

Free School Meals

UNIVERSAL INFANT FREE SCHOOL MEALS - Don't forget if your child is in Reception, Year 1 or Year 2 they can enjoy a meal each day without charge, irrespective of personal circumstances or financial position. However, you still need to register if you are entitled to Free School Meals as this is important and helps schools funding.

FREE SCHOOL MEALS - Low Income - Are you missing out?
To check if you are entitled to Free School meal entitlement ask at your school office.

Order meals online

Why not order lunch online?

<https://www.culinera.co.uk/myculinera>
or scan the QR code



1. Register your child/children
2. Choose your meals
3. This works for everyone

Please note if you are unable to take a booked meal, please ensure this is cancelled before 8am or with the school office as the meal will otherwise be charged.

About Culinera

Our aim is to be a long term partner of the school; so we strive to deliver exceptional food every day. We do this by ensuring our team have the tools and skill to cook fresh food, from scratch every single day

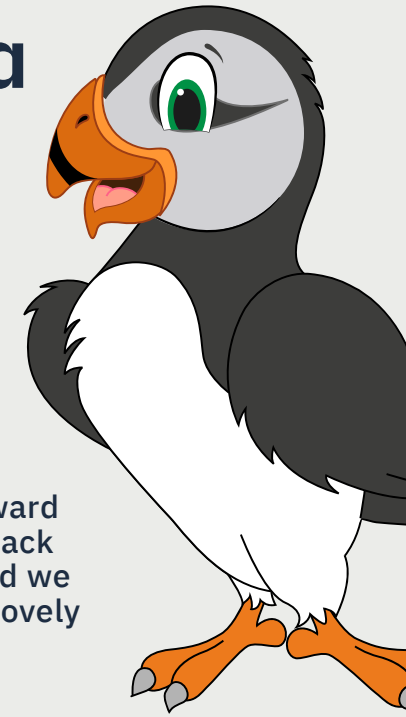
Our food

All of our meals are freshly prepared within the school kitchen. Our menus are nutritionally analysed to ensure they meet and, in most cases, exceed standards. We are committed to constantly reviewing our menus and recipes to ensure they are healthy. We have also introduced a number of plant-based recipes to our menus and meat free days to support the sustainability aspects of our offer.

