



NOURISH YOUR CHILD'S INNER SUPERHERO!

Our Food

Edward & Blake's 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



Hevingham Primary

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 Edwards & Blake team who will then create a safe menu for your child and implement as soon as possible.

Help your school and yourself - claim free school meals

FREE SCHOOL MEALS

Did You Know

ALL children in Reception, Year 1 and Year 2 are all eligible for a Universal Infant Free School Meal!

Let Edwards & Blake take the pressure off making a pack 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 pack lunch & encouraging them to have a hot meal prepared and cooked fresh on site by us daily!

Why not give it a try tomorrow?!

Autumn / Winter MENUS 2019/2020

Hevingham Primary

Week One Dates 28/10/19 – 18/11/19 – 09/12/19 – 30/12/19 – 20/01/20 – 10/02/20 – 02/03/20 – 23/03/20

Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal	Sausage, Mash & Gravy	Chicken Casserole & Fresh Potatoes	Roast Gammon with Roast Potatoes & Gravy	Beef & Onion Pie with Mash & Gravy	MSC Fish Fingers & Chips
Vegetarian Main Meal	Veggie Mince Bolognese Pasta	Margherita Pizza with Baked Jacket Wedges	Chickpea & Lentil Roast with Roast Potatoes & Gravy	Mac n Cheese	Vegetable Curry & Wholegrain Rice
Vegetable Selection	Mixed Vegetables	Broccoli or Winter Coleslaw	Carrot & Sweetcorn Mix	Green Beans or Mixed Peppers	Garden Peas & Baked Beans
Jacket Potato	Freshly Baked Jacket Potato with your Choice of Toppings: Tuna & Mayonnaise, Grated Cheese, Baked Beans				
Pasta	Choice of Pasta with either Cheese Sauce or Tomato Sauce topped with Grated Cheese.				
Dessert	Ginger Cake	Fruity Flapjack & Apple Slices	Chocolate Sponge & Chocolate Sauce	Jam Sponge & Custard	Shortbread Biscuit

Week Two Dates 04/11/19 – 25/11/19 – 16/12/19 – 06/01/20 – 27/01/20 – 17/02/19 – 09/03/20 – 30/03/19

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal Option	Beef Meatballs in Tomato Sauce with Pasta	Mild Chicken Curry with Brown Rice & Naan Bread Finger	Roast Chicken with Roast Potatoes, Stuffing & Gravy	Pasta Bolognese & Garlic Bread	MSC Fish Fingers & Chips
Vegetarian Main Meal	Wholemeal Pizza Slice with Baked Potato Wedges	Tomato & Basil Pasta	Chickpea & Lentil Roast with Roast Potatoes, Stuffing & Gravy	British Cheddar Quiche with Homemade Potato Wedges	Vegetable Sausage Fajita with Chips
Vegetable Selection	Garden Peas & Fresh Salad	Carrots & Green Bean Mix	Cauliflower & Broccoli Mix	Mixed Pepper & Sweetcorn Mix	Garden Peas & Baked Beans
Jacket Potato	Freshly Baked Jacket Potato with your Choice of Toppings: Tuna & Mayonnaise, Grated Cheese, Baked Beans				
Pasta	Choice of Pasta with either Cheese Sauce or Tomato Sauce topped with Grated Cheese.				
Dessert	Hot Chocolate Fudge Cake & Custard	Cornflake Tart	Shortbread Biscuit & Mixed Fruit	Jam Sponge & Custard	Ginger & Mandarin Muffin

Week Three Dates 11/11/19 – 02/12/19 – 23/12/19 – 13/01/20 – 03/02/20 – 24/02/20 – 16/03/20

Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal	Beef Burger in a Bun with Homemade Wedges	Cottage Pie	Roast Chicken Breast with Roast Potatoes, Yorkshire Pudding & Gravy	Homemade Chicken Pie & Mash	MSC Fish Fingers & Chips
Vegetarian Main Meal	Veggie Mince Chilli with Wholegrain Rice	Cheesy Margherita Pizza	Chickpea & Lentil Roast with Roast Potatoes, Yorkshire Pudding & Gravy	Tomato, Vegetable Sausage & Macaroni Bake	Vegetable Enchilada & Chips
Vegetable Selection	Sweetcorn & Carrots	Broccoli & Fresh Salad	Cauliflower & Garden Peas	Carrot & Green Bean Mix	Garden Peas & Baked Beans
Jacket Potato	Freshly Baked Jacket Potato with your Choice of Toppings: Tuna & Mayonnaise, Grated Cheese, Baked Beans				
Pasta	Choice of Pasta with either Cheese Sauce or Tomato Sauce topped with Grated Cheese.				
Dessert	Apple Crumble & Custard	Lemon Slice	Chocolate Crunch & Custard	Marble Cake	Crunchy Biscuit & Apple Slices

Fresh Bread, Salad Bar, Fresh Fruit and Homemade Yoghurt Available Daily