

About your children's School Meals

We are Eat Culture Education Catering, the caterer at your school and the largest provider in Nottingham.

Healthy Eating

We are proud to serve healthy, balanced and freshly prepared school meals. Our meals give children all the energy they need to power through the day, helping them concentrate at school and supporting their wellbeing.

Free School Meals

Universal Infant Free School Meals can save parents up to £487 per year. School meals are free for children in reception, year 1 and year 2. Ask for school meals at your school office.

If you are in receipt of benefits you may be entitled to continue having Free School Meals. Check your eligibility and apply at <https://www.gov.uk/apply-free-school-meals>

Our Food




Our food has Food for Life accreditation showing that:

- Our food is sourced locally
- Our meat is Red Tractor assured, meaning it's safe and produced locally
- Our fish is certified by the Marine Stewardship Council
- Our meals are healthy, nutritious balanced and also low in fat, sugar and salt.

Dietary Requirements and Allergens

Special diets are extremely important to us. We work with each school to ensure the special diet process is effective, reassuring you that children with allergies or intolerances can eat safely with us.

Week: 1
 Date: 2nd Sept, 23rd Sept, 14th Oct, 18th Nov
 9th Dec, 13th Jan, 3rd Feb

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.

Denewood



Monday

Tuesday

Wednesday

Thursday

Friday

Main

1. Chicken & Tomato Pasta served with Sweetcorn

1. Jacket Potato served with Cheese and Beans

1. Roast Pork, Yorkshire Pudding & Gravy, Roast Potatoes and Vegetable Medley

1. Beef Chilli served with Rice and Peas

1. Cheese & Tomato Pizza served with Chips & Sweetcorn

2. Jacket Potato served with Tuna Mayonnaise & Sweetcorn

2. Jacket Potato served with Tuna Mayonnaise & Salad

2. Quorn Roast, Yorkshire Pudding & Gravy, Roast Potatoes and Vegetable Medley

2. Jacket Potato served with Tuna Mayonnaise & Salad

2. Jacket Potato served with Cheese & Baked Beans

3. Jacket Potato served with Cheese & Beans

3. Cheese & Tomato Panini with Salad

3. Jacket Potato served with Cheese & Beans

3. Jacket Potato served with Cheese & Beans

3. Jacket Potato served with Tuna Mayonnaise & Salad

Dessert

Oaty cookie

Homemade Custard Biscuit

Chocolate Brownie

Apple Crumble Muffin

Ice Cream & Fruit

Fresh Fruit Salad
 Cheese & Crackers
 Yoghurt

Fresh Fruit Salad
 Cheese & Crackers
 Yoghurt

Fresh Fruit Salad
 Cheese & Crackers
 Yoghurt

Fresh Fruit Salad
 Cheese & Crackers
 Yoghurt


Fresh Fruit Salad
 Cheese & Crackers
 Yoghurt



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Week: 2
 Date: 9th Sept, 30th Sept, 4th Nov, 25th Nov,
 16th Dec, 20th Jan, 10th Feb

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.

Denewood

Monday

Tuesday

Wednesday

Thursday

Friday



Soil Association



1.Sausage with Mashed Potatoes, Gravy & Carrots

1.Tomato & Basil Pasta with Baguette Slice & Sweetcorn

1.Roast Chicken, Gravy Yorkshire pudding & Mashed Potatoes and Vegetable Medley

1.Beef & Baked Bean Ragu (Bolognese) served with Jacket Potato & Salad

1.Fish Fingers served with Chips and Peas

2.Veggie Sausage with Mashed Potatoes, Gravy & Carrots

2.Jacket Potato served with Tuna Mayo & Salad.

2.Quorn Roast, Gravy Yorkshire pudding & Mashed Potatoes and Vegetable Medley

2. Cheese & Tomato Panini with Salad

2.Cheese & Tomato Pizza served with Chips & Baked Beans

3.Tuna Mayo Panini with Salad

3.Jacket Potato with Cheese & Beans

3.Jacket Potato served with Tuna Mayo & Salad.

3. Tuna Panini with Salad

3.Jacket Potato served with Cheese & Beans

Shortbread Biscuit
Milk
Fresh Fruit Salad
Cheese & Crackers
Yoghurt

Lemon Drizzle Muffin
Fresh Fruit Salad
Cheese & Crackers
Yoghurt

Ice Cream & Fruit
Fresh Fruit Salad
Cheese & Crackers
Yoghurt

Chocolate Sponge & Chocolate Custard
Fresh Fruit Salad
Cheese & Crackers
Yoghurt

Banana Manchester Tart
Fresh Fruit Salad
Cheese & Crackers
Yoghurt



Main


Dessert



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Week: 3
Date: 16th Sept, 7th Oct, 11th Nov, 2nd Dec,
6th Jan, 27th Jan

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.



Denewood



Monday

Tuesday

Wednesday

Thursday

Friday

Main

1. Veggie Balls in a Tomato Pasta served with Baguette & Carrots

1. BBQ Chicken served with Potato Wedges & Peas

1. Pork Sausage, Yorkshire Pudding & Gravy, Mashed Potatoes and Vegetable Medley

1. Macaroni Cheese served with Baguette Slice & Sweetcorn

1. Cheese & Tomato Pizza served with Chips & Baked Beans

2. Jacket Potato served with cheese & salad.

2. Jacket Potato with Cheese & Baked Beans

2. Cumberland Sausage, Yorkshire Pudding & Gravy, Mashed Potatoes and Vegetable Medley

2. Jacket Potato served with Cheese & Beans.

2. Jacket Potato served with Cheese & Beans

3. Jacket Potato served with Tuna Mayo & Salad

3. Jacket Potato served with Tuna Mayo & Salad

3. Cheese & Tomato Panini & Salad

3. Jacket Potato served with Tuna Mayo & Salad

3. Jacket Potato served Tuna Mayonnaise & Salad

Dessert

Chocolate Shortbread Slice with Milk

Jelly & Fruit

Flapjack

Apple Crumble & Custard

Oaty Cookie Milk

Fresh Fruit Salad
Cheese & Crackers
Yoghurt

Fresh Fruit Salad
Cheese & Crackers
Yoghurt

Fresh Fruit Salad
Cheese & Crackers
Yoghurt

Fresh Fruit Salad
Cheese & Crackers
Yoghurt

Fresh Fruit Salad
Cheese & Crackers
Yoghurt



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