



School Food: What to expect when your child has lunch with us. We are a specialist foodservice provider for schools, that care about providing a well-balanced diet so your child has the energy they need to learn. We cater for different requirements including **vegan, gluten free, dairy free, diabetic, vegetarian, halal and other special diets. We are a completely nut free service.**

We comply not only with School Food Standards (nutritional guidelines), Bronze Food for Life, and comply with public sector buying, our suppliers have also had to undergo a range of rigorous checks.

AIMS

Our sole purpose is to provide a positive food experience for children which gives you value for money and peace of mind that our meals are healthy and nutritious.

WE ARE LOOKING FOR PEOPLE TO JOIN OUR TEAM

Our roles are always in high demand because our rates of pay are excellent, and our hours are term-time only. We offer full on-job training and there are opportunities to work towards nationally recognised qualifications and rise through the ranks. However, if you are motivated and hard-working, men or women of any culture, please contact us and we will see what vacancies we have - permanent and casual. Vacancies tend to be advertised on Greater.Jobs under <Education- School>, <Bury Council>, <Catering> however, we can offer a paper application and also attend job fairs. If you want to enquire about vacancies directly, you can contact us on 0161 253 5710 between 9am and 4pm Monday to Friday during term-time.

Since we published our last menu, we are now going for the Food for Life Silver and Green Kitchen award from the Soil Association in November 2023. We have reduced our carbon footprint by procuring new local suppliers and now we are focusing on food waste. The award recognised the following:

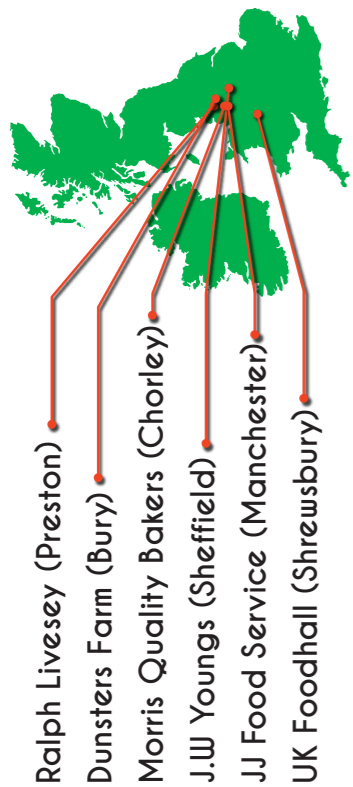
- Most of our dishes are freshly prepared
- All our meat comes from farms which satisfy UK welfare standards
- No fish from Marine Conservation Society "fish to avoid" list is on our menus
- All our eggs are from Free Range hens
- Absolutely no undesirable additives or trans fats or GM ingredients are included
- Our menus are designed to make the best use of seasonal ingredients
- We publicise where our food comes from
- We provide for all dietary & cultural needs
- All our suppliers have been verified to ensure they apply a HACCP food safety system
- Our Chefs are trained in fresh food prep and seasonal menu planning

Already with this new menu, we are working towards Food for Life Silver. That means we have added organic flour along with the organic yoghurts we already provide daily.

All of this effort and innovation is pointless though if your child does not get something they want to eat so our Executive Chef focuses on popular dishes when creating our menus, takes feedback from the Chefs in individual kitchens and runs taster sessions with children to refine the menu. I hope you agree this is one of the best menus we have ever had. If you also want to make a comment or a request, please do so. Our email address is catering@bury.gov.uk and our contact number is 0161 253 5710. We want the best menu possible for Bury children and you can help.

In addition to the wonderful development work on the menu, we have also introduced a fantastic system called School Grid which allows you to order your child's meals together at home from an app on your mobile, tablet or laptop. This means they get their first choice of meal; you know what they have chosen and can see their school dinner money balance. Even the school office staff are smiling.





OUR SUPPLIERS

ALWAYS AVAILABLE

Unlimited Salad Bar
Seasonal Fresh Fruit
Yeo Organic Yoghurt

Children get 2 courses and 2 sides, a trip to the salad bar and bread, with a drink of chilled water for the price of a school meal. We offer three to four main course choices every day, one of which is always vegetarian, and there are always three choices of desserts (main dessert, fruit, organic yoghurt), all of which are suitable for vegetarians.

If you're pregnant, or have children under four, you could be eligible for NHS Healthy Start.



