



We are delighted to have been accredited with the Soil Association Bronze Award Food for Life Catering Mark recognising the quality of the ingredients used in school meals in North Yorkshire.

The award recognises that we meet the following criteria

- At least 75% of the dishes on the menu are freshly prepared from unprocessed ingredients
- All meat and poultry is from farms which meet UK welfare standards
- The fish we serve is from the Marine Conservation Society "fish to avoid list"
- We only use free range eggs v
- No undesirable additives and artificial trans fats are used
- No genetically modified ingredients are used
- Drinking water is always available
- Seasonal and in season produce is part of our menus
- Information about food provenance is available
- We provide for cultural and medical needs
- Suppliers have been verified to ensure that they apply appropriate safety standards
- Staff are supported with training in fresh food preparation and we encourage our staff to be involved in a whole school approach to food issues.

Summer Fruit Pudding



Try this taste of summer in June/July/August when British soft fruits are just at their best.

800g Mixed Berries and Currants
100g Sugar
6 Slices white loaf medium sliced - crusts removed

Method

1. Wash the fruit and drain. Place the sugar in a pan with 4 tablespoons of water. Bring to the boil for 1 minute and ensure the sugar is dissolved. Add the fruit, bring to the boil and cook for 3 minutes to free the juices. Drain the juices from the fruit into a bowl.
2. Line a 1.2lt (2pt) pudding bowl with cling film leaving an overhang. Cut a circle of bread for the base and cut the other slices into triangles.
3. Dip the bread in the fruit juice until soaked and layer up the fruit and bread
4. Pour over any remaining juices and cover with the overhanging cling film. Put a plate on top and weigh down with a couple of cans.
5. Chill in the fridge before serving with single cream.

Log on to our new web site:
www.myschoollunch.co.uk/northyorks
and learn more about our mascot Harbie the carrot, play some on line games or gain inspiration for recipes for some healthy family meals.

Contact us

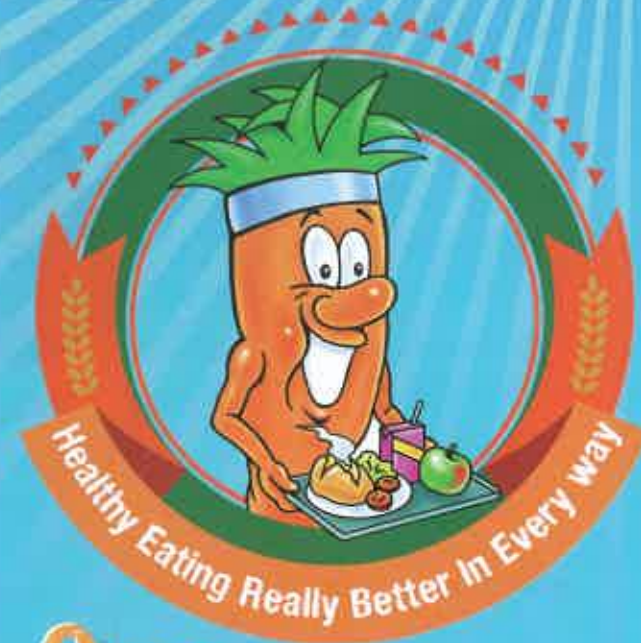
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North Yorkshire
County Council



Summer Menu 2016



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