



# Discover our new Autumn & Winter menu

Seasonal vegetables or salad served with every meal

## Week 1

W/C: 06.11.23 / 27.11.23 / 18.12.23 / 22.01.24 / \*12.02.24 / 11.03.24

### MONDAY

British chicken in a korma or tikka sauce

Vegetable & chickpea curry

served on a bed of rice with a homemade flatbread

Cook's choice of cookie

### TUESDAY

Margarita pizza creamy mozzarella & tomato on a deep pan pizza base

Veggie mince tortilla stack

served with tomato pasta

Chocolate & beetroot brownie

### WEDNESDAY

British roast chicken with stuffing & gravy

Butter bean & vegetable bake, with a crispy cheese topping

served with creamy mash potatoes & vegetables

Cornflake bar with a side portion of with fruit

### THURSDAY

Big British breakfast including sausage & bacon

Big veggie breakfast; including vegan sausage & mushrooms

served with crispy potatoes, tomatoes & baked beans

Banana muffin

### FRIDAY

Breaded fish fingers

Cheese & tomato puff pastry pinwheel

served with chips & garden peas

Fruit crumble with custard

## Week 2

W/C: \*13.11.23 / 04.12.23 / 08.01.24 / 29.01.24 / 26.02.24 / 18.03.24

### MONDAY

Organic British beef meatballs in a tomato sauce

Quorn & vegetable stroganoff

served with pasta & homemade garlic bread

Cook's choice of cookie

### TUESDAY

Margarita pizza creamy mozzarella & tomato on a deep pan pizza base

Quorn sausage pattie

served with potato wedges

Oaty flapjack with a side portion of fruit

### WEDNESDAY

British roast pork served with, apple sauce & gravy

Cauliflower cheese bake with a crispy crumb topping

served with creamy mash potatoes & vegetables

Sprinkle cake

### THURSDAY

Organic British beef casserole, served with a Yorkshire pudding

Vegan sausage roll

served with potatoes & gravy

Chocolate cracknel with a side portion of fruit

### FRIDAY

Breaded fish fingers

Crispy veggie fingers

served with chips & baked beans

Apple sponge with custard

## Week 3

W/C: 20.11.23 / 11.12.23 / \*15.01.24 / 05.02.24 / \*04.03.24 / 25.03.24

### MONDAY

Spaghetti bolognaise made with British beef

Quorn dippers served with pasta in a homemade sauce

served with freshly baked crusty bread

Cook's choice of cookie

### TUESDAY

Organic British beef burger in a bun

Vegan burger in a bun

served with potato wedges & coleslaw

Carrot cake muffin

### WEDNESDAY

British roast chicken with stuffing & gravy

Warming veggie cottage pie

served with creamy mashed potatoes & vegetables

Jelly & fruit

### THURSDAY

Macaroni cheese

Veggie balls in a homemade tomato sauce with pasta

served with freshly baked garlic bread

Chocolate crunch with a side portion of fruit

### FRIDAY

Breaded fish fingers

Veggie Sausage

served with chips & garden peas

Bakewell 'No Nut' tart & custard

All desserts are suitable for vegetarians

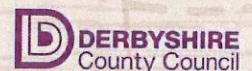
All schools have the option of either a pasta pot, filled jacket potato or sandwich, please speak to your school for their selection

Yoghurt & fresh fruit available daily

#### ALLERGY ICONS



Seafood with this mark comes from an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org)



\* Theme Day weeks

Try our Food Explorer recipe and don't forget to share your photos with [catering@derbyshire.gov.uk](mailto:catering@derbyshire.gov.uk) to win a family cookbook

## 'No Nut' Bakewell Tart

### INGREDIENTS

Serves 8

### METHOD

#### For the pastry:

225g Plain flour  
115g Margarine  
2 tbsp Water  
2 tbsp Jam

#### For the filling:

150g Plain flour  
150g Margarine  
80g Caster sugar  
2 eggs  
1 tsp Almond flavouring

#### ALLERGEN INFORMATION

(Please check ingredients used for allergen information.)

