

We are delighted to announce our 2016 primary school menus, which offer a superb range of healthy and nutritious foods.

All dishes produced by Shire Services meet the government's new food standards.

Shire Services is also committed to the Soil Association's 'Food for Life' initiative and the menus overleaf have been awarded the BRONZE Catering Mark. The Catering Mark is based on the principles that food should be fresh, healthy, local, seasonal and better for animal welfare and the environment.

- ▶ BRONZE schools serve meals with seasonal ingredients that are at least 75% freshly prepared.
- ▶ No fish are served from the Marine Conservation Society (MSC) 'fish to avoid' list.
- ▶ Catering staff work with schools to encourage pupils to choose healthier meals by supporting parents evenings, cookery clubs, school councils and curriculum menus.

(See the 'Food for Life' website for further information).

www.foodforlife.org.uk

New EU Allergen Information

All food businesses are required to provide information about the allergenic ingredients used in foods sold or provided by them. Shire Services have detailed information for every item on our menus that contains any of the 14 allergens as an ingredient.

Details of allergens for each Shire Services standard recipe are listed in our allergy guidance packs given to our school catering managers. Please contact 01743 250250 for further information.

Where our food comes from...

- ▶ Our meals are freshly prepared, using seasonal ingredients.
- ▶ We actively source local suppliers and products, including free range eggs and farm assured produce.
- ▶ All meat and poultry products used in the menu are sourced from within the U.K., from Shropshire, Cheshire and the West Midlands, using local butchers and the U.K. Foodhall in Shrewsbury.
- ▶ Yoghurts are supplied by Muller of Market Drayton and cheese by Belton Farm of Whitchurch.
- ▶ Fruit and vegetables are supplied from Shropshire, Cheshire and the West Midlands, when in season.

Free School Meals

You may qualify for free school meals. Telephone 0845 111 2855 for further information.

Why not join our team?

We offer job opportunities for employment in administration, catering and cleaning. All job vacancies are advertised at www.shropshire.gov.uk

Head Office

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The Food Enterprise Centre
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SY1 3TG

Follow us on Facebook as
'Shire Services' and
Twitter as 'Shropschoolmeal'



Whetstone Field Primary School Lunch Menu July 2016 - April 2017



Fresh DINING *shireservices*
Dining in Education

Week

1

Monday

Meatballs with Freshly made Tomato Sauce
Traditional Cornish Pasty with Gravy
Quorn Balls with Freshly made Tomato Sauce (v)
Creamed Potatoes, Pasta Sweetcorn
Cauliflower and Broccoli

Iced Vanilla Sponge and Custard

Tuesday

Selection of Fish (Including salmon fish fingers)
Quorn Nuggets (v)
Baby Potatoes
Jacket Potato
Baked Beans
Peas

Selection of Cookies or Pastries

Wednesday

Roast Pork with Apple Sauce and Gravy
Mediterranean Omelette (v)
Roast and Creamed Potatoes
Carrots, Cabbage
Leek and Sweet Potato Bake

Apple Flapjack

Thursday

Bacon Carbonara (Bacon and pasta baked in a white sauce with a cheese topping)
Breaded Chicken Wrap
Roast Vegetable Pasta Bake (v) (Selection of vegetables and pasta baked in a white sauce with a cheese topping)
Jacket Wedges
Fresh Bread Wedge
Broccoli, Sweetcorn

Chocolate and Orange Sponge with Chocolate Sauce

Friday

Pizza with Selection of Toppings (v)
Jacket Potato with Cheese and Beans (v)
Chips, Pasta
Baked Beans, Peas
Coleslaw

Carrot Cake
Jelly and Red Berry Trifle

Menu Weeks

04/07/2016	
05/09/2016	
26/09/2016	
17/10/2016	
14/11/2016	
05/12/2016	
09/01/2017	
30/01/2017	
27/02/2017	
20/03/2017	

Week

2

Monday

Selection of Fish (Including salmon fish fingers) with Parsley Sauce
Quorn Nuggets (v)
Baby Potatoes
Buttered Pasta
Carrots, Peas

Rice Pudding with Raspberry Coulis or Cookies

Tuesday

Pork Sausages
Cheese, Onion and Potato Parcel (v)
Chips
Jacket Potato
Baked Beans
Sweetcorn

Bakewell Tart and Custard

Wednesday

Roast Chicken with Yorkshire Pudding and Gravy
Quorn Fillet (v)
Roast and Creamed Potatoes
Carrots
Broccoli and Cauliflower

Coconut and Chocolate Brownie

Thursday

Beef Lasagne
Cheesy Pasta Bake (v)
Fresh Bread Wedge
Green Beans
Sweetcorn

Toffee and Chocolate Sundae

Friday

Pizza with a Selection of Toppings (v)
Hot Chicken Wrap
Jacket Wedges
Herby Pasta
Peas, Baked Beans
Fruity Coleslaw

Selection of Plain and Chocolate Fruit Muffins

Menu Weeks

11/07/2016	
12/09/2016	
03/10/2016	
31/10/2016	
21/11/2016	
12/12/2016	
16/01/2017	
06/02/2017	
06/03/2017	
27/03/2017	

Week

3

Monday

Pasta Neapolitan (v) (Pasta served in a freshly made tomato sauce with cheesy topping)
Breaded Chicken Fillet
Fresh Bread Wedge
Sweetcorn, Broccoli

Cherry & Apple Crumble with Custard

Tuesday

Selection of Fish (Including salmon fish fingers) with Parsley Sauce
Quorn Nuggets (v)
Baby Potatoes
Wholewheat Pasta
Baked Beans, Peas

Iced Bun

Wednesday

Roast Beef and Yorkshire Pudding with Gravy
Quorn Fillet (v)
Roast and Creamed Potatoes
Carrots, Cabbage
Cauliflower

Selection of Vanilla and Chocolate Cupcakes

Thursday

Big Breakfast (Bacon, sausage, mushrooms, fresh tomatoes, scrambled egg)
Pasta Bake
Vegetarian Breakfast (v)
Fresh Bread Wedge
Baked Beans, Green Beans

Shortbread Finger

Friday

Pizza with a Selection of Toppings (v)
Mediterranean Chicken in a Jacket Potato
Chips
Herby Pasta
Sweetcorn, Carrots
Fruity Coleslaw

Syrup Sponge and Custard

Menu Weeks

18/07/2016	
19/09/2016	
10/10/2016	
07/11/2016	
28/11/2016	
02/01/2017	
23/01/2017	
13/02/2017	
13/03/2017	
03/04/2017	