Check if you're eligible and apply online:
www.healthystart.nhs.uk



WEEK ONE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Chicken Tikka, 50/50 Rice & Naan (GF)	Beef Lasagne with Crusty Bread	Roast Chicken Dinner with Gravy	Pizza Margherita	Fish Fingers with Omega 3
Halal Chicken Tikka, 50/50 Rice & Naan	Halal Beef Lasagne with Crusty Bread	Halal Roast Chicken Dinner with Gravy	Pizza Margherita	Fish Fingers with Omega 3
Vegetable Cottage Pie (v)	Cheese & Tomato Pasta Bake with Crusty Bread (v)	Quorn Roast with Gravy (v)	Vegetable Samosa (v)	Vegetable Nuggets (v)
Jacket Potato or Sandwich with Various Fillings	Jacket Potato or Sandwich with Various Fillings	Jacket Potato or Sandwich with Various Fillings	Jacket Potato or Sandwich with Various Fillings	Jacket Potato or Sandwich with Various Fillings
Sweetcorn	Green Beans	Creamed Potatoes Mixed Vegetables	Oven Baked Potato Wedges Baked Beans	Chipped Potatoes Garden Peas
Yogurt Muffin	Lemon Biscuit	Blackberry Swirl Cheesecake	Cherry Pie & Custard	Pear & Chocolate Pudding with Custard

V - Vegetarian | DF - Dairy Free | GF - Gluten Free | VE - Vegan

WC: 30th Oct | 29th Nov | 1st Dec | 8th Jan | 29th Jan | 26th Feb | 18th Mar

WEEK TWO

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Spaghetti Bolognese & Crusty Bread	Beef Burger in a Bun	Roast Beef Dinner with Gravy	Meat Pie	MSC Breaded Cod Star
Halal Spaghetti Bolognese & Crusty Bread	Halal Beef Burger in a Bun	Halal Roast Beef Dinner with Gravy	Halal Meat Pie	MSC Breaded Cod Star
Vegan Sausage Roll (v)	Macaroni Cheese (v)	Vegan Sausage Dinner with Gravy (v)	Indian Dahl Curry with 50/50 Rice (v)	Vegan Fishless Fingers (v)
Jacket Potato or Sandwich with Various Fillings	Jacket Potato or Sandwich with a choice of fillings	Oven Baked Potato Wedges Peas & Sweetcorn Mix	Jacket Potato or Sandwich with a choice of fillings	Jacket Potato or Sandwich with a choice of fillings
Herby Diced Potatoes Green Beans	Oven Baked Potato Wedges Peas & Sweetcorn Mix	Roasted Potatoes Mixed Vegetables	Creamed Potatoes Season Vegetable Medley	Chipped Potatoes Mushy Peas
Fruit Flapjacks	Chocolate & Orange Muffins	Vanilla Shortbread Biscuit	Pear & Blackberry Crumble & Custard	Chocolate Ice Cream Roll

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WC: 6th Nov | 27th Nov | 18th Dec | 15th Jan | 5th Feb | 4th Mar | 25th Mar

WEEK THREE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Tuna Pasta Bake	Cottage Pie	Pork Sausage with Mash Potato & Gravy	Chilli Con Carne with 50/50 Rice	Harry Ramsden's Battered Pollock
Halal Chicken Pasta Bake	Halal Cottage Pie	Halal Chicken Sausage with Mash Potato & Gravy	Halal Chilli Con Carne with 50/50 Rice	Salmon & Sweet Potato Fish Cake
Cheese & Onion Pie (v)	Vegetable Tikka 50/50 Rice & Naan (v)	Vegetable Sausage Pasta Bake (v)	Pizza Whirl (v)	Folded Omelette (v)
Jacket Potato or Sandwich with a choice of fillings	Jacket Potato or Sandwich with a choice of fillings	Jacket Potato or Sandwich with a choice of fillings	Jacket Potato or Sandwich with Various Fillings	Jacket Potato or Sandwich with Various Fillings
Seasonal Vegetable Medley	Broccoli	Green Beans, Carrot Batton	Oven Baked Potato Wedges Peas & Sweetcorn Mix	Chipped Potatoes Garden Peas
Gingerbread Biscuit	Apple Crumble & Custard	Vanilla & Raspberry Ripple Ice Cream Roll	Mandarin Muffins	Apple Turnover

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WC: 13th Nov | 4th Dec | 1st Jan | 22nd Jan | 12th Feb | 11th Mar | 1st Apr



Menus can vary slightly in some schools to accommodate different needs.

Over 75% of our dishes are freshly prepared from unprocessed ingredients, our vegetables and potatoes are fresh and whole except for peas, green beans, sweetcorn and chips which are frozen. All our chicken, pork and beef is UK Farm Assured, our eggs are from Free Range hens, our yoghurts are organic, our fish fingers are fortified with Omega 3 and our tuna is dolphin friendly. No fish from the Marine Conservation Society 'fish to avoid' list is served. Our suppliers are vetted, fully traceable and are local in order to minimise food miles including fruit, vegetables, salads and dairy from Livesey's (Preston), bread from Morris Bakers (Chorley), meat from Youngs Butchers (Sheffield), ambient goods from Dunsters Farm (Bury) and JJ Food Service (Manchester).

