

About your children's School Meals

We are Eat Culture Education Catering, the caterer at your school and the largest provider in Nottingham.

Healthy Eating

We are proud to serve healthy, balanced and freshly prepared school meals. Our meals give children all the energy they need to power through the day, helping them concentrate at school and supporting their wellbeing.

Free School Meals

Universal Infant Free School Meals can save parents up to £487 per year. School meals are free for children in reception, year 1 and year 2. Ask for school meals at your school office.

If you are in receipt of benefits you may be entitled to continue having Free School Meals. Check your eligibility and apply at <https://www.gov.uk/apply-free-school-meals>

Our Food



Our food has Food for Life accreditation showing that:

- Our food is sourced locally
- Our meat is Red Tractor assured, meaning it's safe and produced locally
- Our fish is certified by the Marine Stewardship Council
- Our meals are healthy, nutritious balanced and also low in fat, sugar and fat


Dietary Requirements and Allergens

Special diets are extremely important to us. We work with each school to ensure the special diet process is effective, reassuring you that children with allergies or intolerances can eat safely with us.

Week: 1
 Date: 2nd Sept, 23rd Sept, 14th Oct, 18th Nov
 9th Dec, 13th Jan, 3rd Feb



Blue Bell Hill Primary

Salad, Fresh Fruit, Bread and Water are available to pupils every day in all schools.  = Vegetarian

For Allergen information please ask a member of the catering team.



Monday

Tuesday

Wednesday

Thursday

Friday

Chicken & Tomato Pasta served with Green Beans

Jacket Potato served with Cheese and Salad

Roast Pork, Yorkshire Pudding & Gravy, Roast Potatoes and Carrots & Broccoli

Beef Chilli served with Rice and Sweetcorn

Battered Fish MSC served with Chips and Peas

Cheese & Potato Pie served with Baked Beans

Cheese & Tomato Pizza served with ½ Jacket Potato & Salad

Quorn Roast, Yorkshire Pudding & Gravy, Roast Potatoes and Carrots & Broccoli

Quorn Fajita Wrap served with Sweetcorn

Vegetable & Chickpea Jollof Rice served with Peas

Tuna Mayonnaise Roll with Salad

Egg Mayonnaise Roll with Salad

Cheese & Tomato Panini served with Salad

Jacket Potato served with Tuna mayo and Salad

Ham Roll served with Salad

Oaty cookie

Homemade Custard Cream Biscuit

Chocolate Brownie

Apple Crumble
Sponge & Custard

Ice Cream & Fruit

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Main


Dessert



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Week: 2
 Date: 9th Sept, 30th Sept, 4th Nov, 25th Nov,
 16th Dec, 20th Jan, 10th Feb

Salad, Fresh Fruit, Bread and Water are available to pupils every day in all schools.  = Vegetarian

For Allergen information please ask a member of the catering team.

Blue Bell Hill Primary

Monday

Tuesday

Wednesday

Thursday

Friday

Main

Sausage with Mashed Potatoes, Gravy & Peas

Chicken Masala Curry with Rice, Flatbread and Sweetcorn

Roast Chicken, Stuffing & Gravy, Mashed Potatoes and Carrots & Cauliflower

Beef & Baked Bean Ragù (Bolognese) served with ½ Jacket Potato & Salad

Fish Fingers served with Chips and Mushy Peas

Veggie Sausage with Mashed Potatoes Gravy, & Peas

Cheese & Tomato Pizza served with Diced Potatoes & Sweetcorn

Quorn Roast & Gravy, Mashed Potatoes and Carrots & Cauliflower

Homity Pie (Potato & Cheese Flan) served with Baked Beans

Fishless Finger served with Chips and Mushy Peas

Tomato & Basil Pasta with Cheese, Baguette Slice and Peas

Tuna Mayo Roll served with Salad

Cheese & Tomato Panini served with Salad

Ham Roll served with Salad

Cheese Roll served with Salad

Dessert

Shortbread Biscuit Milk

Lemon Drizzle Muffin

Ice Cream & Fruit

Chocolate Sponge & Chocolate Custard

Banana Manchester Tart

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad




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Soil Association



Week: 3
 Date: 16th Sept, 7th Oct, 11th Nov, 2nd Dec,
 6th Jan, 27th Jan

Salad, Fresh Fruit, Bread and Water are available to pupils every day in all schools.  = Vegetarian

For Allergen information please ask a member of the catering team.



Blue Bell Hill Primary



Main

Dessert

Monday

Meatballs in a Tomato Pasta served with Baguette & Green Beans

Veggie Meatballs in a Tomato Pasta served with Baguette & Green Beans

Cheese Roll served with Salad

Chocolate Shortbread Slice with Milk

Fresh Fruit Salad

Tuesday

BBQ Chicken served with Potato Wedges and Sweetcorn

Cheese & Tomato Pizza served with Potato Wedges and Sweetcorn

Jacket Potato with Cheese & Baked Beans

Jelly & fruit

Fresh Fruit Salad

Wednesday

Pork Sausage, Yorkshire Pudding & Gravy, Mashed Potatoes and Carrots & Swede

Veggie Sausage, Yorkshire Pudding & Gravy, Mashed Potatoes and Carrots & Swede

Cheese & Tomato Panini served with Salad

Flapjack

Fresh Fruit Salad

Thursday

Teriyaki Chicken served with Rice & Broccoli

Macaroni Cheese served with Baguette Slice & Broccoli

Jacket Potatoes with Cheese & Salad

Apple Roly Poly & Custard

Fresh Fruit Salad

Friday

Salmon Fish Cake served with Chips & Peas

Sweet Potato Curry served with Rice & Flatbread & Peas

Tomato & Basil Pasta with Cheese, Baguette Slice with Peas

Oaty Cookie Milk

Fresh Fruit Salad



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