

5th September 2022

Good afternoon,

I hope you have had a good summer holidays. We look forward to seeing you all tomorrow.

Please find attached the new lunch menu. It is a three weekly rolling menu. The menu will also be put onto the school website.

Best wishes

Alex Admin Assistant

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WHO ARE THE GREAT PLATE?

The Great Plate is a social enterprise that wants to improve the quality and impact of school meals across our communities. This will mean healthier, more nutritious food and using any profits to create community feasts and freezers for our communities.

Our Food

At first glance our menu may not look too different to other schools, but we don't include the details of each dish on the menu as we find it often distracts the children. We have a fantastic in house team who design the menus including a trained nutritionist and a Cordon Bleu trained chef.

Fun facts about our food-:

•All our pasta and rice is brown or whole grain, as is most of our bread, we use it because it retains a high fibre content which has useful proteins, thiamine, calcium magnesium and potassium.

•We make our sauces with vegetables and pulses and blitz them so that they are undetectable but provide fantastic taste as well as being nutrient packed. (Our Mac n Cheese sauce is actually made from cauliflower and white beans but its super cheesy tasting and you'd never know they're in there!)

•All our desserts are egg, dairy and refined sugar free instead we opt for dates, rapadura sugar and brown rice syrup because they have lower GI's and keep the children satisfied for longer. They also contain things like flax and chia seeds for added omega 3's (which is great for development and muscle growth) and fruit for sweetness and fibre. We also sneak in veggies too, like beetroot in our brownies, courgettes in our lemon cake and loads of others.

•We always offer a daily selection of raw fruit and veg alongside the meals as well as the main vegetable of the day.

Allergies and dietary needs

The Great Plate is aware of the seriousness of allergens, and takes great pride in making sure it's meals are safe. Please let your school know about any allergies your child has. In general will try to accommodate like for like when omitting allergens eg. GF pasta for wheat pasta.

We advise that whilst we take every measure we can to prevent contact, we do use the following allergens in our kitchens, wheat/gluten, egg, milk, soy, mustard, sulphur dioxide, celery, fish, sesame.

sreat plate: weeks commencing: 5th Sept, 26th Sept, 17th Oct, 14th NOV, 5th		
MONDAY	TUESDAY	WEDNESDAY
Jacket Potato with Beans/ Cheese/ Tuna (D, F)	Pesto Pasta (G)	Crispy chicken bites with new potatoes (G)
Veggie Stir fry (SY)	Pizza - Cheese and	Mexican chilli bean
Chocolate Chip Cookie (G)	tomato or Ham (G, D) Strawberry Cake (G)	wrap (G,D) Autumn Spice
		slice (G)
THURSDAY	FRIDAY	VEG
Chinese Fried rice with either chicken or Quorn (SY)	Fish fingers or vegan nuggets, chips and peas (G,F,S)	Each day there will be additional, seasonal veg that is provided on top of these choices. Each school cooking
Picnic lunch – filled sandwich (egg mayo/ham and cheese), big crudité,	Vegan pasty, chips and peas (G,SY)	team will take into account the tastes and interested of the school they serve and
fruit plate (G,D,SY) Shortbread finger (G)	Fruit jelly	also take the chance to share new and different veg as often

Allergen key: contains gluten (G), contains soya (SY), contains fish (F), contains dairy (D), contains egg (E), contains sulphites (SP)

sthe great Plate?	WEEKS COMMENCING: 12TH SEPT, 3RD	OCT, 31ST OCT, 21ST NOV, 12TH DE
MONDAY	TUESDAY	WEDNESDAY
Jacket potato with Beans/ Cheese/ Tuna (D, F)	Creamy chicken curry with rice	Hot dogs/veggie dogs (G)
Samosa with yellow rice and mango chutney (G, SP)	Tomato pasta with cheese (G, D) Semolina cake and	Veggie lasagne (G,D)
Apricot cookie	custard (G)	Lemon drizzle cake (G)
THURSDAY	FRIDAY	VEG
Spanish rice with either sausage or veggie balls (G)	Fish fingers or vegan nuggets, chips and peas (G,F,SY)	Each day there will be additional, seasonal veg that is provided on top of these choices. Each school cooking
Tomato soup and cheese toasties (G,D)	Vegan sausage roll, chips and peas (G,SY)	team will take into account the tastes and interested of the
Chocolate shortbread (G)	Chocolate cornflake treat	school they serve and also take the chance to share new and different veg as often as possible.

Allergen key: contains gluten (G), contains soya (SY), contains fish (F), contains dairy (D), contains egg (E), contains sulphites (SP)

sthe, great ∠plate?	WEEKS COMMENCING: 19TH SEPT, 10TH OCT, 7TH NOV, 28TH NOV	
MONDAY	TUESDAY	WEDNESDAY
Jacket potato with Beans/ Cheese/ Tuna (D, F)	Toad in the hole, onion and gravy (G)	Turkey meatballs or veggie balls with tomato sauce and new potatoes (SM)
Falafel, couscous and humus (SM)	Pasta with harvest sauce (G,D)	Veggie chilli and cornbread (G)
Anzac cookie (G, SP)	Pineapple upside- down cake (G)	Chocolate chip brownie (G)
THURSDAY	FRIDAY	VEG
Curried rice with either smoked haddock or quorn (F) Picnic lunch - filled sandwith (egg mayo/ham and cheese), big crudite, fruit plate (G,E,D) Lemon bar (G)	Fish fingers or vegan nuggets, chips and peas (G, SY) Vegan baked bean and cheese slice (G, D) Yum balls	Each day there will be additional, seasonal veg that is provided on top of these choices. Each school cooking team will take into account the tastes and interested of the school they serve and also take the chance to share new and different veg as often as possible.

Allergen key: contains gluten (G), contains soya (SY), contains fish (F), contains dairy (D), contains egg (E), contains sulphites (SP), contains sesame (SM)