



Our School Food

Summer Term 2021

About the food we serve

We provide a selection of hot and cold lunches, all made in our school kitchen and where possible using fresh ingredients. The lunches meet the Government's school nutritional guidelines, which means that all the children will be provided with the balance of nutrients required to help them concentrate and achieve their full potential, both academically and athletically.

Fresh Food you can trust

We are committed to sourcing ingredients with assured provenance from local and regional suppliers. We use: Free Range Eggs, Farm Assured and Red Tractor accredited British Meat and Poultry as well as Marine Stewardship Approved (MSC) certified fish from sustainable fisheries, our Halal meat is HMC and is also UK sourced.

We take great pride in the food we serve at Priory School and our aim is to encourage children to appreciate good food and understand the benefits of eating a balanced tasty lunch. To this end, we provide an after-school cookery club as well as including cooking in the curriculum. If your child is in Year R, then you have the opportunity to book in for lunch with them on their birthday.

We have a free coffee morning on Thursday after school drop off. Please come along, everyone is welcome.

Please contact Libby Lewis, the Catering Manager:

Libby.Lewis@prioryschool.com

Special Diets

We can cater for specific dietary needs. Our catering staff are trained to cater for pupils with allergies and religious dietary needs including Halal, Vegetarian, Vegan, Gluten Free, Dairy Free, and Egg Free.

Please email Libby Lewis, Catering Manager, to discuss your child's food allergies:

Our kitchen has received 5 stars rating by the Food Hygiene 'Scores on the Doors' rating system.

Ordering Lunch

The Government is funding free school lunches for children in reception, year 1 and year 2 in state-funded schools in England. If you have a child in this age group, they will be given a school lunch. In Years 3/4/5/6 your child will be able to choose between a home packed lunch or a school lunch.

As of this term, we will be using ParentPay for ordering lunches which you can activate using a unique username and password. Our two course nutritionally balanced meal for £2.20 represents excellent value for money, for years 3, 4, 5 and 6, payment will need to be made at the time of booking on ParentPay. For children in Reception, 1 and 2, there will be no payment required as meals are provided free of charge for these years.

Making your selection via ParentPay will provide you with the flexibility to book a term in advance and to make any changes to your menu choices as required.



Red Tractor
Assurance



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Week 1



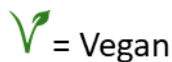
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Week Commencing: 19/4, 10/5, 7/6, 28/6

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Salmon Fishcake (G/F)	Crispy Breaded Chicken Strips(G/E)	Priory Pie Savory Minced Lamb topped with crispy sliced potatoes and cheese (M)	Slow Roasted Pulled Beef in a Yorkshire Pudding(G/M/E)	Oven Baked MSC Battered Fish(G/F)
MAIN HALAL	Salmon Fishcake (G/F)	Crispy Breaded Halal Chicken Strips(G/E)	Priory Pie Savory Halal Minced Lamb topped with crispy sliced potatoes and cheese (M)	Slow Roasted Halal Pulled Beef in a Yorkshire Pudding(G/E/M)	Oven Baked MSC Battered Fish(G/F)
VEGETARIAN	Freshly baked Cheese and Tomato Thin Crust Pizza(G/M)	Teriyaki Quorn with Stir Fry Vegetables and Rice (E/M/G)	Vegetable Spaghetti Bolognese(G) 	Savoury Quorn Mince served in a Yorkshire Pudding (E/M/G)	Mexican Bean and Cheese Wrap(G/M)
JACKET POTATO	Oven Baked Jacket Potato with either Beans/Cheese(M)/Tuna(E/F)	Oven Baked Jacket Potato with either Beans/Cheese(M)/Tuna(E/F)	Oven Baked Jacket Potato with either Beans/Cheese(M)/Tuna(E/F)	Oven Baked Jacket Potato with either Beans/Cheese(M)/Tuna(E/F)	Oven Baked Jacket Potato with either Beans/Cheese(M)/Tuna(E/F)
SIDE DISH	Fresh Vegetable Sticks, Broccoli, Seasonal Salad	Baked Seasoned Wedges(G), Sweetcorn, Baked Beans Seasonal Salad	Seasonal Vegetables Salad	Crispy Roast Potatoes, Broccoli, Seasonal Salad	Oven Baked Chips, Peas, Beans, Seasonal salad
SANDWICH	Freshly Baked Cheese Baguette(G/M)	Freshly made Egg Mayonnaise Sandwich(G/E)	Freshly Prepared Ham Wrap(G)	Freshly Prepared Tuna Mayonnaise Wrap(G/F)	Freshly Baked Cheese Baguette(G/M)
PUDDING	Ginger Bread(G/E) Fruity Yogurt(M) Fresh Fruit	Apple and Raspberry Muffins(E/G) Fruity Yogurt(M) Fresh Fruit	Selection of Fresh Fruit Fruity Yogurt(M) Fresh Fruit	Coconut and Cranberry Cookies(G) Fruity Yogurt(M) Fresh Fruit	Caribbean Cake(G/E) Fruity Yogurt(M) Fresh Fruit

Allergen key – Dish contains.



