



School Food Company is passionate about good quality food; that's why, in 2007, we formed a company to provide locally sourced and organic food to primary schools.

Fresh Food You Can Trust

Meals are free from controversial additives and trans-fats and over 75% of dishes are freshly prepared on site

Environmentally Sustainable and Ethical Food

We serve food which meets or exceeds UK animal welfare standards. Our menus help to lower carbon emissions and pollution and, where organic ingredients are used, increase levels of biodiversity.

Championing Local Food Producers

We champion local produce and producers where possible. This is an investment in the local community and local economy and is a way to reconnect people with where their food comes from and how it is produced.

Making Healthy Eating Easier

Our menus make it easier for children to choose healthy meals free from trans-fats and undesirable additives. The emphasis is on serving an appetising and nutritious balance of good quality, freshly prepared foods rather than on providing nutritionally reformulated processed foods.

Whole School Approach

We work closely with our schools in delivering a Whole School Approach to good food. It is not just about putting healthier food on the menu, but about involving the children, catering team and wider school community in creating a healthy food culture.

- **School lunches for Key Stage 1 children are free of charge**
- **School lunches for Key Stage 2 children are £2.30**
- **A school lunch consists of a main course, dessert and drink with unlimited vegetables, salad bar and bread no spread**

SCHOOL FOOD COMPANY - ALLERGENS IN FOOD

If your child has special dietary requirements please contact your school office directly.

For information on allergens in our food please go to our website www.schoolfoodcompany.co.uk you will find a full list of allergens via the link on our home page. Paper copies available from your school office.



Lacey Green Primary Academy **Our recipe is simple ...**

We provide good, honest, locally sourced food. We serve food that is freshly prepared each day, from our home made cakes, biscuits and fresh fruit platters to our home made pies, healthy pastas and wholesome roast dinners.

We offer free range, and organic produce within our menus, all locally sourced, which come directly from farm to fork. We use local suppliers because we only use food that we can trust, which is of a high standard, properly produced, fresh and good value. Value defined not just in terms of cost but also in terms of quality.

At Lacey Green Primary Academy we strongly believe that children should be reconnected to their food, where it comes from, how it's produced and why healthy food is important.

School food is changing for the better

- EGGS - free range and sourced locally from Poplars Farm in Northwich, Cheshire
 - MEAT & POULTRY - British and farm assured as minimum standard
 - ORGANIC BEEF - farmed locally at Lower Hurst Farm in Derbyshire and certified by the Soil Association
 - FREE RANGE PORK MINCE AND SAUSAGE - free range pork farmed in Yorkshire and Nottingham, processed and supplied via Lower Hurst Farm in Derbyshire
 - FISH - all certified by the Marine Stewardship Council
 - ORGANIC SEMI SKIMMED MILK - served every day to drink and used for cooking
 - HOMEMADE - Over 75% of dishes are made from scratch on the premises
- organic - Soil Association approved*
msc - Marine Stewardship Council approved
(v) - vegetarian option
Seasonal produce used subject to availability

- AVAILABLE EVERY LUNCH TIME**
- Fresh drinking water / fruit juice / organic semi-skimmed milk
 - Unlimited salad bar / unlimited vegetables
 - Wholemeal bread no spread
 - Ketchup every Friday



Lacey Green Primary Academy Lunch Menu Summer 2017

April 2017 to October 2017



Lacey Green Primary Academy

www.schoolfoodcompany.co.uk



SUMMER MENU @ LACEY GREEN PRIMARY ACADEMY - APRIL 2017 to OCTOBER 2017

WEEK ONE				
Weeks commencing 24/04/17, 15/05/17, 12/06/17, 03/07/17, 24/07/17, 04/09/17, 25/09/17, 16/10/17				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
ORGANIC BEEF LASAGNE	CHICKEN KORMA WITH RICE	ROAST TURKEY WITH ROAST POTATOES, CARROTS, PEAS AND GRAVY	CHINESE STYLE FREE RANGE PORK WITH EGG NOODLES	BATTERED POLLOCK (msc) WITH CHIPS
QUORN SAUSAGE HOTDOG WITH KETCHUP (v)	FALAFEL IN A WRAP WITH HOUMOUS (v)	COURGETTE SAUSAGE WITH ROAST POTATOES, CARROTS, PEAS AND GRAVY (v)	PASTA TWIRLS IN TOMATO AND BASIL SAUCE (v)	CHEESE & TOMATO PIZZA SLICE WITH CHIPS (v)
JACKET POTATO WITH CHOICE OF FILLING	JACKET POTATO WITH CHOICE OF FILLING	JACKET POTATO WITH CHOICE OF FILLING	JACKET POTATO WITH CHOICE OF FILLING	JACKET POTATO WITH CHOICE OF FILLING
CHOCOLATE COCONUT CRUNCH BISCUIT FRUIT YOGHURT FRESH FRUIT PLATTER	FRESH FRUIT SALAD WITH JELLY FRUIT YOGHURT FRESH FRUIT PLATTER	FROZEN STRAWBERRY YOGHURT FRUIT YOGHURT FRESH FRUIT PLATTER	SPONGE CAKE FRUIT YOGHURT FRESH FRUIT PLATTER	FLAPJACK FRUIT YOGHURT FRESH FRUIT PLATTER

