

About your children's School Meals

We are Eat Culture Education Catering, the caterer at your school and the largest provider in Nottingham.

Healthy Eating

We are proud to serve healthy, balanced and freshly prepared school meals. Our meals give children all the energy they need to power through the day, helping them concentrate at school and supporting their wellbeing.

Free School Meals

Universal Infant Free School Meals can save parents up to £487 per year. School meals are free for children in reception, year 1 and year 2. Ask for school meals at your school office.

If you are in receipt of benefits you may be entitled to continue having Free School Meals. Check your eligibility and apply at <https://www.gov.uk/apply-free-school-meals>

Our Food



Our food has Food for Life accreditation showing that:


- Our food is sourced locally
- Our meat is Red Tractor assured, meaning it's safe and produced locally
- Our fish is certified by the Marine Stewardship Council
- Our meals are healthy, nutritious balanced and also low in fat, sugar and fat

Dietary Requirements and Allergens

Special diets are extremely important to us. We work with each school to ensure the special diet process is effective, reassuring you that children with allergies or intolerances can eat safely with us.

Week: 1
Date: 19th February, 11th March, 15th April, 6th May
3rd June, 24th June, 15th July

Annesley

Salad, Fresh Fruit, Bread and Water are available to pupils every day in all schools.  = Vegetarian

For Allergen information please ask a member of the catering team.



Monday

Sausage. Mashed Potatoes. Baked Beans

Veggie Sausage. Mashed Potatoes. Baked Beans

Cheese Sandwich with Salad

Chocolate Sponge & Chocolate Custard

Fresh Fruit Salad

Tuesday

Cheese & Tomato Pizza. Carrot Sticks or Sweetcorn

Tomato & Basil Pasta with Baguette Slice & Salad

Ham Sandwich with Salad

Shortbread Cookie

Fresh Fruit Salad

Wednesday

Roast Chicken & Stuffing with gravy Roast Potatoes Vegetable Medley

Quorn Roast & Stuffing with gravy Roast Potatoes Vegetable Medley

Cheese & Tomato Panini with Salad

Ice Cream with Fruit

Fresh Fruit Salad

Thursday

Beef Lasagne with Baguette Slice & Seasonal Vegetables

Veggie Lasagne with Baguette Slice & Seasonal Vegetables

Jacket Potato with Tuna & Salad

Flapjack with Raisins Milk

Fresh Fruit Salad

Friday

Fish Fingers with Oven Chips and Seasonal Vegetables

Veggie Fajita Wrap with Oven Chips and Seasonal Vegetables

Cheese Sandwich with Salad

Chocolate Shortbread Slice with Milk

Fresh Fruit Salad



MSC-C-54995 'Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org'




Main

Dessert



Week: 2
Date: 26th February, 18th March, 22nd April, 13th May,
10th June, 1st July, 22nd July

Annesley

Salad, Fresh Fruit, Bread and Water are available to pupils every day in all schools.  = Vegetarian

For Allergen information please ask a member of the catering team.



Monday

Tuesday

Wednesday

Thursday

Friday

Beef Cottage Pie served with Gravy and Seasonal Vegetables

BBQ Chicken with ½ Jacket Potato & Seasonal Vegetables

Roast Beef & Yorkshire Pudding. Gravy Mashed Potatoes. Vegetable Medley

Homemade Sausage Roll served with New Potatoes & Baked Beans

Fish Portion Oven Chips with Seasonal Vegetables

Cheese & Onion Roll served with Roast Potatoes & Seasonal Vegetables

Cheese & Tomato Pizza. ½ Jacket Potato Sweetcorn Cob or Seasonal Vegetables

Quorn Roast & Gravy. Yorkshire Pudding with Mashed Potatoes Vegetable Medley

Veggie Sausage with New Potatoes & Baked Beans

Veggie Balls served with Oven Chips. Gravy & Seasonal Vegetables

Tuna Sandwich with Salad

Tomato & Basil Pasta served with Baguette Slice & Seasonal Vegetables

Cheese & Tomato Panini served with Salad

Jacket Potato served with Baked Beans & Cheese

Macaroni Cheese served with Baguette Slice & Seasonal Vegetables

Oaty Cookie

Jelly & Fruit

Marble Cake

Apple Crumble Muffin Milk/Custard

Chocolate Brownie

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad



Main


Dessert



MSC-C-54995 'Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org'



Week: 3
Date: 4th March, 25th March, 29th April, 20th May,
17th June, 8th July

Salad, Fresh Fruit, Bread and Water are available to pupils every day in all schools.  = Vegetarian

For Allergen information please ask a member of the catering team.



Annesley

Monday

Tuesday

Wednesday

Thursday

Friday

Pork Sausage & Bean Casserole with New Potatoes & Seasonal Vegetables

Cheese & Tomato Pizza. Oven Chips & Baked Beans

Roast Pork Stuffing & Gravy
Roast Potatoes
Vegetable Medley

Chicken Kebab with Couscous. Flatbread. Yoghurt Dip & Seasonal Vegetables

Salmon Fish Cake with Mashed Potatoes
Seasonal Vegetables

Cheese Flan served with New Potatoes & Seasonal Vegetables

Mexican Veggie Sausage Pasta served with Baguette Slice & Salad

Quorn Roast Stuffing & Gravy
Roast Potatoes
Vegetable Medley

Savoury Veggie Mince served with Mashed Potatoes & Seasonal Vegetables

Spiced Vegetable Pasty served with Mashed Potatoes. Yoghurt Dip & Seasonal Vegetables

Ham Sandwich with Salad

Jacket Potato with Baked Beans & Cheese

Cheese & Tomato Panini served with Salad

Cheese Sandwich with Salad

Tomato & Basil Pasta served with Baguette Slice & Salad

Jam Crumble Bar

Sticky Toffee Pudding & Custard

Angel Delight with Fruit

Lemon Drizzle Cup Cake
Milk

Chocolate Orange Cookie

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad

Fresh Fruit Salad



MSC-C-54995 'Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org'



Main

Dessert

