



Your Food for Life Catering Mark



Put! Seen this before? It's the Soil Association logo - you might have spotted it in the supermarket or on TV.

The Soil Association awards caterers with the Food for Life Catering Mark for providing food which is healthy, sustainably sourced and better for animal welfare. At Brunswick Park Primary School, ISS Education has achieved the Food for Life Bronze Catering Mark meaning:

- ✓ All of the eggs we use are free range
- ✓ We use organic bread, apples, bananas and Yeo Valley yoghurts!
- ✓ We source British, local and seasonal produce where possible
- ✓ Our meat is sourced from UK farms with high standards of animal welfare
- ✓ We have achieved the MSC's (Marine Stewardship Council) Chain of Custody certification which demonstrates that the fish we serve is from well-managed and sustainable fisheries - we don't serve any endangered fish

So what's actually included in a school lunch?



Our milk is Organic!

Step Farm, Oxfordshire

Miles Saunders has been running Step Farm for seven years. His great grandfather held the tenancy for six years, his grandfather for the next 35 years and his father for 40 years!

Step Farm first moved towards organic production in 1982, and later they went on to become founding members of the Organic Milk Suppliers Cooperative.

Today Miles' enterprise is milking a herd of 400 twice a day and current yields are running at around 6300 litres/cow.



Roll up... get your Free School Meals here!

It's well known now that all Key Stage 1 pupils get their lunchtime meals for free. The good news is that if your family receive certain benefits you may be entitled to free school meals for your child at any age! Whether your child is in KS1 or KS2, please remember to register for free school meals if you think you are entitled. Doing this helps your family and your school!

For more details, please contact your school.



Why not visit our website...

www.feedinghungryminds.co.uk

We know that a lot of you access our website on tablets and mobile phones, so we designed ours to be easier to use on these devices!

We're particularly proud of the school search function. If you type the name of your child's school into the search field, you will be able to access the correct menu, catering mark information and more!

Special diets & allergies

If your child has a specific dietary need for a medical reason we would be delighted to provide for them! If you would like your child to have a school lunch, a medical dietary request form is available from your school's reception. You can also download it from our new website!

If you have any questions or suggestions about our food give us a call (details below) or e-mail our food development team directly at FOT@uk.isworld.com



@ We are always looking for ways to improve our service and welcome your questions and suggestions! What do you think of our new website? Maybe you want to speak to us about the service at your school? No problem! You can get in touch by e-mailing us at hello@feedinghungryminds.co.uk or by calling us on 0845 057 6467.



introducing... your marvellous Halal for Brunswick Park Primary S



new website!

www.feedinghungryminds.co.uk

Week One

WEEK COMMENCING: 01ST OCT/ 21ST NOV / 12TH DEC / 09TH JAN/ 30TH JAN / 27TH FEB / 20TH MAR

Monday

Spaghetti & Lamb Bolognese

Carrots & Green Beans

Macaroni Cheese

Apple Crumble with Custard

Jacket Potato with Tuna Mayonnaise

Tuesday

Sticky Lemon Chicken with Wholegrain Rice

Broccoli & Sweetcorn

Margherita Popeye Pizza

Lemon Drizzle Cake

Vegetable Bean Chilli with Potato Wedges

Wednesday

Roast Chicken Breast with Roast Potatoes & Gravy

Green Beans & Roasted Mediterranean Vegetables

Quorn Sausage with Roast Potatoes & Gravy

Neapolitan Bean & Lentil Sauce with Pasta & Cheese

Oat Dream Cookie

Thursday

Chicken & Sweetcorn Pie with New Potatoes

Carrots & Cauliflower

Butterbean, Tomato & Vegetable Ragù with Rice

Peach Sponge with Custard

Jacket Potato with Baked Beans

Friday

Fish Fingers with Chips

Baked Beans & Peas

Vegetable Tagine with Wholegrain Rice

Apple Flapjack

Cheese & Red Onion Quiche with Chips

Week Two

WEEK COMMENCING: 07TH NOV / 28TH NOV / 19TH DEC / 16TH JAN / 06TH FEB / 06TH MAR / 27TH MAR

Monday

Margherita Pizza

Broccoli & Carrots

Quorn Meatballs with Spaghetti in Tomato Sauce

Jacket Potato with Coleslaw

Apple Pie with Custard

Tuesday

Jamaican Jerk Chicken with Rice & Peas

Cauliflower & Green Beans

Roasted Vegetable Lasagne

Lamb Hotpot

Sticky Toffee Pudding with Vanilla Sauce

Wednesday

Roast Turkey with Roast Potatoes & Gravy

Butternut Squash & Roasted Root Vegetables

Vegetable Tikka Masala with Wholegrain Rice

Roasted Vegetable & Bean Wrap

Frozen Toffee Yoghurt

Thursday

Shepherd's Pie

Carrots & Sweetcorn

Vegetarian Bolognese Sauce with Spaghetti

Vegetable Risotto

Pineapple Upside Down Sponge with Custard

Friday

Battered Fish with Chips

Baked Beans & Peas

Winter Vegetable & Butterbean Pastry Square with Chips

Roasted Vegetable Pasta in Tomato Sauce

Crispy Corn Flake Cake

Week Three

WEEK COMMENCING: 14TH NOV / 5TH DEC / 2ND JAN / 23RD JAN / 20TH FEB / 19TH MAR

Monday

BBQ Chicken with Potato Wedges

Peas & Swede

Jacket Potato with Vegetable Bean Chilli

Salmon & Broccoli Pasta Bake

Rice Pudding

Tuesday

Lamb Meatballs in Bolognese Sauce with Spaghetti

Broccoli & Carrots

Vegetable & Chickpea Jambalaya

Mexican Rice Wrap

Peach Crumble with Custard

Wednesday

Roast Chicken Thigh with Roast Potatoes & Gravy

Roast Root Vegetables & Sweetcorn

Cheese, Tomato & Basil Tart with Roast Potatoes

Macaroni Cheese

Ice Cream

Thursday

Lamb Chilli con Carne with a Jacket Potato

Cauliflower & Green Beans

Shepherdess Pie

Vegetable Chow Mein

Eve's Chocolate Pear Pudding with Custard

Friday

Fish Fingers with Chips

Baked Beans & Peas

Spicy Bean Burger with Chips

Chickpea, Lentil & Potato Curry with Wholegrain Rice

Strawberry Milk Jelly

UNLIMITED ACCESS TO OUR SALAD BAR WITH UP TO 6 ITEMS TO CHOOSE FROM AVAILABLE DAILY!

All of our cheese is RED TRACTOR, which means it can be traced from farm gate to school plate!

All of our eggs are FREE RANGE. We use them in lots of our cakes, quiches and other home-made dishes!

MSC Certified

DON'T FANCY THE DESSERT ON THE MENU? CHOOSE FROM A SELECTION OF FRESH FRUIT & ORGANIC YOGHURTS

CERTIFIED SUSTAINABLE SEAFOOD MSC  Seafood with this mark comes from a fishery that has been independently verified to the MSC's standard for a well-managed and sustainable fishery. www.msc.org MSC-C-50236

 A DAILY CHOICE OF FRESH WHOLEMEAL & ORGANIC WHITE CRUSTY BREAD