

Locally sourced food

This has now been endorsed for the second year running by the Soil Association Food for Life - Bronze Catering Award who promote home produced, high quality, fresh food using local suppliers. We work very closely with our suppliers to ensure high standards, not only in food quality, but also safety and hygiene.

Photo shows Cowling CE pupils celebrating the launch of working towards the Food for Life school award with Herbie the Carrot. Pupils, staff and visitors enjoyed a delicious Roast Dinner using locally sourced, farm assured pork loin.



Special diets

If your child has a dietary need please put the request in writing to the headteacher who will then arrange a meeting with the catering team to discuss your child's needs.

Log on to our new web site:

www.myschoollunch.co.uk/northyorks

and learn more about our mascot Herbie the carrot, play some on line games or gain inspiration for recipes for some healthy family meals.

Contact us

June Taylor, Operations Manager – Catering County Hall, Northallerton, North Yorkshire, DL7 8AE.

Tel: 01609 536889 Email: june.taylor@northyorks.gov.uk

If you would like this information in another language or format such as Braille, large print or audio, please ask us. **Tel: 01609 780 780**

Email: customer.services@northyorks.gov.uk

SPECIAL PROMOTIONS

Look out for details from your school regarding Special Promotions this term

Chinese New Year in January featuring Chicken Sweet & Sour with Noodles, Yorkshire Pudding Day 1st February and World Book Day 7th March 2017.

COMPETITION TIME ~ NEW RECIPE!

If you have a tasty recipe which is popular with your family and suitable for serving in our schools and you would like to share it with us please email it to June Taylor (details below) by the end of February 2017. The best recipe will be cooked in your child's school and you will be invited to lunch.

Served w/c:
2nd and 23rd Jan, 13th Feb,
13th Mar and 3rd Apr

WEEK **1**

Served w/c:
9th and 30th Jan, 27th Feb
and 20th Mar

WEEK **2**

Served w/c
16th Jan, 6th Feb, 6th
and 27th Mar

WEEK **3**

Monday

Sausage & Tomato Pasta

Broccoli & Sweetcorn
Herbie Bread

Chocolate & Pear Fudge Pudding
Custard
Fresh Fruit



*Root vegetables
now in season.
Packed with
vitamins
to ward off
infections*

Cottage Pie

Savoy Cabbage & Carrots
Sliced Wholemeal Bread

Fruit Muffin
Fresh Fruit

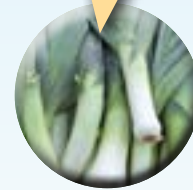
Pizza Margherita

Sweetcorn
Peas

Diced Potatoes
Garlic Bread

Arctic Roll & Mandarins
Fresh Fruit

*At their best Jan/
Feb and March*



Macaroni Cheese

Broccoli
Carrots
Sunflower Seed Bread

Grannies Crunch
Fresh Fruit

Tuesday

Chicken Korma

Green Beans & Cauliflower
Savoury Brown Rice
Naan Bread

Jam Roly Poly & Custard
Fresh Fruit



*The most versatile
veg. Try roasting
with honey, stir
frying or grate into
a cake.*

Roast Chicken, Stuffing & Gravy

Medley of Vegetables
Creamed Potatoes
Pitta Bread

Coconut Rice Pudding & Pineapple
Fresh Fruit

Meat & Potato Pie, Gravy

Cauliflower & Cheese Sauce
Green Beans
Creamed Potatoes
Crusty White Bread

Raspberry Bun & Apple Wedge
Fresh Fruit

Wednesday

Mexican Beef Pot and Cornbread

Sweetcorn Medley
Potato Wedges

Chocolate Muesli Krispie
Fresh Fruit

Lasagne

Mixed Salad
Herbie Bread

Chocolate Surprise Cake
Chocolate Sauce
Fresh Fruit

Roast Pork, Apple Sauce, Gravy

Broccoli & Sweetcorn
Roast Potatoes
Pitta Bread

Apricot Bar & Custard
Fresh Fruit

Thursday

Battered Fish

Tomato Sauce
Peas & Carrots
Chipped Potatoes
Wholemeal Bread

Oaty Apple Crumble & Custard
Fresh Fruit

Pork & Apple Plait & Gravy

Savoy Cabbage & Carrots
Parsley Potatoes
Sliced Wholemeal Bread

Fruit Salad & Yoghurt
Fresh Fruit

Chicken in Tomato Sauce

Medley of Vegetables
Brown Rice
Garlic Bread

Treacle Sponge & Custard
Fresh Fruit

Friday

Breaded Salmon Fillet

Broccoli & Sweetcorn
Potato Wedges
Poppy Seed Bread

Sticky Date & Apple Bar and Custard
Fresh Fruit

Fish Fingers

Peas
Roast Carrots
Saute Potatoes
Herbie Bread

Yoghurt & Abbey Biscuit
Fresh Fruit