



Discover our new Autumn & Winter menu

Seasonal Vegetables or salad served with every meal

Week 1

W/C: 06.11.23 / 27.11.23 / 18.12.23 / 22.01.24 / *12.02.24 / 11.03.24

MONDAY

British chicken in a korma or tikka sauce

Vegetable & chickpea curry

served on a bed of rice with a homemade flatbread

Cook's choice of cookie

TUESDAY

Margarita pizza

creamy mozzarella & tomato on a deep pan pizza base

Veggie mince tortilla stack

served with tomato pasta

Chocolate & beetroot brownie

WEDNESDAY

British roast chicken with stuffing & gravy

Butter bean & vegetable bake, with a crispy cheese topping

served with creamy mash potatoes & vegetables

Cornflake bar with a side portion of with fruit

THURSDAY

Big British breakfast including sausage & bacon

Big veggie breakfast; including vegan sausage & mushrooms

served with crispy potatoes, tomatoes & baked beans

Banana muffin

FRIDAY

Breaded fish fingers

Cheese & tomato puff pasty pinwheel

served with chips & garden peas

Fruit crumble with custard

Week 2

W/C: *13.11.23 / 04.12.23 / 08.01.24 / 29.01.24 / 26.02.24 / 18.03.24

MONDAY

Organic British beef meatballs in a tomato sauce

Quorn & vegetable stroganoff

served with pasta & homemade garlic bread

Cook's choice of cookie

TUESDAY

Margarita pizza

creamy mozzarella & tomato on a deep pan pizza base

Quorn sausage pattie

served with potato wedges

Oaty flapjack with a side portion of fruit

WEDNESDAY

British roast pork served with, apple sauce & gravy

Cauliflower cheese bake with a crispy crumb topping

served with creamy mash potatoes & vegetables

Sprinkle cake

THURSDAY

Organic British beef casserole, served with a Yorkshire pudding

Vegan sausage roll

served with potatoes & gravy

Chocolate cracknel with a side portion of fruit

FRIDAY

Breaded fish fingers

Crispy veggie fingers

served with chips & baked beans

Apple sponge with custard

Week 3

W/C: 20.11.23 / 11.12.23 / *15.01.24 / 05.02.24 / *04.03.24 / 25.03.24

MONDAY

Spaghetti bolognise made with British beef

Quorn dippers served with pasta in a homemade sauce

served with freshly baked crusty bread

Cook's choice of cookie

TUESDAY

Organic British beef burger in a bun

Vegan burger in a bun

served with potato wedges & coleslaw

Carrot cake muffin

WEDNESDAY

British roast chicken with stuffing & gravy

Warming veggie cottage pie

served with creamy mashed potatoes & vegetables

Jelly & fruit

THURSDAY

Macaroni cheese

Veggie balls in a homemade tomato sauce with pasta

served with freshly baked garlic bread

Chocolate crunch with a side portion of fruit

FRIDAY

Breaded fish fingers

Veggie Sausage

served with chips & garden peas

Bakewell 'No Nut' tart & custard

All desserts are suitable for vegetarians

All schools have the option of either a pasta pot, filled jacket potato or sandwich, please speak to your school for their selection

Yoghurt & fresh fruit available daily



ALLERGY ICONS



Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org





For those children with medical dietary requirements, we offer a tailored menu, please email catering@derbyshire.gov.uk for more information.

We endeavour to serve food as specified on the menu. However, there may be some circumstances when this is not possible.

For extra choice each school may offer pasta bowls, sandwiches or jacket potatoes with various fillings, including salmon mayo. Please check with your child's school which dishes will be on offer. Vegetarian options are always available and a vegan menu available on request.



Our Food Explorer meals are prepared, cooked and served by our caring, skilled catering teams, either cooked fresh on site or at a hub kitchen daily

As a service we operate on a not-for-profit basis and

are currently employing 1500 local employees, across across Derbyshire, Derby City, Nottinghamshire, Staffordshire and Cheshire.