WEEK TWO				
Weeks commencing 01/05/17, 22/05/17, 19/06/17, 10/07/17, 11/09/17, 02/10/17				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
PORK KEBAB IN A WRAP WITH HOUMOUS	SALMON FISHPASTE (msc) WITH BABY NEW POTATOES	ORGANIC ROAST BEEF WITH YORKSHIRE PUDDING ROAST POTATOES, CARROTS, PEAS AND GRAVY	BBQ CHICKEN WITH RICE	FREE RANGE PORK SAUSAGE WITH CHIPS
MEAN BEAN CHILLI WITH POTATO WEDGES (v)	PASTA ITALIENNE (pasta in a blended tomato and vegetable sauce) (v)	CAULI & BROCC BAKE WITH YORKSHIRE PUDDING ROAST POTATOES, CARROTS, PEAS AND GRAVY (v)	MACARONI CHEESE (v)	CHEESE OMELETTE WITH CHIPS (v)
JACKET POTATO WITH CHOICE OF FILLING	JACKET POTATO WITH CHOICE OF FILLING	JACKET POTATO WITH CHOICE OF FILLING	JACKET POTATO WITH CHOICE OF FILLING	JACKET POTATO WITH CHOICE OF FILLING
CARROT CAKE FRUIT YOGHURT FRESH FRUIT PLATTER	SYRUP BISCUIT FRUIT YOGHURT FRESH FRUIT PLATTER	FRESH FRUIT SALAD WITH ICE CREAM FRUIT YOGHURT FRESH FRUIT PLATTER	CHOCOLATE SPONGE CAKE FRUIT YOGHURT FRESH FRUIT PLATTER	MELTING MOMENT BISCUIT FRUIT YOGHURT FRESH FRUIT PLATTER

WEEK THREE				
Weeks commencing 17/04/17, 08/05/17, 05/06/17, 26/06/17, 17/07/17, 18/09/17, 09/10/17				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
HARISSA CHICKEN (chicken and chickpeas in a mildly spiced tomato sauce) WITH COUSCOUS	ORGANIC BEEF BURGER IN A WHOLEMEAL ROLL WITH HOMEMADE COLESLAW & KETCHUP	ROAST PORK WITH ROAST POTATOES, CARROTS, PEAS AND GRAVY	CHICKEN TIKKA CHUNKS WITH TURMERIC RICE	FISH FINGERS (msc) WITH CHIPS
VEGEMINCE BOLOGNESE WITH SPAGHETTI (v)	VEGETABLE SPRING ROLLS WITH EGG NOODLES (v)	CHEESE & BROCCOLI QUICHE WITH ROAST POTATOES, CARROTS, PEAS AND GRAVY (v)	VEGGIE LASAGNE (v)	CHEESY VEGETABLE BURGER WITH CHIPS (v)
JACKET POTATO WITH CHOICE OF FILLING	JACKET POTATO WITH CHOICE OF FILLING	JACKET POTATO WITH CHOICE OF FILLING	JACKET POTATO WITH CHOICE OF FILLING	JACKET POTATO WITH CHOICE OF FILLING
LEMON DRIZZLE CAKE FRUIT YOGHURT FRESH FRUIT PLATTER	GINGER BISCUIT FRUIT YOGHURT FRESH FRUIT PLATTER	FRUIT ICE LOLLY FRUIT YOGHURT FRESH FRUIT PLATTER	SHORTBREAD FRUIT YOGHURT FRESH FRUIT PLATTER	CHOCOLATE BROWNIE FRUIT YOGHURT FRESH FRUIT PLATTER

KEY STAGE 2 SNACK BREAK: A selection of drinks and a variety of healthy snacks, including fresh fruit, are available to cash purchase on a daily basis for KS2 pupils, prices range from 20 pence to 50 pence

