TEAM FAB 4
A FORCE FOR FOOD!

Our Food

Taylor Shaw's menus are designed to be child friendly, as well as compliant with the Government's school food standards. We use high quality, healthy and nutritious ingredients, prepared fresh on site, on the day of consumption, by suitably trained and child focused employees.

At the heart of our service lies a menu that contains the correct balance of food and nutrients across the week, in order to encourage children to learn, love food, play and grow.

Our lunches include a choice of...

- Meat & vegetarian main courses and accompanying carbohydrates
- 2 vegetable options
- Various salad choices
- Wholemeal or white fresh, crusty baked bread, daily
- A selection of hot and cold desserts
- Chilled water

Feedback/Contact

If you would like to comment on our meals or provide feedback on our service, please email Jody.Munn@TaylorShaw.com

Medical Diets and Allergies

If your child has a specific dietary need for a medical reason, we will work with you to create a menu to meet the needs of your child. We follow a Medical Diet Procedure to ensure your child can safely eat with us. If you would like your child to have a school meal, we would need to see a medical certificate from your child's consultant. We can then proceed with creating a suitable menu. Please ask your school for the Medical Diet Request form.

Once you have completed it please return to the school along with the Medical evidence, please ensure all details are correct and it has been signed. This will then be passed onto the Taylor Shaw team who will then create a safe menu for your child and implement as soon as possible.

Why claim Free School Meals?

ALL children in Reception, Year 1 and Year 2 are all eligible for a Universal Infant Free School Meal!

Let Taylor Shaw take the pressure off making a pack lunch and let us provide your child with a nutritionally balanced, hot and delicious lunch, for **FREE!**

You could save yourself time and **£100's** a year by giving up the packed lunch

- All our food meets allergen guidelines
- We offer a tasty hot meal selection with salad and fresh bread options
- We make food fun, encouraging children to try something new
- All our meat is Red Tractor assured
- Our menus meet government school food guidelines
- Our menus contain at least one portion of fruit and one portion of vegetables

Spring – Summer Menus 2021

St Andrew's Lower School

Week One Dates 19/04/21 – 10/05/21 – 31/05/21 – 21/06/21 – 12/07/21- 13/09/21 – 04/10/21

Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal Option	Meatballs with Pasta & Arrabiata Sauce	Cheesy Topped Chicken Fillet & Baked New Potatoes	Roast of the Day with Yorkshire Pudding, Roast Potatoes & Gravy	Hunters Chicken Flatbread	Baked Fish Fingers & Chips with Tomato Sauce
Vegetarian Main Meal Option	Mexican Quorn Fajitas & Potato Wedges	Wholemeal Cheese & Tomato Pizza with Garlic Bread	Quorn Roast with Yorkshire Pudding, Roast Potatoes & Gravy	Vegetable Curry & Wholegrain Rice	Veggie Nuggets & Chips
Vegetable Selection	Carrots Broccoli	Garden Peas Sweetcorn	Cauliflower Savoy Cabbage	Carrots Roasted Vegetables	Baked Beans Garden Peas
Jacket Potato Option	Freshly Baked Jacket Potato with your Choice of Toppings: Tuna & Mayonnaise, Grated Cheese, Baked Beans				
Dessert	Toffee Ice & Banana Slices	Chocolate Crispy Cake	Fruit Jelly	Fruit Sponge & Custard	Ice Cream

Week Two Dates 26/04/21- 17/05/21 – 07/06/21 – 28/06/21 – 19/07/21 – 30/08/21 – 20/09/21 – 11/10/21

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Halal Meal Option	Chicken Toad in the Hole with Mash & Gravy	Chinese Style Chicken Chow Mein Noodles	Roast of the day With Stuffing, Roast Potatoes & Gravy	Sticky Barbecue Chicken with Wholegrain Rice	Baked Fish Fingers & Chips with Tomato Sauce
Vegetarian Main Meal Option	Macaroni Cheese Topped with Crispy Croutons	Wholemeal Cheese & Tomato Pizza with Coleslaw	Veggie Sausages with Stuffing, Roast Potatoes & Gravy	Tomato & Basil Pasta with Garlic Bread	Quorn & Vegetable Taco with Lettuce & Salsa
Vegetable Selection	Green Beans Carrots	Roasted Summer Vegetables	Peas Carrots	Spring Cabbage Cauliflower	Baked Beans Garden Peas
Jacket Potato Option	Freshly Baked Jacket Potato with your Choice of Toppings: Tuna & Mayonnaise, Grated Cheese, Baked Beans				
Dessert	Strawberry Ice & Apple Slices	Ginger Biscuit & Orange Wedges	Fruity Jelly	Banana Traybake & Custard	Chocolate Cookie

Week Three Dates 03/05/21 – 24/05/21 – 14/06/21 – 05/07/21 – 26/07/21 – 06/09/21 – 27/09/21 – 18/10/21

Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Halal Meal Option	Beef Burger in a Bun & Baked New Potatoes	Classic Chicken Curry & Wholegrain Rice	Roast of the Day with Yorkshire Pudding, Roast Potatoes & Gravy	Smoky Pulled Chicken Wrap & Potato Wedges	Baked Fish Fingers & Chips with Tomato Sauce
Vegetarian Main Meal Option	Veggie Burrito & Baked New Potatoes	Wholemeal Cheese & Tomato Pizza with Baked Wedges	Quorn Roast with Yorkshire Pudding, Roast Potatoes & Gravy	Vegetarian Pasta Carbonara & Garlic Bread	Veggie Sausage Hotdog, Chips & Tomato Sauce
Vegetable Selection	Sweetcorn Steamed Carrots	Green Beans Broccoli	Savoy Cabbage Cauliflower	Roasted Carrots Roast Peppers & Sweetcorn	Baked Beans Garden Peas
Jacket Potato Option	Freshly Baked Jacket Potato with your Choice of Toppings: Tuna & Mayonnaise, Grated Cheese, Baked Beans				
Dessert	Apple Sponge	Chocolate Brownie	Fruit Jelly	Iced Carrot Cake & Orange Wedges	Ice Cream

Fresh Bread, Salad Bar, Fresh Fruit and Yoghurts Available Daily