



## Your Food for Life Catering Mark

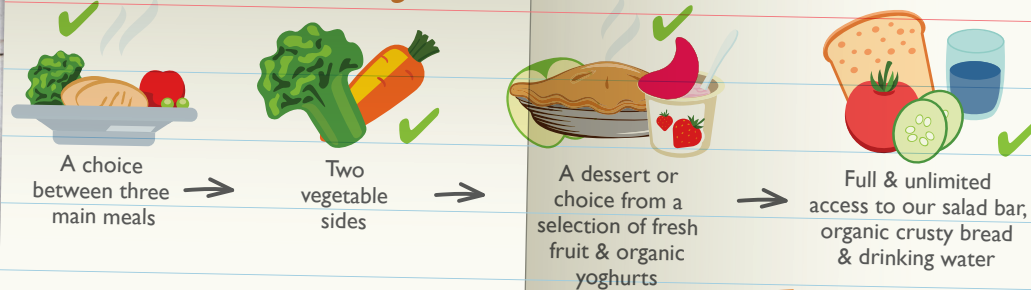


Pssst! Seen this before? It's the Soil Association logo – you might have spotted it in the supermarket or on TV.

The Soil Association awards caterers with the Food for Life Catering Mark for providing food which is healthy, sustainably sourced and better for animal welfare. In Devon, ISS Education has achieved the Food for Life Bronze Catering Mark and is working towards Food for Life Gold and follows the Gold standards for this menu meaning:



## So what's actually included in a school lunch?



## Our flour is Organic!

### Doves Farm, Wiltshire

Doves Farm started as a small, family business in 1978 growing crops to mill organic flour. Today they produce a range of organic, gluten free & artisan flours and grains in addition to organic, gluten free breakfast cereals, pasta, cookies and flapjacks. They are very proud of the many awards their products keep winning for their great taste and quality.

Their original organic ethos remains at the heart of their business and is shared by their customers, farmers and suppliers worldwide. They follow international organic rules rotating crops, grassland and livestock to develop natural soil fertility and create habitats for nature conservation.



## Roll up... get your Free School Meals here!

It's well known now that all Key Stage 1 pupils get their lunchtime meals for free. The good news is that if your family receive certain benefits you may be entitled to free school meals for your child at any age! Whether your child is in KS1 or KS2, please remember to register for free school meals if you think you are entitled. Doing this helps your family and your school!

For more details, please contact your school.



## Why not visit our website...

[www.feedinghungryminds.co.uk](http://www.feedinghungryminds.co.uk)

We know that a lot of you access our website on tablets and mobile phones, so we designed ours to be easier to use on these devices!

We're particularly proud of the school search function. If you type the name of your child's school into the search field, you will be able to access the correct menu, catering mark information and more!

## Special diets & allergies

If your child has a specific dietary need for a medical reason we would be delighted to provide for them! If you would like your child to have a school lunch, a medical dietary request form is available from your school's reception. You can also download it from our new website!

If you have any questions or suggestions about our food give us a call (details below) or e-mail our food development team directly at [FDT@uk.issworld.com](mailto:FDT@uk.issworld.com)



We are always looking for ways to improve our service and welcome your questions and suggestions! What do you think of our new website? Maybe you want to speak to us about the service at your school? No problem! You can get in touch by e-mailing us at [hello@feedinghungryminds.co.uk](mailto:hello@feedinghungryminds.co.uk) or by calling us on 01626 832229.



Contact Us.



## introducing... your marvellous menu for Devon Primary Schools!



Find out about free school meals!

new website!

[www.feedinghungryminds.co.uk](http://www.feedinghungryminds.co.uk)





