

INTRODUCING YOUR NEW MENU!

We are delighted to share that after the Easter break we will be launching our new primary school menu. This refreshed menu has been designed around three key priorities: **safety, nutrition and enjoyment**. We want every child to have access to meals that are delicious, balanced and inclusive, while also preparing our offer for future school food standards.

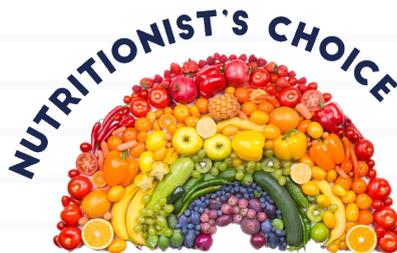
KEEPING PUPILS SAFE: Safety remains our top priority. Working with the Natasha Allergy Research Foundation, we have reviewed our core menu to reduce allergens where possible and support more children to enjoy the same mealtime experience together. Our **Allergy Aware** menu helps every pupil enjoy a healthy, balanced meal with confidence.

ALLERGEN AWARE MENU WEEK 1		SERVED W/C 2nd Mar, 23rd Mar, 13th Apr, 4th May, 15th June, 6th July				
	Monday	Tuesday	Wednesday	Thursday	Friday	
Main Meat	Roast pork with honey mustard sauce (may contain eggs)	Pea powered vegetable stir fry with carrot cake	Vegetable stewage with sweet potatoes & pring	Pea powered mild chili with rice	Vegetable lasagne, chips & tomato bolognese	
Vegetarian	Roasted vegetable & lentils pasta bake	Roast beef & new potatoes with carrot cake	Roast lamb shank, bread with carrot & pring	Roast pork & lentil chili with rice	Roast fish & chips with tomato bolognese	
Sweet Treats	Linzer shortbread biscuit	Chocolate & hazelnut sponge	Orange jelly & macarons	Mulled wine cake	Raspberry jelly	

Available Every Day - Crispy colourful baked bar & homemade bread

KEY: Vegan Nutritionist's Choice 50-50 Wholegrain Rice

SUPPORTING HEALTHIER CHOICES: We have also made a number of positive menu updates, including a greater focus on pulses and legumes, more balanced choices, and a fruit dessert with no added sugar. You will see ingredients such as lentils and chickpeas referenced more clearly in familiar favourites like **beef and lentil bolognese** and **chicken and chickpea creamy coconut curry**. This helps children become more familiar with a wider range of nutritious foods. A **chilled watermelon wedge** will also feature as a lighter dessert option for the warmer months.



NUTRITIONIST'S CHOICE:

UP 20%

We are proud to continue expanding our **Nutritionist's Choice** range, which focuses on reducing ultra-processed ingredients and increasing the fruit and vegetables within our dishes. Since our last menu, the number of **Nutritionist's Choice** dishes has increased by **20%**!

A few new dishes to look out for:

- **Pea Powered Vegetable Stir Fry**
- **Tomato, Spinach & Salmon Pasta**
- **Carrot Cake with Orange Glaze**

We have also improved our everyday staples, with all rice now served as a 50/50 blend of wholegrain and white varieties.

As always, we continue to listen to pupil feedback and shape a menu children enjoy every day. We are excited for everyone to try the new menu and hope it becomes a highlight of the school day. Thank you for your continued support.

Alex Hall

Food Director
Impact Food Group

