Free Lunch!

Key Stage 1

Every child in Reception, Year 1 and Year 2 is entitled to a free school lunch.

A healthy lunch will benefit your child by:

- Providing a balanced meal which improves concentration and learning in the afternoon.
- · Introducing your child to a wide range of foods
- Developing their social skills, children sit down at a table together and enjoy a meal,

You do not need to apply, though you will need to order the meals so please contact your child's school for further information.

Our Local Barnsley Suppliers

G A Kelly

G A Kelly, based in Barnsley provide quality fresh fruit and vegetables to Food & More's Barnsley schools

Are your children eating School meals?

Healthy, well fed children are better learners and have the best chance to succeed. They are:-

- Better behaved.
- · More alert with higher levels of concentration.
- Proven to have better academic improvement.

Key Stage 2

Children in Key Stage 2 are also entitled to free school meals if parents are receiving:

- Income Support
- income based Employment & Support Allowance
- income based Jobseekers Allowance
- · support under part VI of the Immigration and Asylum Act 1999
- the Guaranteed element of State Pension Credit
- Child Tax Credit provided your annual income as assessed by the Inland Revenue does not exceed £16,190 and provided that Working Tax Credit is not included.

How to apply

Ask for an application form from your child's school.

Contact Food & More

Telephone: 07891567664

Email: Jillian.Hirst@carillionplc.com

Mail: Food & More

> Carillion Local Government Services c/o Park Street Primary School

Park Street Wombwell Barnsley S73 OHS

Further Information is available from www.foodandmore.uk.com or www.facebook.com/foodandmore



Food & More is Carillion's catering business and offers bespoke catering solutions to the education and business sectors across the UK. Food & More provides catering services to 200 schools throughout the UK.











Did you know?

- · All our eggs are Free Range
- Over 75% of our meals are freshly prepared using seasonal ingredients
- We use Local Suppliers for fruit & Vegetables
- All our menus comply with the Government School Food Standards



Week One

27/2/17 20/3/17 24/4/17 15/5/17 12/6/17 3/7/17 24/7/17

MONDAY

Beefburger in a Bun with Tomato Salsa OR Quorn Tikka Brown Rice and Naan Bread Homemade Jacket Wedges Peas or Baked Beans Apple Crumble and Custard

TUESDAY

Roast Chicken Breast with Gravy and Cranberry Sauce OR Cheddar Cheese Omelette New Potatoes Fresh Cabbage OR Baked Beans Chocolate and Orange Roll with Custard Sauce

WEDNESDAY

Butchers Pork Sausages (onion gravy available) OR Roasted Vegetable Pasta pot with Garlic Bread Mashed Potatoes Mixed Vegetables Jam and Coconut and Custard

THURSDAY

Roast Pork Yorkshire Pudding with Gravy and Apple Sauce OR Veggie Grill with Tomato Roast Potatoes Fresh Broccoli and Carrot and Swede Dice Cornflake Crispy Bun OR Fresh Fruit Salad

FRIDAY

Breaded Oven Baked Fish fingers and Tomato Ketchup OR Meat Free Meatballs in Gravy Chips Garden Peas OR Baked Beans Homemade Shortbread and Fresh Orange

Week Two

6/3/17 27/3/17 1/5/17 22/5/17 19/6/17 10/7/17

MONDAY

Chicken Tikka Masala with Boiled Rice OR Vegetable Sausages and BBQ Dip New Potatoes Sweetcorn and Peas Mandarin Drizzle Sponge and Custard

TUESDAY

Roast Beef Yorkshire Pudding and Gravy OR Cheese and Potato Cake Roast Potatoes Fresh Cabbage and Fresh Carrots Vanilla Ice Cream and Pineapple

WEDNESDAY

Ham and Cheese Pizza OR Quorn Roast Homemade Jacket Wedges Spaghetti Hoops or Peas Chocolate Chip Sponge and Custard

THURSDAY

Roast Pork served with Gravy and Apple Sauce OR Mediterranean Pizza Slice Mashed Potatoes Fresh Broccoli and Fresh Carrots Jam Shortbread Square

FRIDAY

Salmon Nuggets with Tomato Ketchup OR Cheddar Cheese and Bean Wrap Chips Peas or Baked Beans Fruit Crumble and Custard

Week Three

13/3/17 3/4/17 8/5/17 5/6/17 26/6/17 17/7/17

MONDAY

Minced Beef and Vegetables OR 3 Bean Chilli and Brown Rice New Potatoes Green Beans and Carrots Peach Crumble and Custard

TUESDAY

Roast Chicken served with Gravy and Cranberry Sauce OR Savoury Quorn Tortilla Mashed Potatoes Fresh Cauliflower and Fresh Cabbage Iced Cake Slice and Fresh Fruit

WEDNESDAY

Lasagne served with Garlic Bread OR Veggie Burger in Bun Homemade Jacket Wedges Sweetcorn and Peas Cherry Sponge and Custard

THURSDAY

Roast Beef Yorkshire Pudding and Gravy OR Sweet and Sour Vegetables with Egg Noodles Roast Potatoes Fresh Broccoli or Fresh Carrots Jelly with Fruit Salad

FRIDAY

Breaded Fish Fillet with Parsley Sauce or Tomato Ketchup OR Cheese and Tomato Pizza Chips Peas and Baked Beans Chocolate Mousse

