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eception, year meals for all

FREE

1 and year 2

pupils

Free Meals

Award Winning Meals Made

SPRING SUMMER MENU 2020

-eeding Young Minds

Local Food by our Suppliers

Our meals are more local than you think, these are our trusted producers

Holdsworth Foods in Tideswell provide all our groceries

Gary Adnitt, Sales Director at Holdsworth



66 It's great to work closely with Derbyshire enjoy all the meals. Catering Service team to provide nutritious meals for the Derbyshire children, I hope you

the majority of the county. **John Palin** in Tansley provide our fresh fruit, vegetables and potatoes for

and potatoes for the north of the county. Tomson Buxton Ltd provide our fresh fruit, vegetables

our schools

organic beef meatballs, burgers and diced beef. Lower Hurst Organic in Hartington provide our

have a.5 star EHO rating

Andrew Sebire, Farmer at Lower Hurst Organic



top priority. school with organic beef, animal welfare is my I have a herd of pedigree Herefords that graze over 275 acres at Hartington. I supply your

Quality of food

meals is sustainable and locally sourced. This means that the food used in our Life Served Here" by the Soil Association. accredited with the quality mark "Food for For the past five years our menus have beer

encourage positive are carefully planned to Our menus

healthy eating habits

by Local People

All our meat

is British

and Farm

Assured

Local Staff

Wage, this helps support the local economy. by paying above the National Living Wage and Minimum Derbyshire Catering Service invest in their local people

Elaine Jones, Caterer at Glossopdale School



changes, I can definitely say that the quality of the food and cooking is now at its best. 66 I have worked for Derbyshire Catering Service for 38 years. During this time I have seen many

Jayne Brailsford, Catering Supervisor at Ashover Primary School

the children's names and what food they like on their plate. This means that they will always enjoy their dinner.



Lorna Nolan, Catering Supervisor at Breadsall C of E Primary School



always dress up and decorate the dining room. l love making dinner times special for the children by making the most of the theme days. I

in Derbyshire

our staff live

Over 95% of

dietary support medical diets for pupils on professional We provide

prepared on the day they are

served

are freshly Our meals

DCC A3 Standard Menu_Spring-Summer 2020_COMPLETE.indd 1



Salad, vegetables, bread, fresh fruit and drinking water are available freely. Jacket potatoes and sandwiches with various fillings are available in most schools, please check what the local arrangements are in your school. We endeavour to serve food as specified on the menu, however there are some circumstances when this isn't possible. You can be assured that these instances will be kept to an absolute minimum.

ALLERGY ICONS















Sulphites























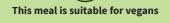








Crustaceans



Please contact Katie Woods 01629 536702 or catering@derbyshire.gov.uk for more information.

We offer tailed medical diets for any child requiring them.



This dessert contains 50% fruit







Marine Stewardship Council compliant

Theme Days**

Our new Theme Days for the Spring Summer menu, made up of school dinner favourites.











DCC A3 Standard Menu_Spring-Summer 2020_COMPLETE.indd 2 06/02/2020 12:07:18