

We are delighted to announce our 2015 primary school menus, which offer a superb range of healthy and nutritious foods.

All dishes produced by Shire Services meet the government's new food standards.

Shire Services is also committed to the Soil Association's 'Food for Life' initiative and the menus overleaf have been awarded the BRONZE Catering Mark. The Catering Mark is based on the principles that food should be fresh, healthy, local, seasonal and better for animal welfare and the environment.

- BRONZE schools serve meals with seasonal ingredients that are at least 75% freshly prepared.
- No fish are served from the Marine Conservation Society (MSC) 'fish to avoid' list.
- Catering staff work with schools to encourage pupils to choose healthier meals by supporting parents evenings, cookery clubs, school councils and curriculum menus.

(See the 'Food for Life' website for further information).

www.foodforlife.org.uk

New EU Allergen Information

From 13 December 2014, all food businesses are required to provide information about the allergenic ingredients used in foods sold or provided by them. Shire Services have detailed information for every item on our menus that contains any of the 14 allergens as an ingredient.

Details of allergens for each Shire Services standard recipe are listed in our allergy guidance packs given to our school catering managers. Please contact 01743 250250 for further information.

Where our food comes from...

- Our meals are freshly prepared, using seasonal ingredients.
- We actively source local suppliers and products, including free range eggs and farm assured produce.
- All meat and poultry products used in the menu are sourced from within the U.K., from Shropshire, Cheshire and the West Midlands, using local butchers and the U.K. Foodhall in Shrewsbury.
- Yoghurts are supplied by Muller of Market Drayton and cheese by Belton Farm of Whitchurch.
- Fruit and vegetables are supplied from Green Fields Farm Shop, Shropshire, Cheshire and the West Midlands, when in season.



Why not join our team?

We offer job opportunities for employment in administration, catering and cleaning. All job vacancies are advertised at www.shropshire.gov.uk

Free School Meals

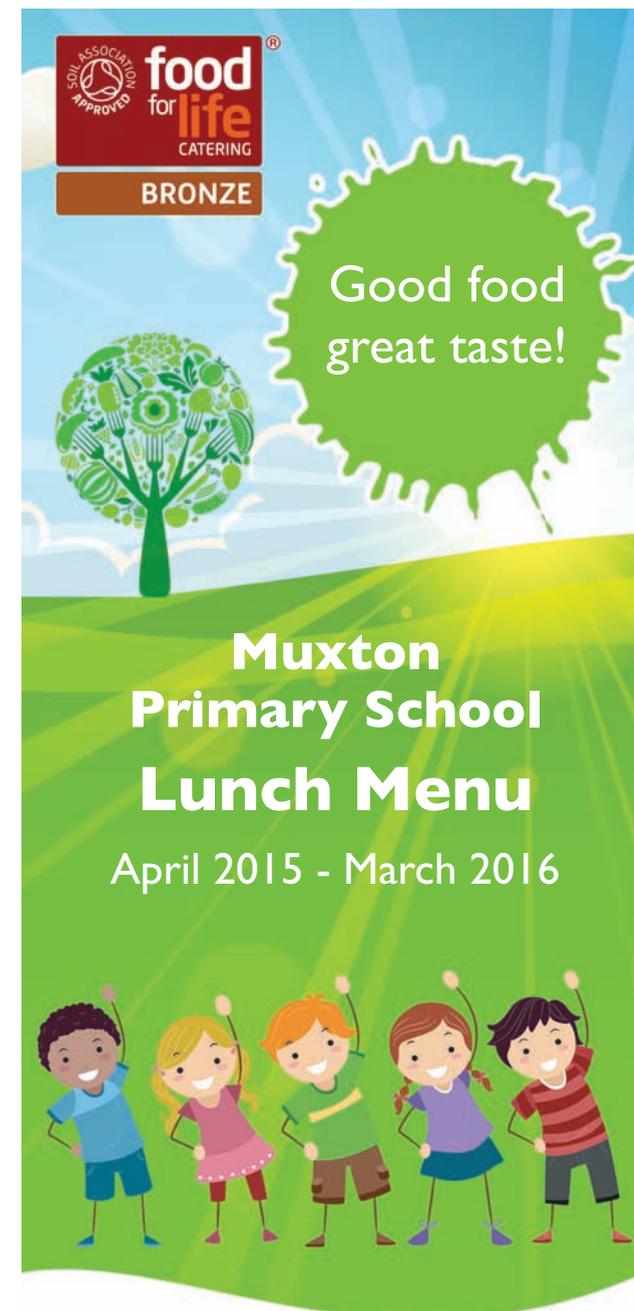
You may qualify for free school meals. Telephone 01952 383983 for further information.

