CATERING UPDATE!

March 2023





Dear Students, Teachers, Parents and the wider The Warriner School community...

Culinera are delighted to provide the catering at The Warriner School. Culinera is an independently owned and independently operated catering company, established in 2020 with the aim of bringing about a new era in food. We create **school restaurants not canteens**; and offer a bespoke service to The Warriner School.

We wanted to send this newsletter to let you know some of the things we have been up to and of course to remind you about the **fabulous food and fun** we have on offer at The Warriner School!

Our team at The Warriner School, lead by our Executive Chef, Pat, have been hard at work to bring you the freshest and most tasty food they can. The team have loved hosting our recent Children in Need fund-raiser, Chinese New Year theme day and more recently our Valentines treats. There is plenty more fun to come so see below the upcoming theme days.

In order to bring you great food, we rely on fantastic people to come to work each day and deliver freshly prepared food. We invest in our teams to ensure they have the right skills, equipment and responsibly sourced quality ingredients to show case at lunch time. We have a strict no-packet mix rule, so everything is as fresh as it can be. Culinera are proud to offer a wide range of options each lunch time to meet the needs of every person - from our showcase main to delicious salads and bakes. We serve over 40 different items each day, so there is truly something for everyone! We serve:

- A wide selection of **grab and go items** including half sandwiches, baguettes, fruit pots, pudding pots, bakes and salads.
- A variety of healthy, tasty main meals prepared from scratch every day
 from carefully selected ingredients. The menu for this term is included
 with this newsletter! We also run Chef Special options that our team cook
 up based on what's available in the kitchen, and to try new things!
- Our new PURE range has loads of amazing free-from choices, including our very popular chocolate brownie which is made with non-gluten containing ingredient.
- Our salad bars are bursting with homemade healthy salads. All preboxed and ready to be collected.
- As we move into warmer months, you will be able to taste our increased range of salad boxes and lots of seasonal dishes.

Please keep scrolling to see more of what we have been up to!

THEME DAYS COMING UP AT THE WARRINER SCHOOL

MARCH







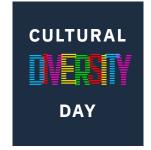
APRIL





MAY





Keen to find out more? Visit our dedicated catering website - https://www.thewarrinerschool.co.uk/restaurant



DID YOU KNOW?

- We operate a breakfast service before school every day!
- We have cold grab and go from 75p and hot food from just £1.50 every day!
- We have a variety of meal deals! Look out on the digital screens for the latest information.
- · We have theme days twice per month!
- · Sixth form have access to use our services all day!

SCAN THIS QR CODE TO GIVE YOUR FEEDBACK!



Once you have eaten with us, let us know what you think. Scan the QR code to tell us about your dining experience. We're always eager to hear your feedback on our service!

FOODIE FACTS!

- All our dishes are fresh and healthy, cooked from scratch by people who are passionate and really understand what they are doing!
- We offer awesome familiar favourites and exciting new dishes
- There is plenty of variety with a three week menu cycle
- · We love to use fresh, seasonal ingredients
- Our own chefs prepare all meals to the highest standards
- We never add colourants or preservatives
- We can prepare meals for those with special dietary needs
- No need to pre-order, just visit the restaurant!

REMEMBER TO KEEP YOUR ACCOUNT TOPPED UP

Please use the schools online payment service to top up your catering account. You can also login to view balances and items purchased. For those who don't currently have access to the online system, you can request an activation letter from the Finance Office or School Reception. Please see the Catering page of the school website for more information. In addition to this, Sixth Form and Staff can pay by contactless using credit/

YOU MAY BE ENTITLED TO FREE MEALS

Your child may be eligible for a free school meal which could save you over £450 a year and gain additional funding for your school. To see if you qualify, visit

www.gov.uk/apply-free-school-meals

For children entitled to the entitlement. They can choose any two items (regardless of price) for your allowance at lunchtime (just not two puddings!).

MEET PAT, YOUR EXECUTIVE CHEF



"Over the years working at Warriner, it has been so insightful to see how the canteen has developed to provide a variety of nutritious and healthy options for the school. We feel proud to be able offer such a variety whilst keeping things exciting with frequent celebrations of different cultures and anniversaries. This would not have been possible without Culinera's constant support and good relationships with the staff at Warriner.

As for the team, we find we are constantly teaching each other new skills and sharing life advice. Whether it be perfecting a Yorkshire pudding or giving a shoulder to cry on, we ultimately feel our team is like our second family.

FOOD AT THE WARRINER SCHOOL



Our Frangos chicken offer



Valentines theme day



Slow cooked chilli and baked nachos



Children in need - the team raffled the cake off to donate to the



Jamacian beef stew



Chinese New Year



Halloweeen theme day

FREE SCHOOL MEALS?

