

Discover our new menu with great dishes to fuel up and get active

Week 1

W/C: 17.04.23 / 08.05.23 / 05.06.23 / 26.06.23 / 17.07.23 / 18.09.23 / 09.10.23

OPTION 1

OPTION 2

PASTA OPTION

Monday
Hot Dog 🍔

Tuesday
Chicken Curry 🍛

Wednesday
Roast Beef with Yorkshire Pudding & Gravy 🍖

Thursday
Scone Dough Cheese & Tomato Pizza 🍕

Friday
Breaded Fish Fillet 🐟

Monday
Veggie Hot Dog 🌮

Tuesday
Vegetable Curry 🍛

Wednesday
Veggie Toad in the Hole 🍲

Thursday
Veggie Tacos 🌮

Friday
Quorn Dippers 🍷

Monday
Italian Pasta Bowl 🍝

Tuesday
Neapolitan Pasta Bowl 🍝

Wednesday
Popeye Pasta Bowl 🍝

Thursday
Macaroni Cheese 🍝

Friday
Tomato Ragu Pasta Bowl 🍝

DESSERT

Monday
Cookie 🍪

Tuesday
Chocolate Cracknel 🍪

Wednesday
Fresh Fruit with Bitesize Flapjack 🍌

Thursday
Ice Cream with Peaches 🍦

Friday
Chocolate Orange Muffin 🍪

Week 2

W/C: 24.04.23 / *15.05.23 / 12.06.23 / 03.07.23 / 04.09.23 / 25.09.23 / 16.10.23

OPTION 1

OPTION 2

PASTA OPTION

Monday
Veggie Sausage Roll 🌮

Tuesday
Sweet Chilli Chicken 🍛

Wednesday
Roast Pork with Stuffing & Gravy 🍖

Thursday
Organic Beef Meatballs in a Tomato sauce 🍝

Friday
Salmon Fishcake 🐟

Monday
Savoury Mince 🍝

Tuesday
Sticky Noodles 🍝

Wednesday
Cheese & Broccoli Bake 🍝

Thursday
Vegan Meatballs in Homemade Tomato Sauce 🍝

Friday
Brunch Pattie 🍷

Monday
Neapolitan Pasta Bowl 🍝

Tuesday
Tomato Ragu Pasta Bowl 🍝

Wednesday
Italian Pasta Bowl 🍝

Thursday
Popeye Pasta Bowl 🍝

Friday
Macaroni Cheese 🍝

DESSERT

Monday
Chocolate Cookie 🍪

Tuesday
Berry Muffin 🍪

Wednesday
Strawberry Mousse 🍰

Thursday
Fresh Fruit with Bitesize Cereal Bar 🍌

Friday
Fruit Crumble & Custard 🍰

Week 3

W/C: *01.05.23 / 22.05.23 / *19.06.23 / *10.07.23 / 11.09.23 / *02.10.23

OPTION 1

OPTION 2

PASTA OPTION

Monday
Organic Beef Burger in a Bun 🍔

Tuesday
Margherita Pizza 🍕

Wednesday
Roast Gammon with Gravy 🍖

Thursday
Cowboy Mince 🍷

Friday
Fish Fingers 🐟

Monday
Veggie Burger in a Bun 🍔

Tuesday
Vegan Chilli with Rice 🍛

Wednesday
Roast Quorn Fillet with Gravy 🍖

Thursday
Cheesy Bean Enchilada 🍲

Friday
Vegetable Fingers 🍷

Monday
Popeye Pasta Bowl 🍝

Tuesday
Italian Pasta Bowl 🍝

Wednesday
Macaroni Cheese 🍝

Thursday
Neapolitan Pasta Bowl 🍝

Friday
Tomato Ragu Pasta Bowl 🍝

DESSERT

Monday
Shortbread Slice 🍪

Tuesday
Fresh Fruit with Bitesize Lemon Cake 🍌

Wednesday
Fruit Jelly 🍌

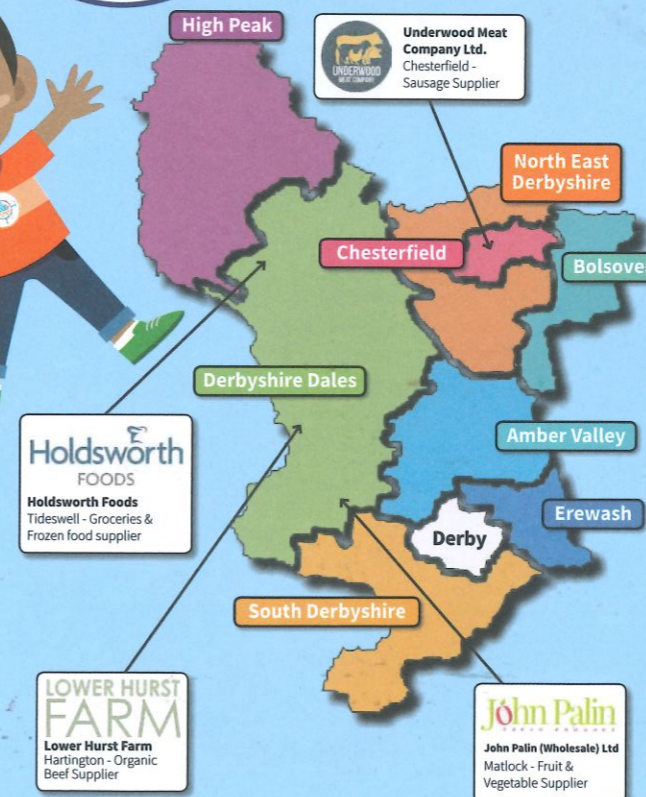
Thursday
Chocolate Crunch 🍪

Friday
Rhubarb Cake 🍰

Pasta bowls give me energy to play with my friends

Check out our great theme days! PTO

I like to try new dishes on the theme day



ALLERGY ICONS



Side dishes (potatoes, rice etc), bread & seasonal vegetables or salad served with every meal
Daily - yoghurt & fresh fruit • All desserts are suitable for vegetarians
Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org

