



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
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
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



* Theme Day weeks

Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org





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

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

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.

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.

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

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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.

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

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



No Nut, Bakewell Tart

INGREDIENTS

For the pastry:

- 225g Plain flour
- 115g Margarine
- 2 tbsps Water
- 2 tbsps 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.)

METHOD

Serves 8

- 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.
- Roll the dough out on a lightly floured surface and use to line a 23cm tin. Spread the base with jam.
- Heat the oven to 190°C/170°C fan/Gas mark 5.
- 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.
- 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 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

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



Visit our brand new school meals website



SCAN ME

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



AUTUMN & WINTER MENU 2023/2024



FEEDING QUALITY MEALS TO OUR FOOD EXPLORERS

Discover new tastes and flavours



Monday 13th November

Enjoy food from **AROUND THE WORLD**

Join us to celebrate **DIWALI**

Either chicken or vegetarian served on bread with a delicious chutney and a special Indian inspired dessert.

Vegetarian: Bhajji, Indian inspired chutney, Korma and a special Indian inspired dessert.

Chicken: Chicken Curry, Korma and a special Indian inspired dessert.

Thursday 9th November 2023: Diwali

JOIN US FOR A **ORIGINATOR FESTIVE CHRISTMAS MENU**

Christmas Dinner with British Turkey served with stuffing, a delicious range of vegetables and a special Christmas pudding.

Vegetarian: Turkey, stuffing, vegetables and a special Christmas pudding.

Relaxed by request.

Christmas Dinner 2023

Christmas PARKY

on:

A selection of festive party dishes served with fresh vegetable crudités followed by festive desserts

2023 Christmas Party

Join us to celebrate with a **MITTLY BRUNCH**

Thursday 18th January

Enjoy a choice of sausage, veggie sausage, or chicken sausage served with hash, nacho beans and baked beans. Try up sprouting with us!

Thursday 18th January 2024: The Big British Brunch

Join us to celebrate **PANCAKES DAY** Lunch

On Tuesday 13th February

Enjoy a selection of pancakes with a variety of delicious toppings!

Relaxed by request.

Tuesday 13th February 2024: Pancake Day

Join us and celebrate with a **WORLD BOOK DAY LUNCH**

On Thursday 7th March

Enjoy a choice of pasta, chicken, or veggie sausage served with a special World Book Day lunch.

Relaxed by request.

Thursday 7th March 2024: World Book Day