Free School Meals

UNIVERSAL INFANT FREE SCHOOL MEALS - Don't forget if your child is in Reception, Year 1 or Year 2 they can enjoy a meal each day without charge, irrespective of personal circumstances or financial position. However, you still need to register if you are entitled to Free School Meals as this is important and helps schools funding.

FREE SCHOOL MEALS - Low Income - Are you missing out? To check if you are entitled to Free School meal entitlement ask at your school office.

Order meals online

Why not order lunch online?

https://www.culinera.co.uk or scan the QR code

1. Register your child/children

2. Choose your meals

3. This works for everyone

Please note if you are unable to take a booked meal, please ensure this is cancelled before 8am or with the school office as the meal will otherwise be charged.

About Culinera

Our aim is to be a long term partner of the school; so we strive to deliver exceptional food every day. We do this by ensuring our team have the tools and skill to cook fresh food, from scratch every single day.

Our food

All of our meals are freshly prepared within the school kitchen. Our menus are nutritionally analysed to ensure they meet and, in most cases, exceed standards. We are committed to constantly reviewing our menus and recipes to ensure they are healthy. We have also introduced a number of plant-based recipes to our menus and meat free days to support the sustainability aspects of our offer. culinera feeding the future

Summer **2024**

Here comes the sun!

Welcome to the summer term. We hope you had a lovely Easter break.

Coming up!

This term we are looking forward to celebrating Super Hero Day, Harry Potter, BBQ plus several other exciting theme days so keep a look out for these.

We will also be hold a number of playground tasting sessions, so please come along, meet your Team, give some feedback and try some of our tasty food!







Summer menu 2024

Available everyday: Filled jacket potatoes, home baked bread, fresh salad bar, jelly, yogurt and fresh fruit.

Week	Day	Mains			Sides	Puddings	
15/4, 6/5, 3/6, 24/6, 15/7		Meat	Vegetarian	Hot pasta			
Week 1	Meat Free Monday	Mac and Cheese	Vegetable sausage roll 🔗	Tomato pasta 😡	Sweetcorn and grean beans	Culinera shortbread 🥨	
	Tuesday	Cheese and tomato pizza	Sweet pepper pizza 💋	Pesto pasta	Wedges and salad	Chocolate sponge cake with chocolate custard	
	Wednesday	Turkey with stuffing	Cheesey potato filo pie	Tomato and vegetable 😡	Roast potatoes and mixed seasonal vegetables	Carrot cake 😡	
	Thursday	Sweet chilli chicken	Vegetable stir fry 😡	Mac and cheese	Vegetable rice and broccoli	Ice cream	
	Friday	Baked fish fingers 🛹	Quorn sausage 😡	Tomato and pesto	Chips, baked beans and peas	Oat apple cookie 🥨	

22/4, 13/5, 10/6, 1/7, 22/7		Meat	Vegetarian	Hot pasta		
Week 2	Meat Free Monday	Cheese and tomato panini with potato wedges	Mixed bean chilli with rice	Tomato and pesto	Broccoli and corn	Fruit shortbread 😡
	Tuesday	Culinera cottage pie 💋	Culinera vegetable cottage pie 💋	Mac and cheese	Carrots and green beans	Apple flapjack 😡
	Wednesday	Roast gammon with Yorkshire pudding	Vegetable and tomato tart 💋	Pesto pasta	Roast potatoes and seasonal mixed vegetables	Vanilla sponge
	Thursday	Beef burger	Quorn dog 🔍	Cheese and broccoli	Wedges and mixed salad	Chocolate rice krispie cake
	Friday	Baked fish fingers 🛹	Vegan nuggets 💽	Tomato pasta 🔍	Chips, peas and baked beans	Oaty biscuit 🔍

29/4, 20/5, 17,6, 8/7		Meat	Vegetarian	Hot pasta			
Week 3	Meat Free Monday	Tomato and basil pasta 🕨	Pesto pasta	Tomato pasta 🕨	Herb baked bread, peas and corn	Flapjack 💽	Key Vegan ≪ Oily Fish
	Tuesday	Cheese and tomato pizza wrap	Roasted pepper pizza wrap	Cheese and broccoli	Baked wedges and salad	Lemon drizzle cake	
	Wednesday	Sausage and mash	Quorn sausage and mash 🔍	Tomato and pesto	Carrots and cauliflower	Apple crumble 🔍	
	Thursday	Spaghetti bolognese 🕖	Vegetable & lentil bolognese 🔍	Mac and cheese	Green beans and broccoli	Iced sponge with sprinkles	
	Friday	Chicken nuggets	Quorn nuggets 🕨	Pesto pasta	Chips, baked beans and peas	Chocolate cookie	Added PlantPower

ALLERGY INFORMATION

We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination. If your child has an allergy or intolerance, please speak to your child's school or the Cook Manager on site for information. Forms are available through our website or via the school.