We aim to work with Derbyshire based businesses and 96% of our spend, by value, is with Derbyshire based suppliers.

All our primary school meals are accredited to the Food for Life Served Here Silver award and meet the Government's School Food Standards. This ensures that we use high quality ingredients, including British meat that is Farm Assured and for some products also organic, no fish is served from the Marine Conservation Society 'fish to avoid' list, eggs are free range and our potatoes are grown in Lincolnshire.

For more information, please visit www.derbyshire.gov.uk

Try our Food Explorer recipe and don't forget to share your photos with catering@derbyshire.gov.uk to win a family cookbook

'No Nut' Bakewell Tart

INGREDIENTS

For the pastry:

- 225g Plain flour
- 115g Margarine
- 2 tbsip Water
- 2 tbsip Jam

For the filling:

- 150g Plain flour
- 150g Margarine
- 80g Caster sugar
- 2 eggs
- 1 tsp Almond flavouring

ALLERGEN INFORMATION

(Please check ingredients used for allergen information.)

METHOD

Serves 8

1. To make the pastry, sieve the plain flour into a bowl and rub in the margarine to form a breadcrumb like mix. Add the water and mix to form a firm dough, adding more water if required.
2. Roll the dough out on a lightly floured surface and use to line a 23cm tin. Spread the base with jam.
3. Heat the oven to 190°C/170°C fan/Gas mark 5.
4. For the filling, cream together the margarine and sugar. Beat in the eggs, one at a time, add the almond flavouring then sieve in the flour and stir to combine.
5. Spread the filling over the jam. Bake for 35-40 minutes, until the sponge filling is firm and golden brown on top.

The self-raising flour may be substituted with ground almonds for a more traditional Bakewell tart, or why not try replacing the jam with lemon curd for a zingy twist on the classic?

FREE SCHOOL MEALS

Parents and guardians are now able to check their eligibility and apply for pupil premium and free school meals instantly using a parent portal on the Derbyshire County Council website.

Please visit www.derbyshire.gov.uk and search Free School Meals

Comments/Customer Feedback

We welcome all enquiries and feedback on our service. If you would like to contact us we can be reached in a number of ways:

Email: catering@derbyshire.gov.uk

Phone: 01629 536704

Post: Derbyshire Catering Service,

The Stable Block County Hall, Matlock, Derbyshire DE4 3AG

Visit our website to find out our latest good news stories and to add your comments.

schoolmeals.derbyshire.gov.uk



Visit our brand new school meals website



SCAN ME

All Reception, Year 1 and Year 2 Explorers ARE entitled to FREE meals



DERBYSHIRE County Council

AUTUMN & WINTER MENU



FEEDING QUALITY MEALS TO OUR FOOD EXPLORERS



Discover new tastes and flavours



Expert food from AROUND THE WORLD JOIN US TO CELEBRATE **DIWALI**

Monday 13th November

Thursday 9th November 2023: Diwali

Batter chicken or Vegetable Dips served with a variety of Indian breads and fresh chutneys

Christmas Dinner 2023

Join us for a CHRISTMAS MENU

Christmas Dinner with British turkey or Quorn fillet and a selection of festive desserts

A selection of festive party dishes served with fresh vegetable crudites followed by festive desserts

2023 Christmas Party

Join us to celebrate with a MIGHTY BRUNCH

Thursday 18th January 2024: The Big British Brunch

Join us to celebrate with a WORLD DAY LUNCH

Thursday 7th March 2024: World Book Day

Join us to celebrate with a PANCAKE DAY LUNCH

Tuesday 13th February 2024: Pancake Day

On Tuesday 7th February, we will be celebrating Pancake Day with our wonderful Pancake Lunch. We will be serving up delicious pancakes with a variety of delicious toppings!

On Thursday 27th March, we will be celebrating World Book Day with our wonderful World Book Day Lunch. We will be serving up delicious books with a variety of delicious toppings!