Week 1: Apr 16th, May 7th, June 4th, June 25th, July 16th, Sept 10th, Oct 1st

The Ship's Galley Summer Menu 2018

Monday	Tuesday	Wednesday	Thursday	Friday
chicken stir fry & noodles	pasta bolognese	roast chicken or veggie roast	ham and pineapple pizza, potato wedges	mackerel & chips with peas
or	or	with roast potatoes, seasonal garden	or	or
vegetarian stir fry & noodles	vegetarian pasta	vegetables, yorkshire pudding and gravy	cheese and tomato pizza, potato wedges	cheese and tomato quiche
or	or	or	or	or
jacket potato with				
tuna, cheese & baked beans				
*	*	*	*	*
fresh seasonal vegetables/fresh salad bar				
&	&	&	&	&
fruit crumble with custard	ice cream with fresh fruit slices	jelly with fresh fruit salad	steamed apple cake and custard	shortbread
available daily:				
yogurt, fresh fruit salad, fresh fruit , bread	yogurt, fresh fruit salad, fresh fruit , bread	yogurt, fresh fruit salad, fresh fruit , bread	yogurt, fresh fruit salad, fresh fruit , bread	yogurt, fresh fruit salad, fresh fruit , bread

Week 2: Apr 23rd, May 14th, June 11th, July 2nd, July 23rd, Sept 17th, Oct 8th

Monday	Tuesday	Wednesday	Thursday	Friday
beef taco	chicken pasta bake	roast ham or veggie roast	beef burger or veggie burger	fish fillet or veggie sausages
or	or	with roast potatoes, seasonal garden	with creamy mash and gravy	with baked beans & chips
bean taco	cheesy topped tomato pasta bake	vegetables, yorkshire pudding and gravy	or	or
or	or	or	jacket potato with	jacket potato with
jacket potato with	jacket potato with	jacket potato with	tuna, cheese & baked beans	tuna, cheese & baked beans
tuna, cheese & baked beans	tuna, cheese & baked beans	tuna, cheese & baked beans	*	*
*	*	*	fresh seasonal vegetables/fresh salad bar	fresh seasonal vegetables/fresh salad bar
fresh seasonal vegetables/fresh salad bar	fresh seasonal vegetables/fresh salad bar	fresh seasonal vegetables/fresh salad bar	&	&
&	&	&	banana cake and custard	fruity flapjack
butter crunch biscuit	carrot cake	jelly ice cream	*available daily:*	*available daily:*
available daily:	*available daily:*	*available daily:*	yogurt, fresh fruit salad, fresh fruit , bread	yogurt, fresh fruit salad, fresh fruit , bread
yogurt, fresh fruit salad, fresh fruit , bread	yogurt, fresh fruit salad, fresh fruit , bread	yogurt, fresh fruit salad, fresh fruit , bread		

Week 3: Apr 30th, May 21st, June 18th, July 9th, Sept 3rd, Sept 24th, Oct 15th

Monday	Tuesday	Wednesday	Thursday	Friday
brunch special (sausage or veggie sausage, baked potato wedges, baked tomato and baked beans) or jacket potato with tuna, cheese & baked beans	savoury quiche or veggie quiche with ham or egg salad and crunchy coleslaw or jacket potato with tuna, cheese & baked beans *	roast pork or veggie roast with roast potatoes, seasonal garden vegetables, yorkshire pudding and gravy or jacket potato with tuna, cheese & baked beans	chicken curry and (50/50 wholegrain/white) rice or veggie curry and (50/50 wholegrain/white) rice or jacket potato with tuna, cheese & baked beans	cod fish fingers or veggie <i>fish</i> cakes or jacket potato with tuna, cheese & baked beans
* fresh seasonal vegetables/fresh salad bar & chocolate oat cookie *available daily:* yogurt, fresh fruit salad, fresh fruit , bread	fresh seasonal vegetables/fresh salad bar & ice cream melon boats *available daily:* yogurt, fresh fruit salad, fresh fruit , bread	* fresh seasonal vegetables/fresh salad bar & peach crumble with custard *available daily:* yogurt, fresh fruit salad, fresh fruit , bread	* fresh seasonal vegetables/fresh salad bar & fruity cereal bar *available daily:* yogurt, fresh fruit salad, fresh fruit , bread	* fresh seasonal vegetables/fresh salad bar & fruit and toffee crispy *available daily:* yogurt, fresh fruit salad, fresh fruit , bread

Children have the choice of water or semi skimmed milk to drink with each meal

Eat Well Live Well

In light of the Government's Childhood Obesity Plan, nutrition and healthy eating continues to be at the heart of everything we do. Our Eat Well Live Well Strategy outlines our commitments to supporting pupils to gain healthy eating habits for life including;

- ⇒ Providing nutritionally balanced menus that pupils will enjoy
- ⇒ Using nutritionally preferable ingredients which are lower in fat, saturated fat, sugar and salt
- ⇒ Ensuring our homemade desserts contain a restricted amount of sugar and are in line with portion size guidance
- ⇒ Supporting pupils to gain key life skills through educational cookery and nutrition workshops
- ⇒ Educating pupils about food, seasonality and health with educational posters in the dining hall



FREE SCHOOL MEALS

All Reception, Year 1 and Year 2 pupils can enjoy a school meal without charge every day irrespective of income. However please, do still register if you are entitled to Free School Meals—this is very

important for school funding!

FREE SCHOOL MEALS—LOW INCOME

To check free school meal entitlement visit www.cornwall.gov.uk/schoolmeals or contact your school office.

A MESSAGE FROM OUR KITCHEN

Our menu is full of tasty, healthy, good quality meals produced from scratch by our in-house catering team led by Mrs Trestain. They are all passionate about giving your children the best start in life and understand that the food we provide can do this. Meals are nutritionally balanced and will help your children with their learning and concentration. We also hope to encourage your children to try a wide range of different foods.

ALLERGIES AND INTOLERANCES

Mrs Trestain works with parents to ensure that all pupils with allergies and intolerances can enjoy safe and suitable school meals with their friends. If your child has a food allergy, intolerance or other special dietary requirement please do not hesitate to contact the school.