

Hazelbury Primary School



Laura Pearce
Headteacher

Monday 7th January 2020

Dear Parents,

Catering Provider

We are delighted to let you know that our school meals will now be provided by the catering company, The Pantry. Following feedback from both parents and pupils we decided that The Pantry offered our children fresh, good quality meals with an ethos that genuinely cares about the nutritious food that children eat whilst at school. The family run business pride themselves on ensuring a well-balanced meal choice, which is both appetising and appealing to the children.

Due to the current arrangements regarding COVID hot meals will be delivered to the children, as they will be dining in their classrooms. Children will be asked to choose what they would like for dinner at the start of the day and this will then be prepared for them. Please find attached the menu that will be in place from today. It would be helpful if you could go through with your child what is on offer each day, therefore the children will be able to make an informed choice when they are at school. The school menu will also be available on the school website and you will be notified of days when a special themed menu is available.

As previously mentioned, Enfield Learning Trust has introduced a zero debt policy, which is in place at Hazelbury. For this reason it is important that you ensure your child's ParentPay account has sufficient funds prior to them having a meal.

If you have any queries, please do not hesitate to speak with the School Office.

Kind regards,

Melanie Bowman

Acting Headteacher

W: www.hazelbury-primary-school.co.uk

A: Haselbury Road, Edmonton, London N9 9TT **T:** 020 8807 3140

1st Sept, 21st Sept, 12th Oct, 2nd Nov, 14th Dec, 4th Jan, 25th Jan

7th Sept, 28th Sept, 19th Oct, 9th Nov, 30th Nov, 21st Dec, 11th Jan, 1st Feb

14th Sept, 5th Oct, 26th Oct, 16th Nov, 7th Dec, 28th Dec, 18th Jan, 8th Feb

Week 1

MEAT OPTION	Monday	Tuesday	Wednesday	Thursday	Friday
	British Red Tractor Chicken Pot Pie GL	Organic Chicken Meatballs & Wholegrain Rice with Pantry Tomato Sauce GL - SO - SU	British Red Tractor Roasted Lemon & Thyme Chicken Breast with Roast Potatoes & Gravy SU - CE	British Red Tractor Beef Cottage Pie with Vegetables Topped with Sweet Potato GL - SU - CE	MSC Fish Fingers & Wedges GL - FI
VEGETARIAN OPTION	Macaroni & Cauliflower Cheese, Topped with Rosemary Bread Crumbs GL - DA - SO - SE	Chickpea, Sweet Potato & Vegetable Curry with Wholegrain Rice DA	Hand Made Vegetarian Plait with Roast Potatoes & Gravy GL - CE - SU	Hand Stretched Margherita Pizza with Pantry Slaw GL - DA	Mixed Peppers & Vegetable Potato Skins DA
JACKET POTATO OPTION	Jacket Potato With Beans	Jacket Potato With Tuna Mayonnaise FI - EG	Jacket Potato With Cheese DA	Jacket Potato With Beans	Jacket Potato With Cheese DA
VEGETABLES	Carrots & Garden Peas	Sweetcorn & Broccoli Florets	Parsnips, Garden Peas & Carrots	Mixed Vegetables	Carrots & Garden Peas/ Baked Beans
DESSERT	Fruit Yoghurt DA	Chocolate & Beetroot Cake GL - DA - EG - SO	Fruity Flapjack GL - DA - SO - EG	Iced Carrot Cake GL - DA - EG - SO	Fresh Fruit Salad

Week 2

MEAT OPTION	Monday	Tuesday	Wednesday	Thursday	Friday
	British Red Tractor Chicken & Sweetcorn Pasta Bake in a Cauliflower White Sauce GL - DA	British Red Tractor Beef Chilli Con Carne with Whole Grain Rice (non spicy) GL - CE	British Red Tractor Honey Glazed Turkey with Roast Potatoes & Gravy CE - SU	British Red Tractor Beef Pasta Bolognese Bake GL - SU - CE	Harry Ramsden Fish Fillet With Chips GL - FI
VEGETARIAN OPTION	Vegetarian Tikka with Wholegrain Rice DA	Spanish Omelette Filled With Sweet Peppers DA - EG	Vegetable Sausage With Roast Potatoes & Gravy GL - CE - SU	Roast Vegetable Hot Pot with Gravy SU - CE	Layered Vegetable Lasagne GL - DA
JACKET POTATO OPTION	Jacket Potato With Beans	Jacket Potato With Tuna Mayonnaise FI - EG	Jacket Potato With Cheese DA	Jacket Potato With Beans	Jacket Potato With Cheese DA
VEGETABLES	Carrots & Broccoli Florets	Sweetcorn & Cauliflower Florets	Mixed Vegetables	Carrots & Garden Peas	Carrots & Garden Peas/ Baked Beans
DESSERT	Ice Cream DA	Blueberry Cake GL - DA - EG - SO	Oaty Apple Crumble with Hidden Custard GL - DA - SO	Upside Down Pineapple Cake GL - DA - EG - SO	Fruit Wedges

Week 3

MEAT OPTION	Monday	Tuesday	Wednesday	Thursday	Friday
	Chicken Sausage with Mash Potato & Gravy DA - GL - SU	MSC Creamy Fish Pie Topped with Mashed Potato GL - DA - FI	British Red Tractor Roast Chicken With Roast Potatoes & Gravy CE - SU	British Red Tractor Traditional Beef & Roasted Vegetable Lasagne DA - GL	MSC Fish Fingers Wrap with Wedges GL - FI
VEGETARIAN OPTION	Vegetable Sausage with Mash Potato & Gravy GL - CE - DA	Vegetable Spaghetti in Pantry Tomato Sauce GL	Hand Made Vegetarian Wellington with Roast Potatoes GL - SU - CE	Hand Stretched Margherita Pizza with Pantry Slaw GL - DA	Veggie Bean Fajitas with Wedges GL - DA
JACKET POTATO OPTION	Jacket Potato With Beans	Jacket Potato With Tuna Mayonnaise FI - EG	Jacket Potato With Cheese DA	Jacket Potato With Beans	Jacket Potato With Cheese DA
VEGETABLES	Carrots & Garden Peas	Sweetcorn & Broccoli Florets	Carrots & Shredded Cabbage	Mixed Vegetables	Carrots & Garden Peas/ Baked Beans
DESSERT	Fruit Yoghurt DA	Oaty Pear Crumble with Hidden Custard GL - DA - SO	Strawberry Jelly	Lemon & Lime Drizzle Cake GL - DA - EG - SO	Fresh Fruit Salad

Primary School Menu
Autumn/Winter 2020 - 2021

Food For Life GOLD Accredited Menu



Freshly Baked Bread, Salad Bar & Fresh Fruit are available daily

Bread Contains - GL - DA - EG - SO / Yoghurt Contains - DA

ALLERGY KEY

CELERY - CE / GLUTEN - GL / CRUSTACEANS - CR / EGGS - EG / FISH - FI / LUPIN - LU / DAIRY - DA / MOLLUSCS - MO / MUSTARD - MU / NUTS - NU / PEANUTS - PE / SESAME SEEDS - SE / SOYA - SO / SULPHUR - SU



The Pantry's commitment to improving the standards of children's meals has been celebrated by receiving the Food for Life GOLD accreditation. The award confirms the use of fresh, ethically sourced ingredients that are used every day within our children's meals.