## Week One

WEEK COMMENCING: 2ND JANUARY -  
23RD JANUARY - 20TH FEBRUARY - 18TH MARCH

Monday

Chicken Fajitas

Mixed Salad  
& Peas

Macaroni Cheese

Jacket Potato  
topped with Coleslaw

Chocolate Cracknell

Tuesday

Cottage Pie

Green Beans  
& Sweetcorn

Vegetarian Sausage with  
Mashed Potato & Gravy

Jacket Potato topped  
with Baked Beans

Apple Crumble  
& Custard

Wednesday

Roast Chicken Breast with  
Roast Potatoes & Gravy

Carrots &  
Green Vegetable Medley

Roast Soya Fillet Strips  
with Roast Potatoes & Gravy

Hummus & Cucumber Wrap

Strawberry Jelly  
& Vanilla Ice Cream

Thursday

Oriental Sticky Salmon Wrap

Mixed Bean Salad  
& Sweetcorn

Margherita Pizza

Cheese & Tomato Pasta Bake

Chocolate Pear Pudding  
& Custard

Friday

Fish Fingers & Chips



Vegetable Cheese Burger & Chips

Jacket Potato topped with Baked Beans,  
Cheese, Coleslaw or Tuna Mayonnaise

Baked Beans  
& Peas

Oat Dream Cookie

DON'T FANCY THE DESSERT ON THE MENU?  
CHOOSE FROM A SELECTION OF FRESH  
FRUIT & ORGANIC YOGHURTS

## Week Two

WEEK COMMENCING: 9TH JANUARY -  
30TH JANUARY - 27TH FEBRUARY - 20TH MARCH

Monday

Beef Lasagne

Carrots  
& Peas

Devon Homity Pie

Jacket Potato topped  
with Baked Beans

Frozen Strawberry Yoghurt

Tuesday

Pork Sausages with  
Mashed Potato & Gravy

Broccoli &  
Sweetcorn

Spaghetti in Tomato Sauce

Jacket Potato  
topped with Cheese

Fruity Flapjack

Wednesday

Roast Turkey with  
Roast Potatoes & Gravy

Green Beans &  
Honey Roast Root  
Vegetables

Vegetable & Butterbean Gratin  
with Roast Potatoes

Tuna Mayonnaise & Sweetcorn Melt

Pineapple Upside Down  
Sponge & Vanilla Sauce

Thursday

Meat Feast Pizza

Mixed Bean Salad  
& Sweetcorn

Margherita Pizza

Jacket Potato  
topped with Coleslaw

Strawberry Jelly &  
Mandarins

Friday

Fish Fingers & Chips



Sticky Quorn Sausages & Chips

Mexican Rice Wrap

Baked Beans  
& Peas

Chocolate Sponge &  
Chocolate Custard

## Week Three

WEEK COMMENCING: 16TH JANUARY -  
6TH FEBRUARY - 6TH MARCH - 27TH MARCH

Monday

Beef Spaghetti Bolognese

Roasted Mediterranean  
Vegetables

Vegetable Chilli  
with Baked Jacket Wedges

Jacket Potato topped  
with Baked Beans

Chocolate Muffin

Tuesday

Vegetable Chow Mein

Coleslaw &  
Sweetcorn

Margherita Pizza

Jacket Potato topped with Baked Beans,  
Cheese, Coleslaw or Tuna Mayonnaise

Golden Rice Crispy Cake

Wednesday

Roast Gammon with  
Roast Potatoes & Gravy

Carrots &  
Leeks and Green Beans

Vegetarian Sausage with Roast Potatoes,  
Gravy & Yorkshire Pudding

Roasted Vegetable & Bean Wrap

Peaches & Yoghurt

Thursday

BBQ Chicken with  
Baked Jacket Wedges

Grilled Tomatoes  
& Sweetcorn

Neapolitan Pasta

Tuna Mayonnaise & Sweetcorn Melt

Apple & Berry Mousse

Friday

Fish Fingers & Chips



Mozzarella & Tomato Puff  
Square & Chips

Jacket Potato  
topped with Coleslaw

Baked Beans  
& Peas

Marble Sponge

A DAILY CHOICE OF FRESH  
WHOLEMEAL & ORGANIC  
WHITE CRUSTY BREAD



UNLIMITED  
ACCESS TO OUR  
SALAD BAR WITH  
3 TO 6 ITEMS TO  
CHOOSE FROM  
AVAILABLE  
DAILY!



All of our cheese is  
**RED TRACTOR**,  
which means it can  
be traced from  
farm  
gate to school  
plate!



All of our eggs are  
**FREE RANGE**.  
We use them in lots  
of our cakes, quiches  
and other homemade  
dishes!

EGGS

CERTIFIED  
SUSTAINABLE  
SEAFOOD  
MSC  
www.msc.org



MSC-C-50236

Seafood with this mark comes from  
a fishery that has been independently  
certified to the MSC's standard for a  
well-managed and sustainable fishery

