



Our Food

Taylor Shaw's menus are designed to be child friendly, as well as compliant with the Government's school food standards. We use high quality, healthy and nutritious ingredients, prepared fresh on site, on the day of consumption, by suitably trained and child focused employees.

At the heart of our service lies a menu that contains the correct balance of food and nutrients across the week, in order to encourage children to learn, love food, play and grow.

Our lunches include a choice of...

- Meat & vegetarian main courses and accompanying carbohydrates
- 2 vegetable options
- Various salad choices
- Wholemeal or white fresh, crusty baked bread, daily
- A selection of hot and cold desserts
- Chilled water



They are tasty and delicious too



Feedback/Contact

If you would like to comment on our meals or provide feedback on our service, please email jody.munn@taylorshaw.com

Medical Diets and Allergies

If your child has a specific dietary need for a medical reason, we will work with you to create a menu to meet the needs of your child. We follow a Medical Diet Procedure to ensure your child can safely eat with us. If you would like your child to have a school meal, we would need to see a medical certificate from your child's consultant. We can then proceed with creating a suitable menu. Please ask your school for the Medical Diet Request form.

Once you have completed it please return to the school along with the Medical evidence, please ensure all details are correct and it has been signed. This will then be passed onto the Taylor Shaw team who will then create a safe menu for your child and implement as soon as possible.

Why claim Free School Meals?

ALL children in Reception, Year 1 and Year 2 are all eligible for a Universal Infant Free School Meal!

Let Edwards & Blake take the pressure off making a pack lunch and let us provide your child with a nutritionally balanced, hot and delicious lunch, for

FREE!

You could save yourself time and £100's a year by giving up the packed lunch



All our food meets allergen guidelines

We offer a tasty hot meal selection with salad and fresh bread options



We make food fun, encouraging children to try something new



All our meat is Red Tractor assured



Our menus meet government school food guidelines



Our menus contain at least one portion of fruit and one portion of vegetables





Menus Spring Summer 2022

Bassingbourn

Week One Dates 19th Apr – 9th May – 30th May – 20th June – 11th July – 12th Sept – 3rd Oct

Week 1	"GREEN EARTH MONDAY"	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal Option	Wholemeal Margherita Pizza Slice with Jacket Wedges	Classic Pasta Bolognese & Garlic Bread	Roast Gammon with Yorkshire Pudding, Roast Potatoes & Gravy	Creamy Chicken Curry & Mixed Rice	Fish Fingers with Chips & Tomato Sauce
Vegetarian Main Meal Option	Smokey Spiced Vegetable Stew with Mexican Rice	Sticky Barbecue Vegetables & Noodles	Quorn Roast with Yorkshire Pudding, Roast Potatoes & Gravy	Veggie Burger with Baked Wedges	Crispy Vegetable Nuggets with Chips & Tomato Sauce
Vegetable Selection	Green Beans Sweetcorn	Broccoli Carrots	Cauliflower Seasonal Greens	Sweetcorn Carrots	Baked Beans Garden Peas
Jacket Potato Option	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna
Sandwich Option	Ham	Cheese	Tuna	Cheese	Ham
Dessert	Flapjack	Marble Cake & Chocolate Sauce	Vanilla Ice Cream	Shortbread Finger	Chocolate Cookie

Week Two Dates 25th Apr – 16th May – 6th June – 27th June – 18th July – 29th Aug – 19th Sept – 10th Oct

Week 2	"GREEN EARTH MONDAY"	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal Option	Wholemeal Margherita Pizza with Potatoes	Chicken & Sweetcorn Meatball with Pasta	Roast Chicken with Yorkshire Pudding, Roast Potatoes & Gravy	Chicken Pie & Mash	Fish Fingers with Chips & Tomato Sauce
Vegetarian Main Meal Option	Veggie Chili with Mixed Rice	Tomato & Basil Pasta	Quorn Roast with Yorkshire Pudding, Roast Potatoes & Gravy	Creamy Baked Macaroni Cheese	Veggie Hot Dog with Onions & Chips
Vegetable Selection	Sweetcorn Garden Peas	Seasonal Vegetables	Carrots Savoy Cabbage	Broccoli Sweetcorn	Baked Beans Garden Peas
Jacket Potato Option	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna
Sandwich Option	Ham	Cheese	Tuna	Cheese	Ham
Dessert	Oaty Crunchy Biscuit	Apple Crumble & Custard	Jelly with Fruit	Carrot Cake	Chocolate Brownie

Week Three Dates 2nd May – 23rd May – 13th June – 4th July – 25th July – 5th Sept – 26th Sept – 17th Oct

Week 3	"GREEN EARTH MONDAY"	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal Option	Wholemeal Margherita Pizza with Baby Baked Potatoes	Traditional Sausage & Mash with Gravy	Roast Turkey with Stuffing, Roast Potatoes & Gravy	Chicken Enchilada with Baked Wedges	Fish Fingers with Chips & Tomato Sauce
Vegetarian Main Meal Option	Veggies Meatballs with Tomato Sauce & Pasta	Chinese Vegetable Curry with Rice & Naan	Quorn Roast with Stuffing, Roast Potatoes & Gravy	Veggie Mince Pasta Bolognese & Garlic Bread	Cheese & Onion Quiche & Chips with Tomato Sauce
Vegetable Selection	Mixed Vegetables Garden Salad	Green Beans Cauliflower	Spring Greens Carrots	Broccoli Sweetcorn	Baked Beans Garden Peas
Jacket Potato Option	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna	Jacket Potato with Beans, Cheese or Tuna
Sandwich Option	Ham	Cheese	Tuna	Cheese	Ham
Dessert	Beetroot Brownie	Flapjack Finger	Jelly with Fruit	Lemon Courgette Cake	Frozen Toffee Yoghurt

