Dear Parent/Guardian

Please find the menu at your child's school on the reverse of this leaflet. We really hope they enjoy eating our lunches and you can be assured that they are full of nutritional goodness. We would like to take this opportunity to let you know more about the food your child is eating. We are very proud to have achieved the Food For Life Silver Catering Mark for the following reasons:

- ✓ Our food is freshly prepared on site.
- We use local and seasonal produce wherever possible.
- ✓ All our eggs are certified as free-range, and we hold the "Good Egg" award from Compassion in World Farming.
- ✓ We use fresh meat from a wholesale butcher, and it is farm-assured as a minimum.
- ✓ We are fully committed to animal welfare and use some cleaning products that are not tested on animals, a sourced from local company in Enfield.
- ✓ We are fully certified by the Marine Stewardship Council (MSC), meaning our fish comes from sustainable stocks, and thus do not contribute to over fishing.
- Some of our food is organic. This is our contribution to the environment we live in.
- All our menus meet the Government Nutrition standards.

We look forward to serving your child!

Our Food

Here are some examples of our locally-sourced and environmentally-friendly products:

- ✓ Our free-range eggs come from a family-run farm in Hertfordshire.
- Our fresh carrots, Yeo Valley Yoghurts, milk, oats, baked beans, wholemeal flour and tinned tomatoes are certified organic.
- Our Cucumber, Peppers, Courgettes, Spring Onions and Red Onions are all grown in the Lea Valley area.

Free School Meals: What You Need To Know

All pupils in Reception, Year 1 or Year 2 are able to receive a school meal at no cost to the parent or guardian. School meals in Enfield are healthy, tasty, social and fun. Choosing a school lunch for your child/children will help save you up approximately £400 per year if you take up the offer.

It is still really important that you still register your child for Free School meals if your child is in Reception, Year 1 or Year 2 – to ensure the school receives extra funding for your child's education ("The Pupil Premium").

It is still necessary to register your child for this even if you do not want your child to receive a free meal.

Please ask at your child's school office, or call Pupil Benefits on **020 8379 5367** if you haven't already completed this form.

What about my children in years' three to six?

If your family receives certain benefits or is on a low income, your other children in years' three to six could also be eligible for a free school meal. It costs nothing to apply but could save you money and the school receives the extra funding for your child's education. To find out if you qualify, and how to apply, either:

- · Ask at your child's school
- Visit www.enfield.gov.uk
- Or call the Pupil Benefit Helpline on 0208 379 5367

Contact us

For more information about school meals
Email: enfield.catering.services@enfield.gov.uk
Visit: myschoollunch.co.uk/enfield
Follow us on Facebook: 'Enfield School Meals'

We are delighted to have been awarded the "Good Dairy Commendation" from Compassion in World Farming



















School Lunch Menu Summer/Autumn 2016

Egg Free Southbury Menu

Week 1

Monday

BBQ Chicken Sausages & mashed Potato Served with Red Onion Relish Linda McCartney™ Vegetarian Sausages (V) Garden Peas & Baby Carrots Cheese & Crackers or Fruit Salad

Tuesday

Sweet Chilli Chicken Drumstick (No Quorn)
Roasted Summer Vegetable and Feta Pasta (V)
Jollof Rice
Sweetcorn and Broccoli
Apricot & Sultana Flapjack using Organic Oats or Melon Boats

Wednesday

Lamb Meatloaf/Beef Meatloaf Organic Carrots & Garden Peas Roast Potatoes Orange Wedges

Thursday

Cypriot Baked Macaroni Sweetcorn & Mixed Salad Pineapple Wedges

Friday

Harry Ramsden™ MSC* Fish Fillet Filled Jacket Potato (V) Organic Baked Beans & Oven Chips Tangy Dill Coleslaw Fruit Smoothie or Fresh Fruit

Week 2

Monday

Mexican Chicken Molè with Steamed Rice Handmade Cheese & Onion Pasty (V) With Diced Potatoes Baby Carrots Organic Yeo Valley™ Fruit Yogurt or Grape Pots

Tuesday

Shepherd's Pie Summer Vegetable Potato Gnocchi (V) Cauliflower and Garden Peas Melon Boats

Wednesday

BBQ Chicken Fillet or Drumstick (No Quorn)
Falafel with Tzatziki and a Herb & Sultana Cous Cous (V)
Broccoli & Baby Carrots
Roast Potatoes
Mango & Orange Smoothie or Citrus Pot

Thursday

MSC*Lemon & Pepper Fish Goujons Baked Filled Jacket Potato (V) Herby Diced Potatoes Sweetcorn & Green Beans Pineapple Wedges

Friday

Organic Lamb/Beef Burger
Oven Chips
Organic Baked Beans & Sweetcorn
Fruit Jelly & Ice Cream or Grape Pots

Week 3

Meat Free Monday

Fasolia (Butter Beans) with Crusty Bread (V)

Baked Filled Jacket Potato (V)

Sweetcorn & Red Coleslaw

Organic Yeo Valley™ Fruit Yogurt

Fresh Fruit

Tuesday

Lemon & Thyme Chicken Drumstick (No Quorn)
MSC*Honey & Soy Oven Roasted Salmon
Steamed Rice
Garden Peas & Organic Carrots
Chocolate Cracknel or Citrus Pot

Wednesday

Roast Beef with Gravy (No Yorkshire Pudding)
Sweetcorn & Mixed Vegetables
Roast Potatoes
Oaty Apple & Rhubarb Crumble (No Custard)
Melon Pots

Thursday

Chicken & Dhal Masala Macaroni Cheese with Garlic Bread (V) Steamed Rice Green Beans & Baby Carrots Grape Pots

Friday

Margherita Pizza Baked Filled Jacket Potato (V) Organic Baked Beans & Sweetcorn Oven Chips Fruit Smoothie or Pineapple Wedges

Available Daily

Unlimited Salad Bar with a variety of salads from Greek Salad, Cherry tomatoes, Cucumber, Carrot and sultana and Pasta Salad Fresh range of sliced wholemeal or white Breads as well as Pitta Bread. Drink of the day (Water, Organic Milk or Fruit Juice), Fresh Fruit and Yoghurt

No Mayonnaise or Quorn Products
*Our Fish is sustainable and MSC-certified (Marine Stewardship Council). Our meat is Farm-Assured as a minimum

