Dear Parent/Guardian

Please find the menu at your child's school on the reverse of this leaflet. We really hope they enjoy eating our lunches and you can be assured that they are full of nutritional goodness. We would like to take this opportunity to let you know more about the food your child is eating. We are very proud to announce that we have achieved the Silver Catering Mark for the following reasons:



- Our food is freshly prepared on site
- We use local and seasonal produce wherever possible
- All our eggs are certified as free-range
- We use fresh meat from a wholesale butcher
- We are fully committed to animal welfare all our meat is farm-assured as a minimum
- Our fish is certified by the Marine Stewardship Council (MSC), i.e. from sustainable stocks and thus do not contribute to over fishing.
- Some of our food is organic. This is our contribution to the environment we live in.
- We have switched over to some cleaning products that are not tested on animals, and sourced from a local company in Enfield
- All our menus meet the Government Nutrition standards We look forward to serving your child!

Our Food

Here are some examples of our locally-sourced, and environmentally-friendly products:

- ✓ Our free-range eggs come from a family-run farm in Hertfordshire
- ✓ Our fresh carrots, Yeo Valley Yoghurts, milk, oats, baked beans and tinned tomatoes are certified organic
- ✓ Our Cucumber, Peppers, Courgettes, Spring Onion, Red Onion are all grown in the Lea Valley area

Free School Meals: What you need to know

All pupils in Reception, Year 1 or Year 2 are able to receive a school meal at no cost to the parent or quardian. School meals in Enfield are

healthy, tasty, social and fun. Choosing a school lunch for your child/children will help save you up approximately £400 per year if you take up the offer.

It is still really important that you still register your child for Free School meals if your child is in Reception, Year 1 or Year 2 - to ensure the school receives extra funding for your child's education ("The Pupil Premium"). It is still necessary to register your child for this even if you do not want your child to receive a free meal.

Please ask at your child's school office, or call Pupil Benefits on 020 8379 5367 if you haven't already completed this form.

What about my children in years' three to six?

If your family receives certain benefits or is on a low income, your other children in years' three to six could also be eligible for a free school meal. It costs nothing to apply but could save you money and the school receives the extra funding for your child's education. To find out if you qualify, and how to apply, either:

- · Ask at your child's school
- Visit www.enfield.gov.uk
- Or call the Pupil Benefit Helpline on 0208 379 5367

Contact us

For more information about school meals Email: enfield.catering.services@enfield.gov.uk Visit: myschoollunch.co.uk/enfield

Follow us on Facebook: 'Enfield School Meals'







School Food Improving the health and wellbeing of young people in Enfield







School Lunch Menu Summer & Autumn 2015

Week 1

Monday

Oven Baked Sausage or Quorn (V) Sausage with Homemade Tomato Sauce Homemade Tuna Fish Cake Seasoned Potato Wedges Baked Beans Peach Melba or Fresh Fruit

Tuesday

Bar-B-Q Chicken or Bar-B-Q Quorn Fillet (V)
Oven Baked Herby Salmon Fillet
Sweetcorn and Broccoli
Sunshine Rice
Chocolate Cracknel
Fresh Fruit Salad

Wednesday

Roast Lamb
Baked Red Peppers Filled with Feta Cheese & Roasted Vegetables (V)
Roast Potatoes
Baby Carrots and Cauliflower
Pineapple Upside- down Cake and Custard
Fresh Fruit Salad

Thursday

Homemade Cottage Pie or Linda McCartney [™] Cottage Pie (V)
Jacket Potato filled with Cheese (V) or Tuna Mayo
Organic Carrots and Peas
Melon Boats
Organic Yeo Valley™ Fruit Yoghurt

Friday

Week 2

Monday

Beef Burger in a Bun
Vegetarian Jamaican Pattie (V)
Baked Beans
Oven Fries
Greek Yoghurt Topped with Summer Fruits & Honey
Fresh Fruit

Tuesday

Lamb Tagine
Chickpea and Vegetable Tagine (V)
Salmon Goujons
Served with Cous Cous or New Potatoes
Roasted Courgettes and Sweetcorn
Fruit Jelly & Ice Cream or Fruit Salad

Wednesday

Roast Chicken Breast or Quorn (V) Fillet
Spanish Omelette (V)
Roast Potatoes
Organic Carrots & Cabbage
Organic Oat Apple Crumble & Custard
Fresh Fruit

Thursday

Homemade Chicken and Vegetable Pie
Vegetarian Sausage Rolls (V) Served with Oven Baked Diced Potato
Sweetcorn and Peas
Carrot Cake
Grape and Melon Pots

Friday

Cheese (v) or Tuna Salad Wrap with Seasoned Potato wedges Macaroni Cheese Served with Crusty Bread (V) Baby Carrots & Green Beans Fruit Smoothie Fresh fruit

Week 3

Chicken Tikka
Mini Falafel with Tzatziki (V.
Served with Vegetable Pilaf
Garden Peas & Sweet Corn
Cheese & Biscuits
Fresh Fruit

Tuesday

Homemade Beef Bolognese
Served with Spaghetti & Garlic Bread
Bean & Lentil Hot Pot (V)
Green Beans & Organic Carrots
Organic Yeo Valley Fruit Yogurt
Fresh Fruit Salad

Wednesday

Roasted Chicken Breast or Quorn (V) Fillet with Stuffing
Oven Baked Salmon Fillet Garnished with Lemon and Parsley
Roast Potatoes
Cabbage & Cauliflower
Apple Strudel and Custard
Fresh Fruit

Thursday

Homemade Beef Lasagne Served with Crusty Bread Filled Jacket Potato (V) Sweetcorn & peas Sultana Flapjack Fresh Fruit

Friday

Margarita Pizza (V)
Herb Crusted Hoki Fillet
Baked Beans
Oven Fries
Jelly and Ice Cream
Fresh Fruit Salad

Available Daily