You can choose one main item and one pudding or drink for your allowance at Lunch time.

Main items include the main meal, hot hand-held snacks, sandwiches, baguettes, wraps, pasta and salad pots.

Puddings include all our bakes, cakes and fruit pots.

Any of our drinks can be chosen from our main restaurant offer.





Showcase mains - Spring 2023

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Main 1	Ultimate mac and cheese bar	Deep south slow cooked beef chilli with rice and spiced corn	The great British roast, all the trimmings	Frangos peri chicken pita, garlic and lemon potato wedges	:
Main 2	Roasted veggie bolognese 🥃 💪	Texas mixed bean chilli with rice and corn 👩 🌱	Market vegetable pie with all the roast trimmings	Roasted peri pepper wrap, garlic and lemon potato wedges	I he full works! Culinera chip shop Vegan Fish Box
MARKETPLAGE	Culinera calzone	Spicy wedges √	Lollipop chicken	Patatas bravas √	ב מיל היים היים היים היים היים היים היים הי
STREET FOOD	Jerk chicken rice box	Jalapeño corn muffins	Lebanese street sandwich	Giant chilli beef spring roll	
Pasta and Noodle bar		Culinera class	Daily specials including: Culinera classic, pesto, mac n cheese and vegetable ragù Soy, chilli and ginger, chow mein	table ragù	
Pudding	Choc chip banana bread 💪	Toffee drizzle cake	Jam sponge with custard	Caramelised apple tart	Chocolate cake pops



SPURDOUGH

TRY OUR

FRESHLY BAKED OPTIONS

every



HEALTHY APPETITE? Why not try our





Menu Key

🐷 Vegan 🗸 Vegetarian 👩 Added Plant Power

🐯 Under 600kcal Č Available after school 😂 Smaller portions available 🚰 Reduced sugar recipe 👸 🎔 🏿 Healthy eating points **HEALTHY APPETITE?**

ALLERGENS – Please inform a Culinera Allergen Champion of any allergies or dietary requirements.



Showcase mains - Spring 2023

Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Main 1	Rich beef lasagne with roasted cauliflower and broccoli	Tandoori chicken curry with coriander rice	The great British roast, all the trimmings	Beef soft shell taco, Mexican rice, cheese and salad	
Main 2	Mediterranean vegetable lasagne with roasted cauliflower and broccoli	Chickpea and spinach curry with coriander rice	Mature cheddar cheese and bean pasty with all the trimmings V	Cajun peppers burrito, refried-beans, cheese and salad √	The full works! Culinera chip shop Vegan Fish Box
MARKETPLAGE	Potato croquettes 🗸	Beef keema naan	Dirty wedges	Cheese and tomato quesadilla V	
STREET FOOD	Mac and cheese bites 🐞	Onion Pakoras 🥨	Pizza toastie	Patatas bravas 🇸	
Pasta And Noodle Bar		Culinera class So	Daily specials including: Culinera classic, pesto, mac n cheese and vegetable ragù Soy, chilli and ginger, chow mein	table ragù	
Pudding	Sticky banoffee crunch cake (Warm Culinera brownie	Steamed treacle sponge with custard	Strawberry shortcake	Ice cream bar





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Showcase mains - Spring 2023

Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Main 1 © 😂	Oven roasted British sausage and mash with onion gravy	Spicy Frangos marinated chicken with herb wedges	The great British roast, all the trimmings	Katsu chicken, fragrant rice, garlic and chilli broccoli	: : :
Main 2 © 🙉	Oven roasted veggie sausage and mash onion gravy 🗸	Beetroot falafel wrap with potato wedges 6 🐷	Roasted British vegetable tart with all the trimmings $\sqrt{}$	Veggie stir fried noodles, crispy Asian cracker 🐷	I he full works! Culinera chip shop Vegan Fish Box
MARKETPLAGE	Patatas bravas ✓	Bacon and cheese bagel	Giant yorkie and gravy	Bang bang cauliflower 🌾	מין אין אין אין אין אין אין אין אין אין א
STREET FOOD	Spicy chicken wrap	Chilli, rice and cheese burrito	Popcorn chicken	Hand cut chunky potato wedges	
Pasta And Noodle Bar		Culinera class Si	Daily specials including: Culinera classic, pesto, mac n cheese and vegetable ragù Soy, chilli and ginger, chow mein	table ragù	
Pudding	Pink iced sponge	Chocolate cheesecake	Apple and mixed berry crumble with custard	Pancake bar	Ice cream sundae





TAKE US HOME

Watch out for our daily

HEALTHY APPETITE? Why not try our







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Menu Key

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