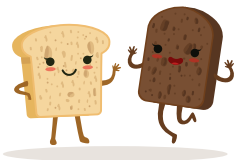


Bread served
with every
meal



If your child has an allergy or special dietary requirements, please inform the school and our catering team so we can discuss their needs.

Please note, we are unable to guarantee a completely food allergen free environment as foods containing allergens are used in our kitchens.

	WEEK 1	WEEK 2	WEEK 3
	Served w/c 4th Jan, 25th Jan, 22nd Feb, 15th March	Served w/c 11th Jan, 1st Feb, 1st March, 22nd March	Served w/c 18th Jan, 8th Feb, 8th March
Monday	✓ Cheese & Tomato Pizza Rice Pudding with Peaches Fresh Fruit or Fruit Yoghurt	Minced Beef Hot Pot Fresh Fruit or Fruit Yoghurt	Chicken Korma & Rice Fresh Fruit or Fruit Yoghurt
Tuesday	Tuna & Sweetcorn Pasta Bake Fresh Fruit or Fruit Yoghurt	 ✓ Cauliflower Macaroni Cheese Fresh Fruit Salad or Fruit Yoghurt	Sausage, Mash & Onion Gravy Crunchy Apple Crumble with Custard Fresh Fruit or Fruit Yoghurt
Wednesday	Pork & Apple Plait Cheese & Crackers with Apple Fresh Fruit or Fruit Yoghurt	Roast Chicken with sage & Onion Stuffing Fresh Fruit or Fruit Yoghurt	Roast Beef & Yorkshire Pudding Fresh Fruit or Fruit Yoghurt
Thursday	Beef Lasagne Fruity Gingerbread & Custard Fresh Fruit or Fruit Yoghurt	Pork Meatballs in Tomato Sauce & Pasta Raspberry Bun & Cheese Fresh Fruit or Fruit Yoghurt	Creamy Chicken & Broccoli Pasta Fruity Jam Roly Poly & Custard Fresh Fruit or Fruit Yoghurt
Friday	 Harry Ramsdens Battered Fish Date & Oat Squares Fresh Fruit or Fruit Yoghurt	Crunchy Fish Nibbles Chocolate Mandarin Pudding & Chocolate Sauce Fresh Fruit or Fruit Yoghurt	Fish Fingers Banana Sponge & Custard Fresh Fruit or Fruit Yoghurt



This recognises that:

- Our Menus are designed to make the best use of Seasonal Ingredients
- Our Eggs are always Free Range Eggs
- We serve more of the good stuff - our meals are free from undesirable additives, colouring and sweeteners

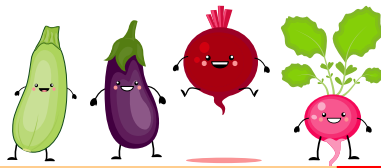


Larger schools offer a range of deli style options all available with a range of delicious fillings:
 Jacket potatoes
 Sandwiches
 Salads

V = Vegetarian.

Upcoming events

Check with your school to see what's on offer this term.



HEINZ

ESTD 1869

Heinz Day – 21st January

Celebrate Heinz 152nd birthday with us! Heinz related treats to be had.

Chinese New Year – 11th February

Celebrate Chinese New Year with us! 2021 is the Year of the Ox.

新年快乐

YEAR OF THE OX

Healthy Eating Poem Competition – 23rd January



Enter our Healthy Eating Poem competition to celebrate National Handwriting Day on 23rd January.

Look out on our NYES social media from the end of December for more information on how to enter.

SOCIAL MEDIA COMPETITION



Pancake Faces – 16th February

We look forward to seeing your Pancake Faces to celebrate Pancake Day on 16th February.



World Book Day – 4th March

Read a book, enjoy lunch with us, and appreciate all the amazing literature and authors out there!

Easter Lunch – 25th March

Celebrate a delicious meal to celebrate Easter.



Decorate an Egg Competition – 4th April

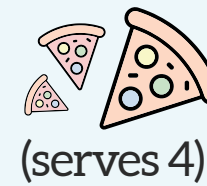
Enter our Decorate and Egg Competition running throughout March, and finishing just in time for Easter on 4th April. Look out on our NYES social media from the end of April.



SOCIAL MEDIA COMPETITION



3 Way Family Sharing Pizza



(serves 4)



Pizza Base –

- 300g Strong White Bread Flour.
- 100g Wholemeal Flour.
- 7g Dried Yeast.
- 200 – 300ml warm water.
- 200g Tomato Passata.
- 20g Tomato Puree.
- 1 small Clove Garlic – finely chopped.
- Pinch of Basil.
- Pinch Oregano.



For the topping – 250g Grated Mozzarella. The next topping items are up to you, to create your family favourite pizza toppings.



I used – 30g Orange Pepper, 30g Red Onion, 30g Courgette, 6 Cherry Tomatoes and 30g Chorizo.

Place on a floured surface and roll out until the size of your oiled large baking tray is achieved. Place on the tray and bake the base for 10 mins.

1. Pre – heat the oven to 180c/ gas mark 4.
2. Place all of the dry pizza ingredients in a mixing bowl. Measure the warm water, and mix adding a little water at a time – you may need a little more or less water.
3. Once a dough is formed, place your mixer on a high speed and keep mixing for a further 7 minutes.
4. Place the mixture to a side, cover with a cloth and prove until double in size.
5. For the roast vegetable topping, chop the vegetable, spray with oil and bake for 15 mins, or until soft.
6. Mix the tomato passata, chopped garlic and herbs. Spread evenly over the pizza base, sprinkle over some of the mozzarella.
7. Then add your favourite toppings in three different sections and sprinkle over the remaining cheese, bake in the oven for 15 – 20mins or until the cheese is golden.

Where our Food Comes From Our Local Yorkshire Suppliers

We have Three Local Suppliers

- 1 **Stuarts** Fruit and Vegetables
- 2 **Gilmour Foods** Meat, Fish and Bread
- 3 **YPO** Groceries