For those children with medical diet requirements, we offer a tailored menu. Please contact Derbyshire Catering Service on 01629 536704 or email catering@derbyshire.gov.uk for more information



* Theme day week

FEED A FAMILY OF 4 FOR UNDER £4



TRY THIS AT HOME Cheesy Bean Enchilada



INGREDIENTS

Serves 4

METHOD

- 8 tortilla wraps
- 1 tin baked beans (420g)
- 1 tbsp oil
- ½ onion, finely chopped
- ½ clove garlic
- 56g grated cheese

For the sauce:

- 1 tbsp oil
- ½ onion finely chopped
- ½ clove garlic, finely chopped
- 330ml passata
- 1 vegetable stock cube, made up to 330ml
- 56g tomato puree
- 1 tsp caster sugar
- 1 tsp dried basil

ALLERGEN INFORMATION

(Please check ingredients used for allergen information.)

1. Heat the oven to 200°C/fan 180°C/gas mark 4.
2. Sieve the baked beans over a bowl to drain some of the sauce, keep the drained sauce. Put the beans into a bowl and mash.
3. Heat the oil in a pan and cook all the onion gently until softened. Add all the garlic, keep stirring and cook for 2 minutes. Remove from heat.
4. Add half of the onion mix to the mashed baked beans and stir together.
5. Lay the wraps out and place some bean mixture along the middle of each wrap.
6. Roll the wraps up like a sausage and place into a greased dish.
7. Put the pan with the remaining onions and garlic back on a gentle heat, add the rest of the sauce ingredients and the reserved sauce from the baked beans. Stir and simmer for 10 minutes. Season to taste and cook for 10 minutes more.
8. Ladle the sauce over the wraps and sprinkle over the cheese.
9. Bake in the oven for 15-20 minutes until the cheese is golden brown and the sauce is bubbling.

The sauce can be doubled and served as a pasta sauce. Add ingredients such as vegetables, bacon, chicken, cannellini beans to the sauce to make a fulfilling pasta bake.

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

Comments/Customer Feedback

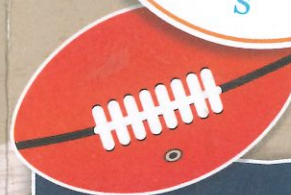
We welcome all enquiries and feedback on our service. If you would like to contact us we can be reached in a number of ways:

Email: catering@derbyshire.gov.uk
 Phone: 01629 536704
 Post: Catering, Derbyshire County Council, 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



YOUR SCHOOL MENU 2023



DISCOVER
GREAT FOOD
THAT WILL HELP CHILDREN
GET OUTSIDE AND GET
ACTIVE



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

Friday 5th May:
King's Coronation Party



Thursday 18th May:
Big Brunch



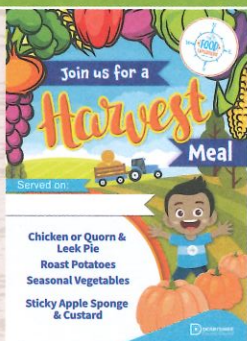
Thursday 22nd June:
Derbyshire day



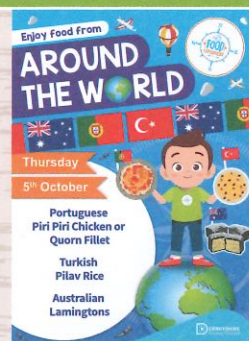
Friday 14th July:
Seaside Lunch



Harvest Festival Meal



Thursday 5th October:
Around the World



Food Explorers lunches



Spring & Summer 2023, it's time to go outside and get sporty.

When we are physically active, your body will use up more energy, eating well for physical activity and sports is key to ensuring you perform to your best.

All our meals offer a balanced diet, including vitamins & minerals, such as calcium to build strong bones and iron that helps carry oxygen to the different parts of your body. Our protein rich foods, such as our fish, lean meat and vegan mince help to build muscle. Whereas the carbohydrates provide the energy for the body and are an important source of fuel for a growing child!

All our meals are cooked fresh on site or at a hub kitchen creating nutritious, hot meals daily. Schools are also able to provide a selection of pasta pots, jacket potatoes or sandwiches, followed by a choice of desserts, yogurts and fresh fruit, accompanied by drinking water. Keep in mind, all menus are also planned to comply with the Government School Food Standards. We endeavour to serve food as specified on the menu. However, there may be some circumstances when this isn't possible.



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 and search Free School Meals

Work with us...

Derbyshire Catering Service are now recruiting for multiple positions, offering good rates of pay.

If you value good food and love working as part of a team, email catering@derbyshire.gov.uk with an expression of interest.

