

CATERING SERVICES UPDATE

Having negotiated the first half term, welcoming all pupils back to School, we thought it would be helpful to communicate to both pupils and parents, some of the areas we have been working on.

To ensure that the food offer at the school truly meets the needs and expectations of all age groups and their menu preferences, there are several points we would like to relay and hope you find useful.



Portion Sizes

We will continue to offer the option of a small, or larger portion. All pupils will be encouraged to ask for more if they wish as opposed to the previous method of returning for second helpings, which is currently not practical due to the COVID bubble arrangements.



Seating

We continue to work with the school to try to provide an appropriate dining experience for all pupils. We are continuing to look at how we can best accommodate all pupils to collect their meal from the dining room and sit and eat with a plate and cutlery in place of the current takeaway option. We know that this will improve the overall dining experience.



MENU CHOICE & RANGE

Whilst the decision was made for practical purposes, amidst the considerable COVID challenges at the start of term, to limit the menu choices, we are now looking to further expand our range adding an additional daily salad pot and dressing, a daily vegan/vegetarian meal at both lunch and supper, yoghurt, bircher muesli or smoothies at weekends and vegan choices for dessert and snacks.

As we enter Autumn and Winter the main courses have evolved to be heartier and more substantial and a hot lunch has been introduced for weekend lunch ensuring both the emphasis on fuel and nutrition is recognised.





ALLERGENS

For those families with children that have specific food allergies or intolerances, we ask that you encourage your child to identify themselves personally with our teams, to ensure that our teams can provide the appropriate and necessary assistance. Our Allergen Champions can be recognised by their pink 'Ask about allergens' badge.



COMMUNICATION

Whilst there are clearly several operational and logistical restrictions due to the COVID pandemic, our constant objective and priority is to make dining special. In view of this, we ask that if there are specific points you wish to discuss or raise with us, please do feel comfortable about speaking to Nick or Annie.

We will always do what we can to accommodate specific wishes or individual needs if possible.



MENU SIGNAGE & INFORMATION

Our menus are published on the school website which we hope you will find useful.

The menus and choice options are widely publicised in all the school dining areas and we ask your child to familiarise themselves with these to help them best select what they want as well as assist us in the speed of service.

Our menus will change termly to reflect seasonality and fresh produce availability.



Vegan and Vegetarian meals

By popular request we have taken the decision to identify our Vegan and Vegetarian meals on our menus by highlighting them green so you can clearly see what options are available.

We are always keen to expand our range of vegan dishes so please do feel free to share any favourite recipes you may have. Our nutritionist will be on site on 3rd December to engage with pupils on Vegan diets and menu nutrition.