

NEW MENUS AUTUMN 2021 FOR THE BRASSERIES AT BARNES

THE LITTLE BRASSERIE - AT BARNES -

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The catering team at Barnes Primary is led by our chef James Trumper, who joined the school in March. James comes from a restaurant background and has a real passion for developing the dining experience for our pupils. James has been working to make improvements to the food offering, ensure consistency in portion sizes and developing a bespoke menu based on student feedback.

Keep in touch

Your comments are important to us and we value your feedback.

Visit our informative web link:

www.caterlinktd.co.uk

email: info@caterlinktd.co.uk

or call **01892 824604**

Making the Right Food Choices

In The Little Brasserie and The Brasserie at Barnes, we offer a wide variety of food choices to ensure that your child has dishes to look forward to and enjoy each day.

The school must still offer slightly different menu (for example 'grab and go' puddings) to enable social distancing at this time. However, we have incorporated recent feedback from both children and parents in the development of this term's menu.

We have been listening to student feedback this term and tailored the menu to include favourite days such as 'Soup and Sandwich' and 'Taco Tuesday'. The feedback that the spiciness of the food needed to be reduced has also been taken on board, we looked at this straight away and have been providing a slightly milder taste but with no less flavour!

Please share these menus with your child. The importance of a nutritious lunch – and trying new dishes – is something that the school and the kitchen team support and encourage. We will continue to seek pupils' feedback on our school meals and will always aim to incorporate their wishes where possible.



DISCOVERY DAYS FEATURED THIS TERM



In Partnership with:



FRESH + HEALTHY = TASTY

If you are a parent or guardian of a child who has a school lunch and has a food allergy or intolerance, you will need to complete a form to ensure we have the necessary information to cater for your child.



AUTUMN MENU 2021

Monday

Tuesday






Wednesday

Thursday

Friday

WEEK ONE

30 Aug
20 Sep
11 Oct
8 Nov
29 Nov

Option 1	Quorn Spaghetti Bolognese		Pulled Chicken Burger with Potato Wedges	Roast Chicken with Stuffing, Roast Potatoes & Gravy	Beef Lasagne with Garlic Bread	 MSC Fish Fingers with Chips
Option 2	Cheese & Broccoli Pasta Bake		Spicy Bean Burger with Potato Wedges	Vegetable Wellington with Roast Potatoes & Gravy	Tomato & Vegetable Pasta with Garlic Bread	Homity Pie with Chips
Vegetables	Green Beans Carrots		Coleslaw Sweetcorn	Cauliflower Broccoli	Roasted Mixed Vegetables	Baked Beans Garden Peas
Dessert	Apple Cake Fresh Fruit		Banana Cake Fresh Fruit	 Citrus Shortbread Fresh Fruit	Oaty Cookie Fresh Fruit	 Cheese & Biscuits Fresh Fruit

WEEK TWO





6 Sep
27 Sep
18 Oct
15 Nov
6 Dec

Option 1	Vegetarian Fajitas with Rice		Macaroni Beef Pasta Bake	Roast Turkey with Roast Potatoes & Gravy	Mediterranean Chicken Stew with Rice	 MSC Fish Fingers with Chips
Option 2	Vegetable Tagine with Couscous		Roasted Cauliflower Curry with Rice	 Roasted Quorn with Roast Potatoes & Gravy	Vegetarian Lasagne	Frittata with Chips
Vegetables	Green Beans Cauliflower		Peppers Garden Peas	Cabbage Carrots	Sweetcorn Broccoli	Baked Beans Garden Peas
Dessert	Pear & Ginger Cake Fresh Fruit		Chocolate Shortbread Fresh Fruit	 Pineapple Cake Fresh Fruit	Apple Flapjack Fresh Fruit	Cheese & Biscuits Fresh Fruit

WEEK THREE

13 Sep
4 Oct
1 Nov
22 Nov
13 Dec

Option 1	Macaroni Cheese		Beef Taco with Wedges	Roast Gammon, Roast Potatoes & Gravy	Chicken Pie with Mashed Potatoes	 MSC Fish in Batter with Chips
Option 2	Baked Potato with BBQ Beans		Veggie Taco with Wedges	 Mixed Vegetable Loaf with Roast Potatoes & Gravy	Vegetable Pasta Bake	Quorn Burger with Chips
Vegetables	Broccoli Sweetcorn		Garden Peas Carrots	Carrot & Swede Mash	Green Beans Cauliflower	Baked Beans Garden Peas
Dessert	Orange Shortbread Fresh Fruit		Chocolate Sponge Fresh Fruit	Flapjack Fresh Fruit	Chocolate & Mandarin Brownie Fresh Fruit	Cheese & Biscuits Fresh Fruit

-  Added Plant Power
-  Vegan
-  Wholemeal
-  Oily Fish

Available Daily

- Freshly cooked jacket potatoes with a choice of fillings (where advertised)
- Bread freshly baked on site daily
- Daily salad selection

ALLERGY INFORMATION

If your child has an allergy or intolerance please contact the school for information. If your child has a school lunch and has a food allergy or intolerance, you will be asked to complete a form to ensure we have the necessary information to cater for your child. 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.