

About your child's school meals

Your child's school meals are provided by Eat Culture - Nottingham Catering, the largest school meals provider in Nottingham City.

Healthy eating

When your child has a school meal, you can rest assured they are eating a healthy nutritious meal, cooked from scratch, which will fill them up for the rest of the school day. Meat and Vegetarian options are available daily.

Dietary requirements and allergens

Bespoke menus are available for children with dietary requirements (with up to date medical letter).

Did you know?

- We can provide your child with a packed lunch rather than a school meal
- Meals are free for children in reception and Key Stage 1

Our food

We are proud of the food we serve to Nottingham children. Our Food for Life Silver accreditation means that:

- Food is sourced locally
- Meat is Red Tractor assured, meaning it's traceable, safe and produced locally
- Fish is certified by the Marine Stewardship Council
- We use quality ingredients from reliable sources
- We offer healthy, nutritious, balanced meals which are low in fat, sugar and salt.
- We use Organic potatoes, pasta and eggs on our menus

Our menus


Our menus operate on a three-week cycle and provide up to three choices per day. They change twice per year to reflect seasonal fruit and vegetables.

Information about our Catering service

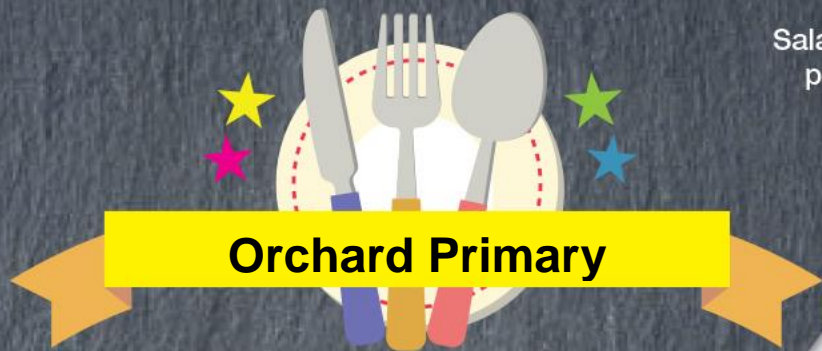
Please get in touch with Eat Culture – Nottingham Catering at eatculture@nottinghamcity.gov.uk or via our website www.eatculture.co.uk/parents



Week: 1
 Date: Nov 2nd, 23rd, Dec 14th, Jan 18th,
 Feb 8th, March 8th, 29th.

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.



Orchard Primary



Monday	Tuesday	Wednesday	Thursday	Friday Meat Free
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Main

Spaghetti Bolognese served with Garlic Baguette Chunk and carrots


Tuna/Cucumber Sandwich Served with Salad


Roast Pork & Stuffing. Gravy served with Organic Roast Potato & Vegetable Medley


Beef Meatballs in Tomato/Basil Pasta with Freshly Baked Baguette chunk and Broccoli


MSC Fish Finger Served with Oven Chips and Garden Peas




 Jacket Potato served with Cheese and Salad

 Cheese & Tomato Pizza served with Sweetcorn or Mixed Salad

 Quorn Roast & Gravy served with Organic Roast Potato & Vegetable Medley

 Quorn with Tomato & Basil Pasta with Freshly Baked Baguette Chunk and Broccoli

 Veggie Sausage Roll served with Chips and Garden Peas

Chocolate Muffin
Or

Chocolate Brownie
Or

Butterscotch Tart
Or

Oatmeal Cookie Milk
Or

Flapjack
Or

Fresh Fruit

Fresh Fruit

Fresh Fruit

Fresh Fruit

Fresh Fruit


Dessert



MSC-C-54995 'Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org'



Week: 2
Date: Nov 9th, 30th, Jan 4th, 25th, Feb 22nd, March 15th.

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.

Orchard Primary

Monday

Tuesday

Wednesday

Thursday

Friday
Meat Free


Local Pork Sausages served with Mashed Potatoes, Baked Beans


Jacket Potato with Tuna and Salad


Roast Turkey, Stuffing With Gravy served with Organic Roast Potatoes and Vegetable Medley


Beef Burger in a Bun served with Sweetcorn

MSC Fish Fingers served with Oven Chips Garden Peas

 Veggie Sausage served with Mashed Potatoes, Baked Beans

 Cheese & Tomato Pizza served with Homemade Coleslaw or Salad

 Quorn Roast Served with Organic Roast Potatoes and Vegetable Medley

 Veggie Burger in a Bun served with Sweetcorn

Jacket Potato with Cheese and Beans

Iced Vanilla Cupcake

Chocolate & Orange Muffin

Lemon Drizzle Cake

Angel Whirl

Chocolate Shortbread Cookie

Milk

Or

Milk

Or

Or

Or

Or

Or

Fresh Fruit

Fresh Fruit

Fresh Fruit

Fresh Fruit

Fresh Fruit



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Main

Dessert



Week: 3
 Date: Nov 16th, Dec 7th, Jan 11th,
 Feb 1st, March 1st, 22nd

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.



Orchard Primary

Monday


All Day Breakfast served with Baked Beans


 All Day Veggie Breakfast served with Baked Beans

Chocolate Orange Marble Cake Milk

Fresh Fruit

Tuesday

 Cheese & Tomato Pizza served with Sweetcorn & Mixed Salad


 Jacket Potato served with Baked Beans and Cheese

Cornflake Tart & Milk

Fresh Fruit

Wednesday

Roast Turkey served with Gravy, Yorkshire pudding and Organic Roast Potatoes & Vegetable Medley


 Quorn Roast served with Gravy, Yorkshire pudding and Organic Roast Potatoes & Vegetable Medley

Flapjack

Fresh Fruit

Thursday

Pork Hot Dog served with salad and Sweetcorn


 Quorn Hot Dog served with Salad and Sweetcorn

Mandarin Muffin

Fresh Fruit Salad

Friday Meat Free

MSC Fish Fingers served with Oven Chips, Garden Peas

 Pasta with Tomato & Basil Sauce served with Baguette Chunk and Salad

Oaty Cookie

Fresh Fruit



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Main

Dessert