

Dear Students, Staff, Parents and the wider Uxbridge High School Community...

The Senior Leadership Team are eager to give you something to look forward to for September! After a rigorous selection process over the last couple of months, we have chosen a new catering provider to provide our catering from September. We are pleased to introduce Culinera!

About Culinera

Culinera are excited to be your new caterers! Our aim, is to provide all students and stakeholders at Uxbridge High School with an exceptional catering experience, each and every day. Our talented Executive Chef and the fantastic catering team will be serving exciting menus packed with fresh, tasty and healthy ingredients. We offer a wide variety, and with loads of interesting new things to try. It is important that the food tastes as good as it looks, and we are sure you won't be disappointed.

Culinera is an independently owned and independently operated catering company, established with the aim of bringing about a new era in school food. They create school restaurants not canteens; and offer a bespoke service to us at Uxbridge High School. You can find out more about Culinera including example menus, allergy information and tariff on the new dedicated catering website https://uhs.culinera.co.uk.



We want your feedback!!

As part of our move to Culinera, we are REALLY keen for your feedback. Please complete our short survey to enable us to ensure that your comments are considered through the change of caterers.

Click here to open the Staff Survey
Click here to open the Student Survey

The Food Offer

All of our food options are hand made from the talented teams on site at Uxbridge High School. You will be able to choose from a wide range of hot and cold options which have been freshly cooked each day! Options include our showcase WOW main courses, stretched 'sourdough' pizza, hot pots, fruit, and layered desserts. We have lots of vegan, vegetarian options as well as free form items. Students will have access to the restaurant at breakfast, break, lunch time and after school.

The menu will follow a similar weekly pattern so you know what to expect, providing over 30 different choices each day in addition to the ever popular chef specials, regular themed events and our "in season" favourites. Please see a copy of our sample menus below.

Coming soon...

We cannot wait to welcome you back. We will be working hard over the holidays to refresh the restaurant, introduce some new equipment to bring a fresh approach to food and we also have plans to test a pre-ordering app later in the term, so keep your eyes and ears open for this!

Topping up your account

Although we are changing to Culinera, we will be staying with ParentPay. This means you will continue to top-up online as you would normally do. For new students joining the school, you will receive communication with account activation details. Where you had a previous balance this has been transferred, so you still can use this after the school holidays.

For those students already at Uxbridge High School but currently do not have access to ParentPay, you can request an activation letter by emailing officeUHS@uhs.org.uk

In addition to this, Sixth Form and Staff have the option to pay by contactless using credit/debit card, apple/android pay.

Free School Meals?

You will continue to be eligible for the allowance at lunchtime. You do not need to worry about the pricing. Students who are eligible for FSM can simply choose any two items for your allowance (just not two puddings!). Please see more information on the next page.



Reassuring you as we move out of the Coronavirus pandemic - We have worked hard with our teams, suppliers and Culinera to ensure that we have a secure and safe way to bring tasty food to you. Some of the safety measures Culinera have put in place include:



Always following the latest government guidance to keep our kitchens safe



Daily health declarations - completed by team members



Increased hand washing - by all team members



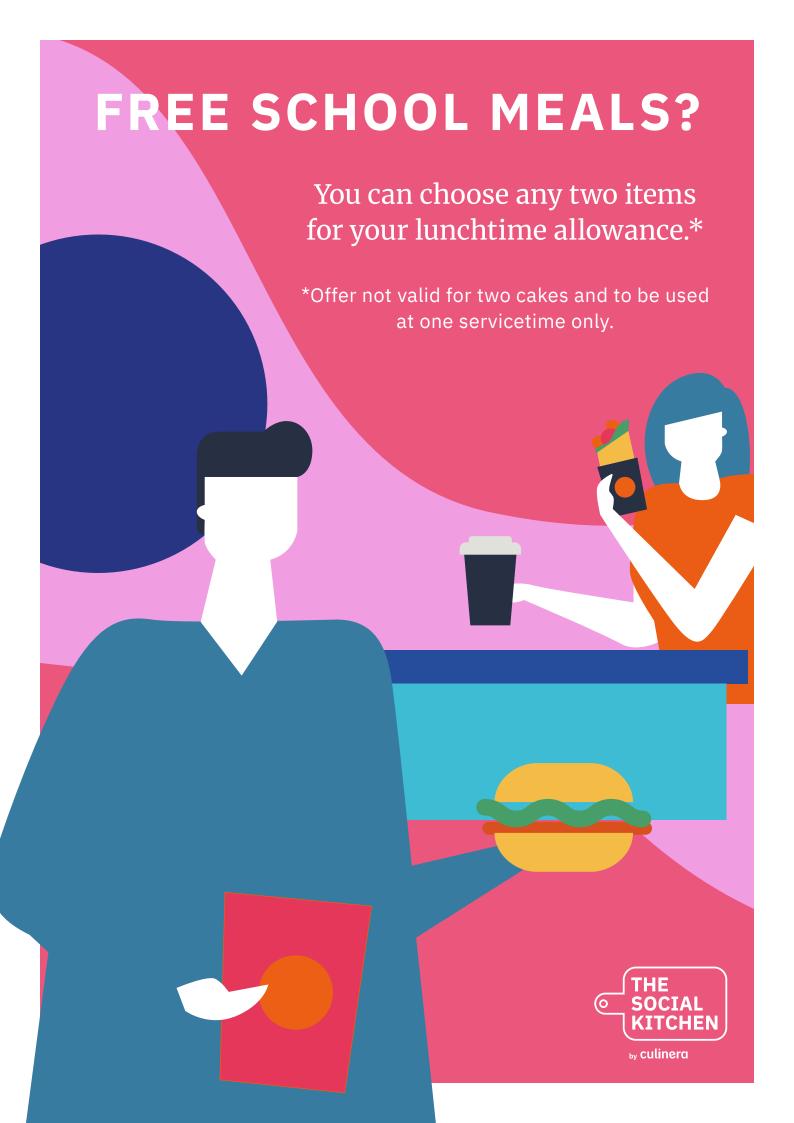
Team uniforms - only worn within the restaurant



