



Mourish your child's inner superhero!



Our Food

Taylor Shaw 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

They are tasty and delicious too



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 have a Medical Diet Procedure to follow, 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 packed 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



Autumn / Winter MENUS 2020 / 2021

St Ethelbert's Catholic Primary School

Week One Dates 02/11/20 – 23/11/20 – 14/12/20 – 04/01/21 – 25/01/21 – 15/02/21 – 08/03/21

Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal Option	Sausage, Mash & Gravy	Chicken Casserole & Potatoes	Roast Chicken with Roast Potatoes, Yorkshire Pudding & Gravy	Beef & Onion Pie with Mash & Gravy	Fish Fingers & Chips
Vegetarian Main Meal Option	Vegetable Sausage, Mash & Gravy	Cheese & Tomato Pizza with Garlic Bread	Quorn Roast with Roast Potatoes, Yorkshire Pudding & Gravy	Mac n Cheese	Vegetable Curry & Wholegrain Rice
Vegetable Selection	Peas & Sweetcorn	Broccoli & Winter Coleslaw	Savoy Cabbage & Sweetcorn	Green Beans & Carrots	Garden Peas & Baked Beans
Jacket Potato Option	Freshly Baked Jacket Potato with your Choice of Toppings: Tuna & Mayonnaise, Grated Cheese, Baked Beans				
Dessert	Ice Cream	Jam Sponge	Jelly	Chocolate Sponge	Ginger Sponge

Week Two Dates 09/11/20 – 30/11/21 – 21/12/20 – 11/01/21 – 01/02/21 – 22/02/21 – 15/03/21

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal Option	Chicken Curry with Rice & Naan Bread	Beef Meatballs in Tomato Sauce with Pasta	Roast Turkey with Roast Potatoes, Yorkshire Pudding & Gravy	Pasta Bolognese & Garlic Bread	Fish Fingers & Chips
Vegetarian Main Meal Option	Butternut & Cauliflower Curry with Rice & Naan Bread	Cheese & Tomato Pizza with Wedges	Quorn Roast with Roast Potatoes, Yorkshire Pudding & Gravy	British Cheddar Quiche with Homemade Potato Wedges	Quorn Fajita & Chips
Vegetable Selection	Garden Peas & Fresh Salad	Carrots & Green Beans	Cauliflower & Mixed Vegetables	Broccoli & Sweetcorn	Garden Peas & Baked Beans
Jacket Potato Option	Freshly Baked Jacket Potato with your Choice of Toppings: Tuna & Mayonnaise, Grated Cheese, Baked Beans				
Dessert	Ice Cream	Chocolate Fudge Cake	Jelly	Cornflake Tart	Shortbread

Week Three Dates 16/11/20 – 07/12/20 – 28/12/20 – 18/01/21 – 08/02/21 – 01/03/21 – 22/03/21

Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal Option	Beef Burger in a Bun with Homemade Wedges	Cottage Pie	Roast Chicken Breast with Roast Potatoes, Yorkshire Pudding & Gravy	Homemade Chicken Pie & Mash	Fish Fingers & Chips
Vegetarian Main Meal Option	Veggie Burger in a Bun with Homemade Wedges	Cheese & Tomato Pizza with Garlic Bread	Quorn Roast with Roast Potatoes, Yorkshire Pudding & Gravy	Tomato, Vegetable Sausage & Macaroni Bake	Vegetable Nuggets & Chips
Vegetable Selection	Sweetcorn & Carrots	Broccoli & Fresh Salad	Cauliflower & Garden Peas	Mixed Vegetables & Savoy Cabbage	Garden Peas & Baked Beans
Jacket Potato Option	Freshly Baked Jacket Potato with your Choice of Toppings: Tuna & Mayonnaise, Grated Cheese, Baked Beans				
Dessert	Ice Cream	Lemon Slice	Jelly	Marble Sponge	Crunchy Biscuit & Apple Slices

Available Daily
Fresh Fruit and Yoghurts