

CATERING UPDATE!

April 2024



Dear Students, Teachers, Parents and the wider JCS community...

Culinera are delighted to provide the catering at John Colet 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 JCS.

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 JCS

Our team at John Colet School, lead by our Executive Chef, Garth have been hard at work to bring you the freshest and most tasty food they can. The team have loved hosting our recent theme days. 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 ingredients.
- Our salad bars are bursting with **homemade healthy salads**. All pre-boxed and ready to be collected.
- As we move into warmer months, you will be able to taste our new **iced drinks** range, our 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 JCS

APRIL



MAY



JUNE



Keen to find out more? Visit our dedicated catering website - <https://www.myculinera.co.uk/johncolet>



FOODIE FACTS!

- All our dishes are fresh and healthy, cooked from scratch by people who know 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/debit card, Apple Pay and Android Pay.

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!).

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!

MEET GARTH, YOUR EXECUTIVE CHEF



Hello my name is Garth and I am your new executive chef here at John Collet School.

I started my career at Cassio College in Watford and from a very early age cooking was always going to be my passion. I spent some time training at the Savoy Hotel in London and also under Gary Rhodes at Rhodes Twenty-Four.

Before moving to Cornwall to take the realm at The Cormorant Hotel in Golant, earning two AA Rosettes and eventually ending at Trehellas Country House Hotel in Washaway, where I was awarded One AA Rosette.

I'm very passionate about sustainability and about using local produce. I was also invited every year to present Live cooking demonstrations at the Royal Cornwall Show. My favourite dish is morning caught Mackerel fillets served with sweet and sour beetroot.

If you see me in the kitchen, feel free to come and say hello! I am very approachable and welcome your feedback!

FOOD AT JOHN COLET SCHOOL



Every Wednesday is our famous roast at John Colet school!!



Daily homemade fresh bread



Mixing it up with some lovely side dishes!



Delicious homemade soup...



Freshly made cup cakes..



Celebrating Chinese NY with some great dishes!

FREE SCHOOL MEAL ALLOWANCE?

AS PART OF OUR FREE SCHOOL MEAL ALLOWANCE, YOU ARE ENTITLED TO ANY TWO ITEMS FROM THE MENU BELOW:

1

Choose ONE of these main items

MAIN COURSE

PIZZA

PANINI

PASTA POT

SALAD POT

SANDWICH

+

2

Add ONE of the following items

FRUIT POT

CLASSIC BAKE

JELLY

80Z CULINERA ICE

BOTTLE OF WATER 330ML



FIND OUT IF YOU ARE ELIGIBLE FOR FREE SCHOOL MEALS BY VISITING WWW.GOV.UK/APPLY-FREE-SCHOOL-MEALS



Showcase mains - **SPRING 2024**

Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main 1  	Chicken Pad Thai (nut free)	Italian beef ragu with chunky roasted vegetables and fusilli pasta	The great British roast, with all the trimmings	Butter chicken with pilau rice and tandoori broccoli	The full works! Culinera chip shop Vegan 'fish' box  Fish finger wrap
Main 2  	Rainbow vegetable Pad Thai (nut free)  	"Baked melanzane" Aubergine and tomato bake with parmesan cheese  	Mushroom and spinach wellington with sage and onion stuffing 	Cauliflower tikka masala with pilau rice and tandoori broccoli  	
MARKETPLACE  STREET FOOD	Meatball rice pot Patatas bravas 	Home made dough balls  Italian herb wedges 	The roast wrap Courgette fries  	Veggie naan kebab roll  BBQ wings	
Pasta and Noodle bar  	Daily specials including: Pasta -Culinera classic , pesto, mac 'n' cheese or vegetable ragu Noodles - Soy, chilli and ginger or chow mein				
Pudding	Hot chocolate brownie with caramel sauce	Tiramisu	Traditional syrup sponge	Apple and pear crumble	Culinera sundae


TRY OUR
home-made
SOUP
with freshly baked bread


SOURDOUGH
FRESHLY BAKED
OPTIONS
every day

TAKE US HOME

Order and collect before you go home

DAILY
chefs specials
Check what's on offer today!


Watch out for our daily
culinera
Concepts

HEALTHY APPETITE?
Why not try our
healthier options


Menu Key
 Vegan  Vegetarian  Added Plant Power  Available after school  Smaller portions available  Healthy eating points

Please inform a Culinera Allergen Champion of any allergies or dietary requirements before purchasing items • Products are subject to local changes at each of our schools, and may not be on sale on the advertised day or at any point • We have daily specials available, which are priced individually at the point of sale • Due to the nature of our till systems, any special offers or meal deals need to be requested at the point of purchase to the till operator • Items detailed within our menu key are subject to local availability at each of our schools and may not be available on the advertised day or at any point.



Showcase mains - SPRING 2024

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main 1  	Chicken shawarma kebab, cumin spiced potatoes and yoghurt dressing	Cottage pie, with creamy mashed potato, gravy and fresh garden vegetables	The great British roast, with all the trimmings	Sticky BBQ chicken wrap, loaded with house slaw, crispy garlic potatoes and salad	The full works! Culinera chip shop Vegan 'fish' box  Fish finger wrap
Main 2  	Garlic roasted vegetable kebab, with flatbread and yoghurt dressing  	Vegetable cottage pie, with creamy mashed potato, gravy and fresh garden vegetables  	Red onion, with roasted vegetables and feta filo pie	Homemade falafel burger with wedges and salad 	
MARKETPLACE  STREET FOOD	Bombay street toastie Sweet potato fries 	Neon loaded nachos   Popcorn chicken	Dirty wedges  Pizza toastie 	Steak and onion slice  Chicken tagine pot	
Pasta and Noodle bar  	Daily specials including: Pasta - Culinera classic, pesto, mac 'n' cheese or vegetable ragu Noodles - Soy, chilli and ginger or chow mein				
Pudding	Sticky toffee pudding	Apple pie with ice cream	Culinera carrot cake	Oreo cheesecake	Chocolate mousse



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Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main 1  	Loaded chicken Gyros, with oregano wedges	Italian beef meatballs with penne pasta	The great British roast, with all the trimmings	Katsu chicken with cucumber, chilli salad and vegetable rice	The full works! Culinera chip shop Vegan 'fish' box  Fish finger wrap
Main 2  	Mediterranean couscous Buddha bowl 	Farfalle pasta puttanesca 	Sun blushed tomato, cheddar and red onion tart with all the trimmings 	Tempura vegetables, with soy and chilli dressing and coconut rice  	
MARKETPLACE  STREET FOOD	Orzo pasta pot  Cheese tomato and pesto toastie 	Chicken paella pot  Wedges with crumbled feta 	Giant yorkies and gravy Crispy cajun chicken bites	Loaded spring rolls   Lebanese street wrap	
Pasta and Noodle bar  	Daily specials including: Pasta -Culinera classic , pesto, mac 'n' cheese or vegetable ragu Noodles - Soy, chilli and ginger or chow mein				
Pudding	Lemon drizzle cake	Greek doughnuts with honey and cinnamon	Apple and mixed berry crumble with custard	Blueberry Dutch pancakes	Rocky roll with whipped cream



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