PPE provided - where necessary and advised



Enhanced cleaning procedures - washing surfaces regularly





Culinera 2022 - Summer

by culinera

Week 1	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Mild Goan pork curry served with turmeric rice	Bang bang chicken	Roast gammon with all the trimmings	Chilli pizza dog, served with fried onions	The full works!
Veg Option	Summer vegetable curry served with turmeric rice	Kung pao vegetables	Roasted Mac N Cheese with all the trimmings	Vegan sausage pizza dog served with fried onions	Culinera chip shop
MARKETPLAGE	Giant spring roll	Spicy sausage jambalaya	Giant yorki and gravy	Loaded potato skins	Fish finger wrap
STREET FOOD	Chow mein	Chicken burger	Vegan sausage roll	Sweetcorn fritters and chunky salsa	Halloumi fries
Pasta Bar 🇴 😅	a	Daily specials including Culinera classic, Red resto, Green pesto, Mac N Cheese and Vegetable ragù	assic, Red resto, Green pesto, Ma	c N Cheese and Vegetable ragù	
Pudding	Fruit waffle cone	Ice cream bar	Apple crumble tart	Whoopie pie	Warm chocolate brownie







culinera Watch out for our daily

HEALTHY APPETITE? Why not try our







HEALTHY APPETITE?

Order and collect before you go home



S Vegan 🕏 Wholemeal 😂 Oily Fish 💪 Added Plant Power

Menu Key





www Under 600kcal 🆒 Available after school 🤲 Smaller portions available 🙇 Reduced sugar recipe 👸 🎔 🛙 Healthy eating points



by culinera

Summer	
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Week 2	Monday	Tuesday	Wednesday	Thursday	Friday
Main Main	Grilled chicken wrap with spiced potato wedges	Beef lasagne or spaghetti bolognese with garlic bread	Roast turkey with all the trimmings	Mexican beef chilli burrito	The full works!
Veg Option	Chargrilled Vegetable and hummus wrap	Creamy mushroom risotto	Herby stuffed field mushroom with all the trimmings	Veggie mince burrito	Culinera chip shop
MARKETPLAGE	Sausage roll	Tuna fish cakes and mint pea puree	Yorki wrap	Nachos and cheese sauce	Breakfast pot
STREET FOOD	Mushroom quesadilla	Potatas bravas	Arancini balls	Loaded potato skins	Halloumi fries
Pasta Bar 🇴 😅		Daily specials including Culinera classic, Red resto, Green pesto, Mac N Cheese and Vegetable ragù	assic, Red resto, Green pesto, Ma	c N Cheese and Vegetable ragù	
Pudding	Carrot cake	Victoria sandwich	Berry and apple Crumble	Churros	Waffle bar







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HEALTHY APPETITE?

Wholemeal

Oily Fish

Added Plant Power

Most Power

Oily Fish

Oily Fish

Menu Key



Culinera 2022 - Summer

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Week 3	Monday	Tuesday	Wednesday	Thursday	Friday
Main	Sloppy guiseppe sub	Katsu chicken curry	Roast pork leg with all the trimmings	Butter chicken curry with braised vegetable rice	The full works!
Veg Option	Deep south sweet potato burger	Vegan laksa	Vegetable wellington	Buttered sweet potato curry with braised vegetable rice	Culinera chip shop
MARKETPLAGE	Dirty wedges	Bang bang cauliflower	Giant yorki and gravy	Onion bhajis	Cheese and caramelised onion toastie
STREET FOOD	Sausage roll or vegan sausage rolll	Tempura vegetables	Baked Mac N Cheese	Vegetable samosa	Halloumi fries
Pasta Bar 🌔 😅	0	Daily specials including Culinera classic, Red resto, Green pesto, Mac N Cheese and Vegetable ragù	assic, Red resto, Green pesto, Ma	ac N Cheese and Vegetable ragù	
Pudding	Cake pops	Banana kastu with ice cream	Sticky toffee puddings	Sweet cinnamon bread sticks and dip	Culinera sundae







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