School Meals are Great

We are passionate about the quality of the food we serve, and this menu has been carefully planned to offer your child a wide range of dishes. Our menu is nutritionally balanced and all the products that we use are screened for additives.

Locally Sourced Quality Produce

Our food comes, as much as possible from the local area. Where we are unable to use local suppliers we endeavour to use UK produce.

Special diets -We cater for special diets, as part of our procedures we do insist that you have a medical referral from your GP or letter from your paediatric dietician.



www.myschoollunch.co.uk/derbyshire.

Its packed with useful information about your school lunch, games and competitions.



Free School Meals

You may be entitled to a Free School Meal. For further information either contact your school or Student Services on **01629 536481**.

Join the Team

We are always looking for enthusiastic people to join our teams in School kitchens. No experience necessary as we provide full training. Please visit the website on www.derbyshire.gov.uk or phone us on **08456 058058**.

Care to Comment

Please contact us on: catering@derbyshire.gov.uk - Phone: 01629 536704 Derbyshire County Council, Children and Younger Adults Dept, Chatsworth Hall, Matlock, Derbys DE4 3FW



Each term we run special theme days and promotions. Children have the opportunity to experience and taste foods from around the world or get involved with special events such as Bonfire Night.

This information can be made available in large print - please ring 01629 536704

CHILDREN & YOUNGER ADULTS DEPARTMENT











Great food for young minds

W/C	Monday	Tuesday	Wednesday	Thursday	Friday
Week A W/C 19 Apr 2010 17 May 2010 21 Jun 2010 19 Jul 2010 27 Sept 2010	Beef Bolognaise / Lasagne Cheese & Tomato Bake Pasta Garlic Bread Apple, Grape, Cucumber Salad, Peas Oaty Apple Crumble with Custard Fruit Mousse	Freedom Food Pork, Apple & Bean Slice Ploughman's Lunch Diced Potatoes French Beans, Sweetcorn Chocolate Cake with Citrus Drizzle Yogurt	Roast Chicken, Stuffing & Gravy Creamy Vegetable Pie with a Potato Crust V Roast & Mashed Potatoes Broccoli, Baby Carrots Lemon Yogurt Sponge Ice Cream	Sausages Bread Roll Quorn Dippers & Tomato Sauce V Baked Jacket Wedges Baked Beans, Sweetcorn Bakewell Tart with Custard Yogurt	Breaded Fish Fillet Home Made Quiche Mashed Potatoes Peas, Carrots Parsley or Tomato Sauce Angel Delight and Shortbread Biscuit Peaches in Juice
Week B W/C 26 Apr 2010 24 May 2010 28 Jun 2010 6 Sept 2010 4 Oct 2010	Vegetable Topped Pizza Salmon & Sweet Potato Cake Jacket Potato Peas, Sweetcorn Syrup Sponge and Custard Yogurt	Organic Meat Balls with Creamy Gravy Crispy Vegetable Layer Mashed Potatoes Broccoli, Carrots Carrot Cake or Zucchini Slice Chocolate Mousse	Roast Pork ,Stuffing & Gravy Quorn Sausage Roast Potatoes Cabbage, Mixed Vegetables Boston Brownie Ice Cream	Braised Beef & Vegetables Jacket with Cheesy Beans Pasta Cauliflower, Carrots Home Made Biscuit & Milk Shake Yogurt	Fish Fingers Tomato Sauce Roast Tomato Tart Chips or Potato Dice Sweetcorn, Peas Sticky Chocolate Pudding with Chocolate Sauce Fruit Mousse
Week C W/C 3 May 2010 7 Jun 2010 5 Jul 2010 13 Sept 2010 11 Oct 2010	Chicken Curry Naan Bread Neopolitan Pasta Bake with Crusty Bread Basmati Rice French Beans, Sweetcorn Tiramisu Ice Cream	Organic Beef Cobbler Vegetable Curry with Rice Roast Potatoes Broccoli, Baby Carrots Lemon Iced Finger Roll Fruit Mousse	Roast Gammon with Pineapple Creamy Tomato Lasagne Potato Dice Peas, Sweetcorn Fruity Flapjack Yogurt	Sausages & Yorkshire Pudding Macaroni & Vegetable Cheese with Crusty Bread Mashed Potatoes Broccoli, Carrots Strawberry Sponge Chocolate Mousse	Breaded Salmon Fillet with Lemon Wedge Quorn Bolognaise with Garlic Slice Pasta or New Potatoes Peas, Tomato & Cucumber Salad Cornflake Tart and Custard Yogurt
Week D W/C 10 May 2010 14 Jun 2010 12 Jul 2010 20 Sept 2010 18 Oct 2010	Organic Beefy Button in a freshly made Bread Roll Bean Bake Burger Chips or Jacket Wedges Seasonal Salad, Sweetcorn Rice Pudding with Peaches Chocolate Mousse	Lamb & Vegetable Mince Cheese & Tomato Pizza Herby Dice Potatoes Peas, Carrots Apple Pie & Ice Cream Fruit Jelly	Roast Pork Loin Steak Apple Sauce Vegetable Balti, Rice & Naan Bread V Mashed Potatoes Roast Parsnip, Broccoli Home Made Biscuit and Milk Shake Yogurt	Chicken Wrap Cheese & Spring Onion Wrap Jacket Wedges Seasonal Salad, Sweetcorn Chocolate Cracknell Raspberry Ripple Mousse	Salmon Bites Vegetable Sausage Sliced Potatoes Baked Beans, Peas Sultana & Lemon Scones with Jam Yogurt

Water, Milk or Fruit Juice Drink offered daily Fresh Fruit, Salad and Bread available at all times If your school provides family dining slight changes to the menu may occur v suitable for vegetarians, however it is available for all