Head Office

Tel: 01743 250250
shire.services@shropshire.gov.uk

The Food Enterprise Centre
Battlefield Enterprise Park
Shrewsbury
SY1 3TG

Follow us on Facebook as
'Shire Services' and
Twitter as 'Shropschoolmeal'



Fresh DINING *shireservices*
Dining in Education

| | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | MENU |
|---|--|--|---|--|--|--|
| WEEK 1 | Pork Sausages and Gravy Five Bean Pasta Bake (v) Vegetarian Sausage (v) Creamed Potatoes Fresh Wedge of Bread Baked Beans Sweetcorn Cherry and Apple Crumble and Custard | BBQ Chicken Fishcake Cheese and Potato Pie (v) Long Grain Rice Homemade Jacket Wedges Baked Beans Peas Selection of Muffins | Roast Beef and Yorkshire Pudding with Gravy Quorn Fillet with Yorkshire Pudding and Gravy (v) Creamed and Roast Potatoes Leek and Sweet Potato Mash Carrots Green Cabbage Iced Bun or Devonshire Split | Gammon Steak with Pineapple Pizza with a Selection of Toppings (v) Diced Potatoes Garlic and Herb Pasta Baked Beans Green Beans Sticky Toffee Pudding and Chocolate Sauce | Seaside Fish Fillet Beef in Black Bean Sauce with Noodles Country Bake (v) Chips Noodles Peas Sweetcorn Selection of Cookies | Week 1 Commencing 13/04/2015 04/05/2015 01/06/2015 22/06/2015 13/07/2015 21/09/2015 12/10/2015 09/11/2015 30/11/2015 04/01/2016 25/01/2016 22/02/2016 14/03/2016 |
| Salad Bar and Additional Puddings Available Daily | | | | | | |
| WEEK 2 | Bacon Carbonara Fish Fingers Pasta Neapolitan (v) Fresh Wedge of Bread Creamed Potatoes Peas Baked Beans Syrup Sponge and Custard | Chicken Curry with Naan Bread Pizza with a Selection of Toppings Sweet Potato Curry and Naan Bread (v) Long Grain Rice Herb and Garlic Diced Potatoes Sweetcorn, Baked Beans Fruit Sundae with Shortbread Biscuit | Roast Pork with Apple Sauce and Gravy Cheese and Red Onion Quiche (v) Creamed and Roast Potatoes Carrots, Broccoli Roast Parsnips Eve's Pudding and Custard | Meatballs with Homemade Tomato Sauce Assorted Hot Wraps Quorn Balls with Homemade Tomato Sauce (v) Buttered Pasta Homemade Jacket Wedges Peas, Sweetcorn Rice Pudding or Flapjack Finger | Fishcake or Salmon Fish Fingers Cornish Pasty and Gravy Curried Veggie Pasty (v) Chips, Creamed Potatoes Carrots Baked Beans Carrot Cake or Assorted Cookies | Week 2 Commencing 20/04/2015 11/05/2015 08/06/2015 29/06/2015 07/09/2015 28/09/2015 19/10/2015 16/11/2015 07/12/2015 11/01/2016 01/02/2016 29/02/2016 21/03/2016 |
| Salad Bar and Additional Puddings Available Daily | | | | | | |
| WEEK 3 | Sweet and Sour Pork Fishcake and Parsley Sauce Sweet and Sour Quorn (v) Noodles Creamed Potatoes Sweetcorn, Green Beans Selection of Cupcakes | Pizza with a Selection of Toppings (v) Beef Bolognaise Diced Potatoes Spaghetti Baked Beans, Peas Mandarin and Chocolate Sponge with Chocolate Sauce | Roast Chicken and Gravy Quorn Fillet and Gravy (v) Creamed and Roast Potatoes Carrots Broccoli Cauliflower Cheese Lemon Drizzle Slice or Shortbread Finger | Pork Sausages Beef Strips in Gravy Served in a Yorkshire Pudding Vegetarian Sausage (v) Garlic and Herb Pasta Creamed Potatoes Baked Beans, Peas Iced Vanilla Sponge and Custard | Mediterranean Chicken Pasta Fish Goujons Roast Vegetable Pasta Bake (v) Chips Jacket Potatoes Baked Beans Sweetcorn Selection of Cookies | Week 3 Commencing 27/04/2015 18/05/2015 15/06/2015 06/07/2015 14/09/2015 05/10/2015 02/11/2015 23/11/2015 14/12/2015 18/01/2016 08/02/2016 07/03/2016 |
| Salad Bar and Additional Puddings Available Daily | | | | | | |

Available Daily - Fresh bread, fresh fruit salad and yoghurts. Fruit and vegetables may change to reflect seasonal variations.

Food Allergies and Intolerances - Please speak to the school catering staff about your requirements.