culinera

feeding the future

Spring 2024

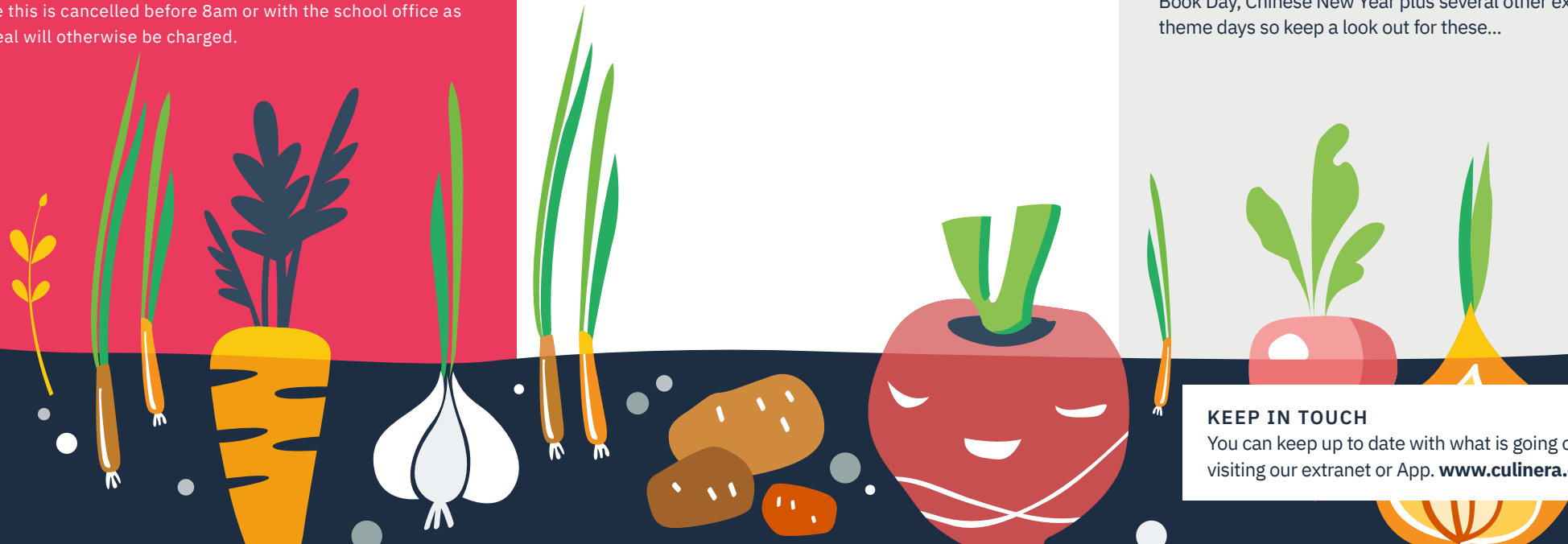


Happy New Year!

We are looking forward to welcoming you back in January 2024 and we hope you all had a lovely Christmas.

Coming up!

This term we are looking forward to celebrating World Book Day, Chinese New Year plus several other exciting theme days so keep a look out for these...



KEEP IN TOUCH

You can keep up to date with what is going on by visiting our extranet or App. www.culinera.co.uk

Spring menu 2024

Available everyday: Deli box/offer, filled jacket potatoes, home baked bread, fresh salad bar, jelly, yogurt and fresh fruit.

Week	Day	Mains	Sides	Puddings	
1/1, 22/1, 19/2, 11/3		Meat	Vegetarian		
Week 1	Meat Free Mondays	Homemade vegetable sausage roll 	Mac and cheese	Baked potato wedges, peas and carrots	Culinera shortbread 
	Tuesday	Beef lasagne 	Vegetable lasagne 	Garlic bread and green beans	Carrot cake
	Wednesday	Roast gammon with Yorkshire pudding	Cheese and leek turnover with a tomato and fresh basil sauce	Roast potatoes, mixed seasonal vegetables	Oat and raisin cookie 
	Thursdays	Sweet and sour chicken	Crunchy vegetable stir fry 	Fluffy rice, broccoli and greens	Chocolate sponge cake
	Friday!	Baked fish fingers	Quorn sausage 	Chips, baked beans, peas	Flapjack 
8/1, 29/1, 26/2, 18/3		Meat	Vegetarian		
Week 2	Meat Free Mondays	Tomato and fresh basil pasta 	Vegetable falafal balls, penne pasta 	Italian rosemary bread, broccoli and carrots	Fruit cookie 
	Tuesdays	BBQ chicken pizza 	Cheese and tomato pizza 	Baked wedges, sweetcorn and peas	Pink iced sponge
	Wednesdays	Roast Turkey with stuffing	Winter vegan vegetable pie 	Roast potatoes, seasonal mixed vegetables	Chocolate rice krispie cake
	Thursdays	Baked ham and cheese hot burrito wrap	Mexican vegetable and cheese burrito wrap	Savoury rice, sweetcorn and peppers	Apple sponge and custard
	Friday!	Baked fish cake 	Corn fritters 	Chips, peas, baked beans	Oat biscuit 
15/1, 5/2, 4/3, 25/3		Meat	Vegetarian		
Week 3	Meat Free Mondays	Vegetable chilli con carne, fluffy rice 	Pesto pasta	Broccoli and carrots	Marble sponge
	Tuesdays	Beef burger	Bean burger 	Baked wedges, peas and sweetcorn	Orange drizzle
	Wednesdays	Sausage and mash	Quorn sausage and mash 	Carrots and cauliflower	Fruit flapjack 
	Thursdays	Spaghetti bolognese 	Vegetable and lentil bolognese 	Garlic bread, mixed salad	Ice cream
	Friday!	Chicken nuggets	Quorn nuggets 	Chips, baked beans, peas	Apple crumble and custard

ALLERGY INFORMATION

We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination. If your child has an allergy or intolerance, please speak to your child's school or the Cook Manager on site for information. **Forms are available through our website or via the school.**

Key

-  Vegan
-  Oily Fish
-  Added Plant Power