* MAKING A DIFFERENCE MENU * 2023-24

Look through our new menu, not only will it make a difference to your child's learning and development, but it will also make a difference to the planet.

Monday

Tuesday

Wednesday Thursday

Friday

BBQ Pizza Traybake 🥨

Traditional Roast Dinner with Trimmings

Margherita Pizza 🗘 or Pepperoni Pizza

Build a Burger

Fish & Chips

Macaroni Cheese & Garlic Slice 🗘

Ouorn Roast Dinner with Trimmings V

Meatball Tagine W

Mexican Enchiladas

Sausage and Bean Melt 🖤

Jacket Wedges Mixed Salad, Sweetcorn Roast & Boiled Potatoes Carrots, Broccoli

Lattice Potatoes Coleslaw, Mixed Salad

Potato Wedges BBQ Beans, Sweetcorn

Bread & Butter Peas, Sweetcorn

Fruity Muffin

Dorset Apple Traybake & Custard

Jelly Whip

Shortbread & Custard

Fresh Fruit Salad & Ice Cream

Pizza Pasta 🗘 & Garlic Slice

All Day Breakfast Brunch

Sausage Bap 🛡

Homemade Chicken Pie

Cheese, Onion & Potato Pie 🗘

Creamed Potatoes

Sweetcorn, Carrots

Traditional Roast Dinner with Trimmings

Quorn Roast Dinner with Trimmings V

Boiled Potatoes Cauliflower, Green Beans

Banana Cake & Custard

Quorn Nuggets 💯

Fish Fingers & Chips*

Bread & Butter Peas, Baked Beans

Ice Cream

BBQ Quorn Wrap

Potato Wedges Mixed Salad, Sweetcorn

Carrot Cake

Hash Brown Bites Baked Beans, Tomatoes

Oaty Cookie & Milkshake

Sausages in Onion Gravy

Chocolate & Lime Cake

Southern Fried Breaded Chicken

Creamed Potatoes Garden Peas, Cauliflower

Chocolate Arctic Slice

Traditional Roast Dinner with Trimmings

with Trimmings V

Roast Potatoes Carrots, Broccoli Fish & Chips

Cheese Whirls & Chips V

Bread & Butter Peas, Baked Beans

Fruity Mousse

Margherita Pizza 🗘

One Pot Fajita Pasta 🥨

Potato Wedges Coleslaw, Mixed Salad

Lemon Traybake

Chilli con Carne

Chicken Tikka 🥨

Basmati Rice Sweetcorn, Carrots

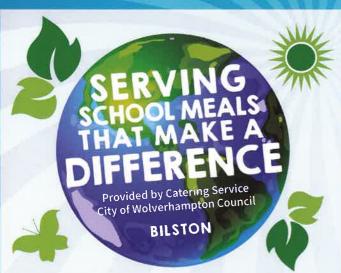
Rainbow Jelly

Quorn Roast Dinner

Jam Sponge & Custard

Vegetarian VE Vegan





2023/24 Lunchtime Term Dates

Week I	Week 2	Week 3
04/09/23	11/09/23	18/09/23
25/09/23	02/10/23	09/10/23
16/10/23	23/10/23	30/10/23
13/11/23	20/11/23	27/11/23
04/12/24	11/12/23	18/12/23
08/01/24	15/01/24	22/01/24
29/01/24	05/02/24	19/02/24
26/02/24	04/03/24	11/03/24
18/03/24	08/04/24	15/04/24
22/04/24	29/04/24	06/05/24
13/05/24	20/05/24	03/06/24
10/06/24	17/06/24	24/06/24
01/07/24	08/07/24	15/07/24
22/07/24		N

Making meal times fun and educational

We have a brand new themed calendar that will not only bring fun into the dining rooms, but will introduce your child to new tastes and flavours. Keep an eye out at your child's school for dates and menus.





Making Wolverhampton Greener

The City of Wolverhampton Council has a target of the year 2030 for the city to reach net carbon zero and make Wolverhampton a greener city. The school meal service embraces this change and will make every effort to reduce the carbon footprint of the meals we serve.

We will use local fresh produce to reduce food miles and include meat free days as we know this has an impact on climate change. Recycling, reducing waste and saving energy has always been a part of our ethos. We will help to educate children on the little things they can do in school and at home to help make the world a better place. Little things add up to a lot!

Menu Pricing

All children in Reception, Year 1 and Year 2 can enjoy school meals for free. Children in Year 3 and above may be eligible to claim for free school meals*.

To apply, contact your child's school or the Local Authority on 01902 554128 or email freeschoolmeals@wolverhampton.gov.uk

Meal prices are set by school.

Alternatively, contact Jo Smith, Service Development Team Leader, call or email 01902 554283 jo.smith@wolverhampton.gov.uk

Eat more fresh food instead of pre-packaged ones

Compost

your food waste

www.wolverhampton.gov.uk/freeschoolmeals

*eligibility criteria apply - for more information visit

WOLVERHAMPTON COUNCIL



INVESTORS IN PEOPLE We invest in people Silver









Food Allergies

Some of our menu items contain allergens, see below. Peanuts and nuts are also classed as allergens, but these are not used on our menu.



Our professional and dedicated catering team are able to provide details of food allergens on request. We cater for medically diagnosed food allergies and intolerances by working with dieticians at New Cross Hospital.

For more information on allergies or special diets please visit: www.wolverhampton.gov.uk/catering or please contact Catering Services on 01902 555223 or cateringcleaning@wolverhampton.gov.uk

Food Welfare

Catering Services Primary Menu has been given the Bronze Food for Life Award for the last 7 years.

All the meat products used on our menus are British Red Tractor or Farm Assured Certified.

We only use Free Range Eggs from a local supplier.

All our fish on our menu is from sustainable stock.

> Join in with gardening projects at vour school