GLUTEN FREE, DAIRY FREE & VEGAN

MENU

ALWAYS AVAILABLE

Unlimited Salad Bar
Seasonal Fresh Fruit
Yeo Organic Yoghurt

Children get 2 courses and 2 sides, a trip to the salad bar and bread, with a drink of chilled water for the price of a school meal. We offer three to four main course choices every day, one of which is always vegetarian, and there are always three choices of desserts (main dessert, fruit, organic yoghurt), all of which are suitable for vegetarians.

If you're pregnant, or have children under four, you could be eligible for NHS Healthy Start.



www.healthystart.nhs.uk



WEEK ONE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Chicken Tikka, 50/50 Rice (GF)	Pasta Bolognese (GF)	Roast Chicken Dinner with Gravy (GF)	Pizza Margherita (GF)	Fish Fingers with Omega 3 (GF)
Vegetable Cottage Pie (DF)	Beef Lasagne with Crusty Bread (DF)	Roast Chicken Dinner with Gravy (DF)	Pizza Margherita (DF)	Fish Fingers with Omega 3 (DF)
Vegetable Cottage Pie (VE)	Cheese & Tomato Pasta Bake with Crusty Bread (VE)	Vegan Quorn Roast with Gravy (VE)	Pizza Margherita (VE)	Quorn Fishless Fingers (VE)
Sweetcorn	Green Beans	Creamed Potatoes Mixed Vegetables	Oven Baked Potato Wedges Baked Beans	Chipped Potatoes Garden Peas
Yogurt Muffin (GF)	Lemon Biscuit (GF)	Blackberry Swirl Muffin (GF)	Cherry Pie & Custard (GF)	Pear & Chocolate Pudding with Custard (GF)
Vanilla Muffin (DF) (VE)	Lemon Biscuit (DF) (VE)	Blackberry Swirl Muffin (DF) (VE)	Cherry Pie & Ice Cream (DF) (VE)	Pear & Chocolate Pudding with Ice Cream (DF) (VE)

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WEEK TWO

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Spaghetti Bolognese (GF)	Beef Burger in a Bun (GF)	Roast Beef Dinner with Gravy (GF)	Meat Pie (GF)	Omega 3 Fish Fingers (GF)
Spaghetti Bolognese & Crusty Bread (DF)	Beef Burger in a Bun (DF)	Roast Beef Dinner with Gravy (DF)	Meat Pie (DF)	MSC Breaded Cod Star (DF)
Vegan Sausage Roll (VE)	Vegan Burger in a Bun (VE)	Vegan Sausage Dinner with Gravy (VE)	Indian Dahl Curry with 50/50 Rice (VE)	Vegan Fishless Fingers (VE)
Green Beans	Oven Baked Potato Wedges Peas & Sweetcorn Mix	Roasted Potatoes Mixed Vegetables	Creamed Potatoes Season Vegetable Medley	Chipped Potatoes Mushy Peas
Vanilla Muffin (GF)	Chocolate & Orange Muffins (GF)	Vanilla Shortbread Biscuit (GF)	Pear & Blackberry Crumble & Custard (GF)	Ice Cream (GF)
Fruit Flapjacks (DF) (VE)	Chocolate & Orange Muffins (DF) (VE)	Vanilla Shortbread Biscuit (DF) (VE)	Pear & Blackberry Crumble & Ice Cream (DF) (VE)	Ice Cream (DF) (VE)

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WEEK THREE

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Tuna Pasta Bake (GF)	Cottage Pie (GF)	Pork Sausage with Mash Potato & Gravy (GF)	Chilli Con Carne with 50/50 Rice (GF)	Omega 3 Fish Fingers (GF)
Tuna Pasta Bake (DF)	Cottage Pie (DF)	Pork Sausage with Mash Potato & Gravy (DF)	Halal Chilli Con Carne with 50/50 Rice (DF)	Harry Ramsden's Battered Pollock (DF)
Vegetable Pasta Bake (VE)	Vegan Cottage Pie (VE)	Vegan Sausage Pasta Bake (VE)	Pizza Whirl (VE)	Quorn Fishless Fingers (VE)
Seasonal Vegetable Medley	Broccoli	Green Beans, Carrot Batton	Oven Baked Potato Wedges Peas & Sweetcorn Mix	Chipped Potatoes Garden Peas
Gingerbread Biscuit (GF)	Mandarin Muffins (GF)	Ice Cream (GF)	Apple Crumble & Custard (GF)	Vanilla Muffin (GF)
Gingerbread Biscuit (DF) (VE)	Mandarin Muffins (DF) (VE)	Ice Cream (DF) (VE)	Apple Crumble & Ice Cream (DF) (VE)	Apple Turnover (GF) (VE)

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