1. To make the pastry, sieve the plain flour into a bowl and rub in the margarine to form a breadcrumb like mix. Add the water and mix to form a firm dough, adding more water if required.
2. Roll the dough out on a lightly floured surface and use to line a 23cm tin. Spread the base with jam.
3. Heat the oven to 190°C/170°C fan/Gas mark 5.
4. For the filling, cream together the margarine and sugar. Beat in the eggs, one at a time, add the almond flavouring then sieve in the flour and stir to combine.
5. Spread the filling over the jam. Bake for 35-40 minutes, until the sponge filling is firm and golden brown on top.

The self-raising flour may be substituted with ground almonds for a more traditional Bakewell tart, or why not try replacing the jam with lemon curd for a zingy twist on the classic?

## FREE SCHOOL MEALS

Parents and guardians are now able to check their eligibility and apply for pupil premium and free school meals instantly using a parent portal on the Derbyshire County Council website.

Please visit [www.derbyshire.gov.uk](http://www.derbyshire.gov.uk) and search Free School Meals

### Comments/Customer Feedback

We welcome all enquiries and feedback on our service. If you would like to contact us we can be reached in a number of ways:

Email: [catering@derbyshire.gov.uk](mailto:catering@derbyshire.gov.uk)  
Phone: 01629 536704  
Post: Derbyshire Catering Service,  
The Stable Block County Hall, Matlock, Derbyshire DE4 3AG

Visit our website to find out our latest good news stories and to add your comments.

[schoolmeals.derbyshire.gov.uk](http://schoolmeals.derbyshire.gov.uk)



# AUTUMN & WINTER MENU 2023/2024



## FEEDING QUALITY MEALS TO OUR FOOD EXPLORERS

All Reception, Year 1 and Year 2 Explorers ARE entitled to FREE meals



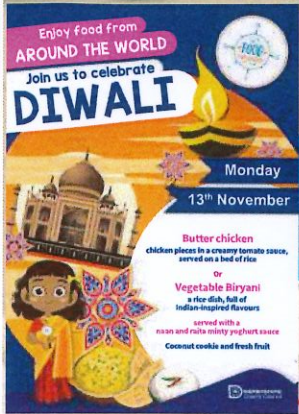
SCAN ME

Visit our brand new school meals website





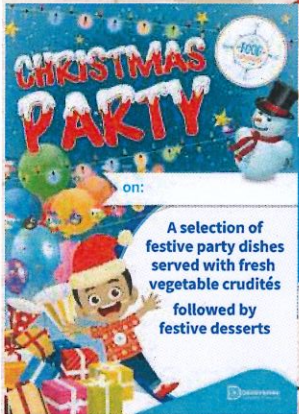
# Discover new tastes and flavours



**Thursday 9th November 2023: Diwali**



**2023 Christmas Dinner**



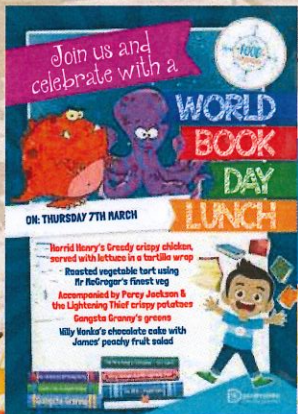
**2023 Christmas Party**



**Thursday 18th January 2024: The Big British Brunch**



**Tuesday 13th February 2024: Pancake Day**



**Thursday 7th March 2024: World Book Day**

## Our Food Explorer meals are prepared, cooked and served by our caring, skilled catering teams, either cooked fresh on site or at a hub kitchen daily

As a service we operate on a not-for-profit basis and are currently employing 1500 local employees, across across Derbyshire, Derby City, Nottinghamshire, Staffordshire and Cheshire.

We aim to work with Derbyshire based businesses and 96% of our spend, by value, is with Derbyshire based suppliers.

All our primary school meals are accredited to the Food for Life Served Here Silver award and meet the Government's School Food Standards. This ensures that we use high quality ingredients, including British meat that is Farm Assured and for some products also organic, no fish is served from the Marine Conservation Society 'fish to avoid' list, eggs are free range and our potatoes are grown in Lincolnshire.

For extra choice each school may offer pasta bowls, sandwiches or jacket potatoes with various fillings, including salmon mayo. Please check with your child's school which dishes will be on offer. Vegetarian options are always available and a vegan menu available on request.

We endeavour to serve food as specified on the menu. However, there may be some circumstances when this is not possible.

For those children with medical dietary requirements, we offer a tailored menu, please email [catering@derbyshire.gov.uk](mailto:catering@derbyshire.gov.uk) for more information.