C=Celery, G=Gluten, CR=Crustaceans, E=Egg, F=Fish, L=Lupin, M=Milk, MO=Mollusc, MU=Mustard, N=Nuts, P=Peanuts, SS=Sesame Seeds, S=Soya, SD=Sulphur Dioxide

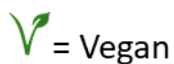


Week 2



Week Commencing: 26/4, 17/5, 14/6, 5/7

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Freshly baked Cheese and Tomato Pizza (M/G)	Pork Sausage and Tomato Pasta (G)	Beef Burger in a Bun (G)	Oven Roasted Chicken Breast with Sage and Onion Stuffing(G)	Oven Baked MSC Breaded Fish(G/F)
MAIN HALAL	Freshly baked Cheese and Tomato Pizza(M/G)	Halal Chicken Sausage in Tomato Pasta(G)	Halal Beef Burger in a Bun(G)	Oven Roasted Halal Chicken Breast with Sage and Onion Stuffing(G)	Oven Baked MSC Breaded Fish(G/F)
VEGETARIAN	Vegetable Tikka Masala with rice and a naan bread (G/M)	Frittata with Cheese, Potato, Pepper, onion and sweetcorn(E/M)	Creamy Basil Pesto Pasta (Nut Free) (G/M)	Oven Roasted Quorn Fillet with Sage and Onion Stuffing (E)	Spaghetti and Quorn Swedish Style Balls in a Tomato Sauce(E/G)
JACKET POTATO	Oven Baked Jacket Potato with either Beans/ Cheese(M)/ Tuna(E/F)	Oven Baked Jacket Potato with either Beans/Cheese(M)/ Tuna(E/F)	Oven Baked Jacket Potato with either Beans/Cheese(M)/ Tuna(E/F)	Oven Baked Jacket Potato with either Beans/Cheese(M)/ Tuna(E/F)	Oven Baked Jacket Potato with either Beans/Cheese(M)/ Tuna(E/F)
SIDE DISH	, Vegetable Sticks and Seasonal Salad	Sweetcorn, Seasonal Salad	Sweet Potato Fries Grated Carrot, Cucumber, Seasonal Salad	Crispy Roast Potatoes, Seasonal Fresh Vegetables, Seasonal Salad	Oven Baked Chips, Peas, Baked Beans, Seasonal Salad.
SANDWICH	Freshly Baked Brown Roll with Egg (G/E)	Freshly Prepared Tuna Mayonnaise Sandwich(G/F)	Freshly Baked Ham Baguette(G)	Freshly Baked Tuna Mayonnaise Brown Roll(E/F)	Freshly Made Cheese Roll(M/G)
PUDDING	Parsnip and Coconut Flapjack(G) Fruity Yogurt(M) Fresh Fruit	Chocolate Brownies (G/E) Fruity Yogurt(M) Fresh Fruit	Fresh Fruit Fruity Yogurt (M)	Strawberry Cheesecake(G/M) Fruity Yogurt(M) Fresh Fruit	Pineapple Cake(E/G) Fruity Yogurt(M) Fresh Fruit



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Week 3




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Week Commencing: 3/5, 24/5, 21/6, 12/7

	MEAT FREE MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN COURSE	Falafal Burger In a Bun(G)	Piri Piri Chicken with Red Pepper and Sweetcorn Rice	Freshly Prepared Beef Spaghetti Bolognese(G)	Oven Roast Chicken Breast with Sage and Onion Stuffing(G)	MSC Oven Baked Fish Fingers(F/G)
MAIN HALAL	Falafal Burger in a bun (G)	Halal Piri Piri Chicken with Red Pepper and Sweetcorn Rice	Freshly Prepared Halal Beef Spaghetti Bolognese (G)	Oven Roast Halal Chicken Breast with Sage and Onion Stuffing(G)	MSC Oven Baked Fish Fingers(F/G)
VEGETARIAN	Quorn Dippers with Tomato or BBQ dipping sauce (M/E/G)	Stir Fry Vegetables with Rice Noodles 	Stuffed Jacket Potato, Filled with Cheese Sweetcorn and Peppers(M)	Oven Roasted Quorn Fillet with Sage and Onion Stuffing (E/M/G)	Melted Cheese and Pepper Wrap (M/G)
JACKET POTATO	Oven Baked Jacket Potato with either Beans/Cheese(M)/Tuna(E/F)	Oven Baked Jacket Potato with either Beans/Cheese(M)/Tuna(E/F)	Oven Baked Jacket Potato with either Beans/Cheese(M)/Tuna(E/F)	Oven Baked Jacket Potato with either Beans/Cheese(M)/Tuna(E/F)	Oven Baked Jacket Potato with either Beans/Cheese(M)/Tuna(E/F)
SIDE DISH	Vegetable Sticks, Couscous Seasonal Salad	Herby Mini Roast Potatoes Fresh Vegetable Sticks Seasonal Salad	Green Beans, Seasonal Salad Garlic Bread	Roast Potatoes, Vegetables, Seasonal Salad	Baked Beans, Peas, Chips, Seasonal Salad
SANDWICH	Freshly Prepared Egg Baguette(E/G)	Freshly Made Tuna Mayonnaise Sandwich(F/G)	Freshly Baked Brown Roll with Ham(G)	Freshly Made Cheese Sandwich(G/M)	Freshly Prepared Chicken Mayonnaise Wrap(E/G)
PUDDING	Ginger and Orange Biscuits(G) Fruity Yogurt(M) Fresh fruit	Lemon Short Bread(G) Fruity Yogurt(M) Fresh fruit	Fruity Yogurt(M) Fresh fruit	Lime and Coconut Muffins(G/E) Fruity Yogurt(M) Fresh fruit	Chocolate Cake(E/G) Fruity Yogurt(M) Fresh fruit

 = Vegan

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