- Organic wholemeal flour
- Seasonal fresh vegetables and fruit (which may vary due to availability)



We want to know what you think about our food so if you have any questions, comments or want to send us some recipe ideas contact us on 01752 977166 or by email catering@catered.org.uk



We are reducing sugar and replacing it by using fruits and vegetables to add sweetness to the dishes. We are founding partners in 'Sugar Smart Plymouth'.



For more information about school food in Plymouth please visit our pages at <a href="https://www.catered.org.uk">www.catered.org.uk</a>

Did you know, all children in Reception, Year 1 and Year 2 are entitled to receive a school meal every day? This is called universal infant free school meals.

## So you can come in and have a great tasting meal every day and pay Ed nothing!

For older children, information about free school meals can be found by following the link to Free School Meals within the CATERed webpages or by calling the FSM team on 01752 307410. If you are buying a meal, one of Ed's Super Fantastic two course meals including a drink currently costs £2.20.

For a full allergen breakdown please contact us at **catering@catered.org.uk**, let us know what school your child attends so we can talk through the menu offer currently at that school.

Food Standards for school lunches came in to effect on 01 January 2015 – details can be found by following the link from our pages or by visiting

http://www.schoolfoodplan.com/actions/school-food-standards/















is a company jointly owned by schools across the City and Plymouth City Council serving great tasting, freshly prepared food to children and young people every day.

Company No: 9355912 | VAT No: 208 5215 29





## ed's AWESOME LUNCHTIME MENU



WEEK BEGINNING: 1<sup>ST</sup> NOVEMBER ● 22<sup>ND</sup> NOVEMBER ● 13<sup>TH</sup> DECEMBER 17<sup>TH</sup> JANUARY ● 7<sup>TH</sup> FEBRUARY ● 7<sup>TH</sup> MARCH ● 28<sup>TH</sup> MARCH ● 4<sup>TH</sup> APRIL

**CHOICE 1** 

**CHOICE 2** 

Jumbo sausage and mash with onion gravy



Vegan bolognaise with garlic bread H/V/VE



PUDDING Peach muffin H, yoghurt and fresh fruit



Veggie burger with seasoned wedges H/V



**PUDDING** Fresh fruit or yoghurt

WEDNESDAY









PUDDING Carrot cake H, yoghurt and fresh fruit

**THURSDAY** 

Roast gammon, with roast potatoes and gravy



Quorn Roast with stuffina. roast potatoes and gravy H/V



**PUDDING** Fresh fruit platter, yoghurt and fresh fruit

Breaded fish FRIDAY fillet with chips or pasta



Spanish omelette with chips or pasta H/V



PUDDING Crispy crunch H. voghurt and fresh fruit

Photographs are for illustration purposes only



WEEK BEGINNING: 8<sup>TH</sup> NOVEMBER • 29<sup>TH</sup> NOVEMBER • 3<sup>RD</sup> JANUARY 24<sup>TH</sup> JANUARY ● 14<sup>TH</sup> FEBRUARY ● 14<sup>TH</sup> MARCH ● 11<sup>TH</sup> APRIL

**CHOICE 1** 

Homemade meatballs in tomato sauce with seasoned wedges



Vegan balls in tomato sauce with pasta V / VE

**CHOICE 2** 



PUDDING Apple flapjack H, yoghurt and fresh fruit

Vegan nuggets served with TUESDAY seasoned wedges V / VE



Vegetable moussaka



**PUDDING** Fruit and yoghurt

Gammon steak and pineapple WEDNESDAY with sauté potatoes



HEINZ BEANZ Bean casserole H/V/VE



PUDDING | Custard biscuits with fruit wedges H, yoghurt and fresh fruit

THURSDAY

Roast chicken. stuffing, roast potatoes and gravy



Courgette sausages with roast potatoes and gravy



PUDDING | Fruit platter, yoghurt and fresh fruit



Roasted pepper quiche with chips or pasta

**PUDDING** Frozen Yoghurt, yoghurt and fresh fruit



MONDA

VEEK BEGINNING: 15™ NOVEMBER • 6™ DECEMBER • 10™ JANUARY 31<sup>ST</sup> JANUARY ● 28<sup>TH</sup> FEBRUARY ● 21<sup>ST</sup> MARCH

CHOICE 1

**CHOICE 2** 

Cottage pie



Vegan hot dogs with waffles W/V/VE



PUDDING Pear flapjack H, yoghurt and fresh fruit

TUESDA

Cheese wheels with waffles



Vegan pasties with herby diced potatoes 



PUDDING Fruit segments or yoghurt

All day VEDNESD breakfast



All day veggie breakfast V / VE

Macaroni cheese

served with

garlic bread

H/V



PUDDING Chocolate brownie and ice cream H, yoghurt and fresh fruit

THURSDAY

Roast beef, Yorkshire pudding, with roast potatoes and gravy

Crispy coated

local pollock with

chips and pasta

Fruit salad, yoghurt and fresh fruit

roast potatoes and gravy H/V





DID AON KYON You can have

FEEDING AMBITIONS - MAKING A DIFFERENCE - EVERY CHILD EVERY TIME



CATE'S CORNER Q: How do you make a

milik shake?

A: Scare it!

OGHURT AND WEST COUNTRY MILK AVAILABLE DAILY, FRESH DRINKING WATER IS AVAILABLE THROUGHOUT THE LUNCH TIM PERIOD. ALL MEALS SERVED WITH SEASONA VEGETABLES. CHICKEN ALTERNATIVES TO BEEF AND PORK UPON REQUEST, ONE MEAT FREE DAY.

- HOME-MADE IN THE KITCHEN.
- W = WHOLE WHEAT INGREDIENTS.
- VE = VEGAN DISH.
- VEGETARIAN THE VEGETARIAN LINE.



Tuna Mayonnaise & Coleslaw Fresh Salad Bar





Mykey or promy ice





Shortbread fingers and fruit H, yoghurt and fresh fruit