

and local suppliers champion our British We always think seasonally and

British farming and which is better for which guarantees Served Here menu quality fresh food This is a Bronze we serve high Food for Life

animal welfare!



and do not feature on menus without their seal of approval! We would love to hear your feedback, please contact your local team. option for your child, so we have made sure there are favourite dishes available each day. All of our recipes are evaluated by pupils We are delighted to share with you Autograph's new Autumn/Winter menu. We know our school meals are a healthy and tasty

in carefully sourcing

our ingredients We take pride

welfare and ethical

our eggs are free range, our meat is sourcing. All of to support animal

our ingredients are British and some of

=airtrade certified.

Seru	=	TO THE MAIN EVENT				TO FINISH					TO FINISH	THE MAIN EVENT				
Served Daily	Carrot Cake with Fruit Slices and Vanilla Sauce	Baked Beans and Sweetcorn	Vegetarian Sausages with Mashed Potato and Gravy	With Rice VE		Wholemeal Chocolate Cake with Chocolate Sauce	Green Beans and Sweetcorn	BBQ Bean Wrap with Potato Wedges	Cheese and Tomato Pizza with Potato Wedges		Banana Cake with Custard	Sweetcorn and Cauliflower	Sweet Potato and Lentil	Macaroni Cheese		
	Slices	orn				Cake	orn		Pizza	-		wer	entil	0		
Freshly Baked Bread	Coconut Oat Cookie Ve	Green Beans and Roasted Vegetables	Cheesy Topped Tomato and Basil Pasta Bake	Southern Style Crunchy Chicken with Rice	WEEK 3 - 11TH NOV, 2	Apple and Berry Pie with Custard	Carrots Roundels and Cauliflower Florets	Roasted Vegetable Pasta Bake	Pork Sausages with Mash and Gravy	WEEK 2 - 4TH NOV, 2	Apple Pancake Ve	Mashed Carrot and Swede and Peas	(African Spiced Rice with Vegetables)	Beef Pasticio (Pasta Bake with Beef Mince and Bechamel Sauce)	WEEK 1 - 28TH OCT, 18TH	
Seasonal Vegetables/Salads	Chocolate Cornflake Cake Ve	Chunky Carrots and Parsnips	Cheese and Onion Pasty with Roast Potatoes and Gravy	Roast Pork with Stuffing, Roast Potatoes and Gravy	WEEK 3 - 11TH NOV, 2ND DEC, 6TH JAN 2020, 27TH JAN, 24TH FEB, 16TH MAR	Mandarin Cheesecake	Mashed Swede and Green Cabbage	Vegetable and Chickpea Wellington with Roast Potatoes and Gravy	Roast Gammon with Roast Potatoes and Gravy	WEEK 2 - 4TH NOV, 25TH NOV, 16TH DEC, 20TH JAN 2020, 10TH FEB, 9TH MAR	EasiYo Strawberry or Lemon Mousse	Carrots Roundels and Green Cabbage	Vegetable Hotpot Vg	Roast Chicken with Stuffing, Roast Potatoes and Gravy	WEEK 1 - 28TH OCT, 18TH NOV, 9TH DEC, 13TH JAN 2020, 3RD FEB, 2ND MAR, 23RD	
Fresh Fruit	₩ Orange Jelly with Mandarin Slices	Sweetcorn and Crunchy Coleslaw	Jacket Potato Bar with a Choice of Fillings: Baked Beans VE, Cheese or Vegetable Chilli VE	Beef Burger in a Bun with Potato Wedges	24TH FEB, 16TH MAR	Fruity Jelly with Peaches	Ratatouille and Broccoli Florets	Jacket Potato Bar with a Choice of Fillings: Baked Beans Vg. Cheese or Vegetable Chilli Vg	Chicken Curry with Rice), 10TH FEB, 9TH MAR	Fruity Jelly and Ice Cream	Green Beans and Roasted Vegetables	Jacket Potato Bar with a Choice of Fillings: Baked Beans V _E , Cheese or Vegetable Chilli V _E	Chicken Biryani (Indian Spiced Chicken and Rice)	FEB, 2ND MAR, 23RD MAR	
EasiYo Yoghurt	with Fruit Slices	Garden Peas and Baked Beans	Mexican Cheese and Bean Quesadilla with Chips or Pasta	Fish Fingers or Salmon Fish Fingers with Homemade Tomato Ketchup and Chips or Pasta		Parsnip and Coconut Flapjack with Fruit Slices	Garden Peas and Baked Beans	Chickpea Burger in a Bun with Tomato Ketchup and Chips or Pasta	Breaded Fish Fillet with Tomato Ketchup and Chips or Pasta		with Fruit Slices	Garden Peas and Baked Beans	Cheese and Tomato Quiche with Chips or Pasta	Fish Fingers with Tomato Ketchup and Chips or Pasta		

created with the help of our Nutritionists

Our recipes are

support nealthy

eating

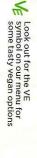
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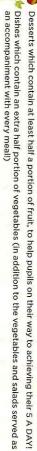












Dishes with wholegrain ingredients to increase fibre and promote healthy digestion







supports children to eat more vegetables by... initiative which aims to increase vegetables have pledged to support the 'Peas Please' Did you know that 80% of children are not eating enough vegetables? Autograph in children's diets. Your school menu

- Offering at least two seasonal vegetables and salads every day
- Offering a colourful variety of different vegetables and salads across the week
- Adding extra delicious vegetables to our dishes to add colour and great flavour
- Using our homemade Tomato Base Sauce, made from a combination of six different fresh vegetables, in many of our dishes such as pasta, pizza and curry

Making a pledge for more veg

Look out for the carrot symbol on the menu This shows dishes with an extra half portion of vegetables (in addition to the vegetables and salads served alongside every meal).

AND INTOLERANCES

allergies and intolerances can enjoy school diets process ensures that all pupils with Autograph's award winning special meals with their friends.

Don't forget that all Reception, Year 1 and Year 2 pupils

FREE SCHOOL MEALS UNIVERSAL INFANT

can enjoy a school meal without charge every day irrespective of income. However, don't forget to still

register if you are entitled to Free School Meals this is very important for your school's funding! FREE SCHOOL MEALS- LOW INCOME

Are you missing out? To check free school meal

entitlement contact your school office.

Intolerances Referral Form' from your school; all other special dietary requirement please do not hesitate to contact your local Autograph Office. Alternatively you can request the 'Allergies & If your child has a food allergy, intolerance or completed forms must be supported with medical referral.

CONTACT US

A WORD FROM YOUR LOCAL TEAM

We are very proud of the freshly produced quality food that we feed your children, these lunches will

nelp your children with their social skills and expand

their tastes.

If you have any feedback on the menus or ideas for new recipes please let us know.

employment opportunities with Autograph, service, or would like to enquire about If you have any questions on our please contact

autograph.schools@interserve.com

differently about food, cooking, health and our environment!

To inspire and educate pupils to think









