




































































schoolfood

Winter Menu 2016




WINTER MENU 2016/17

Week 1

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---|--|---|---|---|
| Crispy potato topped cottage pie Minted potatoes Gravy Green beans Winter medley of vegetables  | Hearty chicken casserole with herby dumplings Creamed potatoes Winter cabbage Fresh carrot batons   | Meatballs in a homemade tasty tomato sauce Fluffy rice Peas Cauliflower  | Roast turkey with sage and onion stuffing and gravy Roast potatoes Broccoli Roasted parsnips  | Daisy's delicious fish in tomato sauce or battered fish Chips Baked beans Sweetcorn    |
| Vegetarian chilli fajitas Minted potatoes Green beans Salad bar selection     | Winter vegetable pasta bake in tomato sauce Jacket potato Fresh carrot batons Salad bar selection     | Quorn tikka masala Fluffy rice Peas Cauliflower   | Cheese and potato pie Farmhouse wedge Broccoli Salad bar selection       | Vegetarian spaghetti bolognaise Garlic slice Sweetcorn Salad bar selection      |
| Pumpkin seed wedge    | Homemade wholemeal bread  | Naan bread    | Onion topped loaf    | Poppy seed baguette    |
| Sticky fruit buns Chocolate crunch and chocolate sauce      | Iced sponge Pear and apple crumble with custard     | Chocolate and vanilla swirls Rhubarb pie and custard       | Jam sponge with custard Jess's lemon Bakewell tart with fruit coulis      | Blueberry muffins Cheese and biscuits served with grapes      |































































Week one Commences: • 7th November • 28th November • 2nd January • 23rd January • 20th February • 13th March • 3rd April

Week 2

| | | | | |
|--|--|---|--|--|
| Homemade margherita pizza Jacket potato or pasta spirals in a homemade tomato sauce Sweet corn Crudité     | Roast gammon and pineapple Creamed potatoes Gravy Medley of seasonal vegetables Winter cabbage  | Mild pork curry Savoury rice Peas Cauliflower | Millie's garlic chicken New potatoes Green beans Sweetcorn  | Cod or salmon fish fingers with a lemon wedge Chips Baked beans Peas   |
| Roasted vegetable wrap with cheese Pasta spirals in a homemade tomato sauce Sweetcorn, crudité     | Tomato pasta bake Jacket potato Medley of seasonal vegetables Salad bar selection    | Macaroni cheese Jacket potato Peas Salad bar selection      | Vegetarian bites in a tasty homemade tomato sauce Mediterranean rice Carrot and swede Salad bar selection       | Quorn dippers served with tomato ketchup Chips Baked beans Peas    |
| Crusty herb loaf    | Wholemeal wedge  | Naan bread    | Focaccia bread    | Soft bap    |
| Jambo biscuit Eve's pudding and custard       | Shortcake fingers Creamy rice pudding with fruit coulis   | Jam roly poly and custard Chocolate trifle       | Ginger biscuits Jacobs's apple and blackberry crumble with vanilla sauce    | Sam's banana cake Fruity flapjack     |



Week two Commences: • 14th November • 5th December • 9th January • 30th January • 27th February • 20th March • 24th April

Week 3

| | | | | |
|---|--|--|---|--|
| Chicken fricassee Fluffy rice Fresh carrot batons Broccoli florets   | Roast pork with apple sauce Roast potatoes Winter greens Cauliflower Gravy | Traditional chicken pie Gravy Creamed potatoes Green beans Medley of seasonal vegetables   | Roast turkey with sage and onion stuffing Gravy Minted potatoes Fresh carrot batons Peas  | Farm assured sausages served with tomato ketchup Chips Baked beans Sweetcorn    |
| Cheese flan Minted potatoes Fresh carrot batons Broccoli florets    | Cauliflower & broccoli bake Jacket wedges Winter greens Salad bar selection       | Winter vegetable pie Creamed potatoes Green beans Medley of seasonal vegetables   | Sweetcorn and red pepper pizza Pasta spirals in a homemade tomato sauce Peas, creamy coleslaw     | Vegetarian hot dogs served with tomato sauce Chips Baked beans, sweetcorn    |
| Beetroot bread    | Tomato flat bread  | Garlic bread    | Oatie twist bread    | Rustic farmhouse wedge     |
| Home baked lemon cupcakes    | Freshly baked jam doughnuts    | Fruit jelly and cream  | Melon boats with orange twists  | Cherry shortbread   |
| Apple crumble and custard   | Cheese cake with fruits of the forest coulis    | Chocolate sponge with chocolate sauce    | Steamed treacle sponge and custard    | Golden cracknel bar  |

Week three Commences: • 21st November • 12th December • 16th January • 6th February • 6th March • 27th March • 1st May

H Halal
● Mains ● Vegetarian

 Celery  Crustaceans  Fish  Milk  Mustard  Peanuts  Soya
 Cereals containing gluten  Eggs  Lupin  Moluscs  Nuts  Sesame seeds  Sulphur dioxide

Allergens correct at time of print, updates will be posted on the website, www.leicestershire.gov.uk/school-food



DESIGN A GREAT BRITISH BANGER



St Barts Super Sausage!

COMPETITION WINNER!

Oliver Stakes was announced as this year's Design a Sausage winner, following his winning entry into the LTS Catering Services competition in February.

The St Barts Super Sausage stood out against 1000's of hopefuls and impressed judges with its winning combination of pork, apple, red Leicester cheese and spring onion.

Sausage makers nowadays are very innovative and there is a great range of new and exciting ingredients being added to the humble sausage.

The LTS Catering Service constantly strive to meet the needs of the children and young people of Leicestershire and involve them in helping us to develop the service and the food choices we provide for them.

We believe that getting children to think about food and the ingredients that go into food is a vital tool in developing their understanding and ensure the learning process is fun and exciting along the way.

After winning the competition Oliver visited a pig farm before going along to the factory where he helped to make his very own sausages.

Not only did Oliver see his creation come to life, he also left the factory with enough sausages to feed his family and his fellow pupils tucked into them as part of the Queen's Birthday celebrations.

Look out for our next exciting competition!

Does your child qualify for a free school meal?

Even if your child is entitled to a Universal Infant Free School Meal it is still important to confirm eligibility, this will ensure your school will be in a position to obtain further funding from central government to provide additional support to your child. This funding is also referred to as Pupil Premium. Please check with your school to see what is available to you.

Call now to see if you qualify!

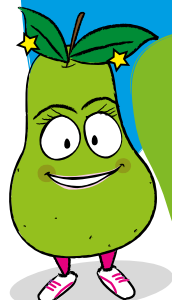
- 0116 305 6588
- 0116 305 7093
- 0116 305 2740



We'd love to hear from you!



We welcome all ideas and suggestions to ensure that we continue to provide the best possible service. Please email wendy.philp@leics.gov.uk or write to us at LTS Catering Services, Room 400, Pen Lloyd Building, County Hall, Glenfield, Leicester, LE3 8RB.



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