## welcome

Welcome to the Good School Food Summer Menu. In Hertfordshire we are extremely proud of our menus and the ingredients we use. Have a look at these key menu facts and features that underpin our achievements. Good School Food is healthier and tastier than ever before in Hertfordshire.

- All of Hertfordshire's Good School Food menus comply fully with the Government's Nutrient and Food Standards.
- The chicken breast fillets used on our Roast Wednesdays are from British reared birds and are a natural product, full of great British goodness.
- Our frozen potato supplier, McCain works with over 300 UK farmers, with many of these relationships stretching back for three generations. Integral to the potato growing process is their own potato seed business, giving complete control over the quality of the potatoes they use from seed to harvest.
- The tomatoes we use during UK season have been grown in greenhouses in Anglia that have been powered by a local sugar beet factory which was recently featured on BBC2's Jimmy's Farming Heroes.
- 38 Somerset farmers supply all the milk needed to make our cheese, and our apple juice is pressed from locally grown apples.
- The beef used in our recipes is supplied from a local farmers' consortium and, wherever possible, we use only British produce. Our suppliers actively participate in food miles reduction so we're helping the environment too!
- All our new menus are designed to offer 2 or more of your child's recommended '5 a day' fruit and vegetables making it easier for you to provide your child's full quota of 5 a day!
- Wherever possible, we do not use ingredients with any artificial additives, colourings or preservatives and do not knowingly use any food containing GM (genetically modified) ingredients.
- A basket of freshly baked bread is offered daily and could include a selection of wholemeal breads to complement your child's meal.

#### Financial help for Good School Food in Hertfordshire

**Birds Eye** 

If your family are in receipt of certain benefits you may be entitled to claim free school meals for any children that attend a Hertfordshire County Council School.

You will need to complete an application form which is available for download from our website or by calling our customer service line on 01438 737370.

Our website address is: - www.hertsdirect.org/scholearn/canhelp

# Meet our Suppliers



#### Birds Eye Birds Eye Foodservice

The Birds Eye name needs no introduction. Birds Eye is one of the UK's best loved brands, with a heritage spanning nearly 100 years.

Building on the unique heritage of the Birds Eye brand, Birds Eye Foodservice is committed to producing the highest quality food, that's frozen for freshness, is naturally nutritious, sustainable and traceable.

The full product range delivers a premium, quality selection of innovative products, and as you'd expect from the Birds Eye brand, there's a core focus on healthy dining for children – with nutrition, quality and convenience the cornerstones of their Foodservice range

Birds Eye Best-sellers such as their Omega 3 Fish Fingers will deliver a clear point of difference on Hertfordshire's menu's and carry the 'Captain's Nutrition Mission' statement as a guarantee of their goodness. Hertfordshire Catering also use Birds Eye Soya Beans in their Beanie Hotpot, making this great tasting vegetarian option even more nutritious.

The Captain's Nutrition Mission builds on the already high standards set by Birds Eye, denoting that all the products are free from hydrogenated vegetable oil and are non GM, the meat products contain no added phosphates, while core lines all feature 100% prime fish fillet or 100% chicken breast. Their Omega 3 Fish Fingers are also MSC certified, ensuring the fish comes from a well-managed and sustainable fishery.

However, the Captain's Nutrition Mission goes even further, and ensures that all those products are also free from artificial colours, flavours or preservatives. What's more, the range are all 20% or less of a 5-10 year old's GDA for fat, saturated fat and salt per recommended serving, and all meet FSA Guidelines in relation to salt content.

By freezing their produce when it's at the peak of perfection, Birds Eye Foodservice lock in its freshness and natural nutrition. So the company really is 'Fresh to Foodservice'.

Birds Eye Omega 3 Fish Fingers uses fish that comes from a fishery which has been certified to the Marine Stewardship Council's environmental standard for a well-managed and sustainable fishery Food Standards Agency Voluntary Salt Reduction Targets, published March 2006

#### McCain



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All of McCain chips are made from specially selected, 100% British potatoes for great quality, home-grown, British chips. As the largest single purchaser of potatoes in the UK, McCain is acutely aware of the responsibility it has to the countryside. Owning a British potato seed business in Montrose, Scotland means that McCain's focus on quality British potatoes starts even before planting begins, whilst working with around 300 growers across Britain ensures full traceability from field to fork.

McCain is particularly proud to be one of the largest frozen food manufacturers to join the Red Tractor Scheme which guarantees that all of the potatoes used for their chips are 100% British grown.

#### UK Foodhall

The **UK** Foodhall is committed to providing a seamless route to market for **British Farmers** to see their meat and poultry on school menus.

They are the first company to specialise in providing an **entirely British** product range, working with **assured food standards** to provide **Red Tractor** chicken and **Quality Assured** red meat. The great tasting range has been designed **specifically for schools**, with the emphasis always on the **natural healthy option**.

Great value, great tasting school meals in Hertfordshire are JUST  $\pm 1.75$  for Primary School Pupils and  $\pm 1.65$  for Nursery Children

All information is correct at the time of going to print. Nutritional analysis of this menu is available from our website. Some photographs and food garnishes are for illustration purposes only Hertfordshire Catering 01707 292500 www.hertsdirect.org/catering

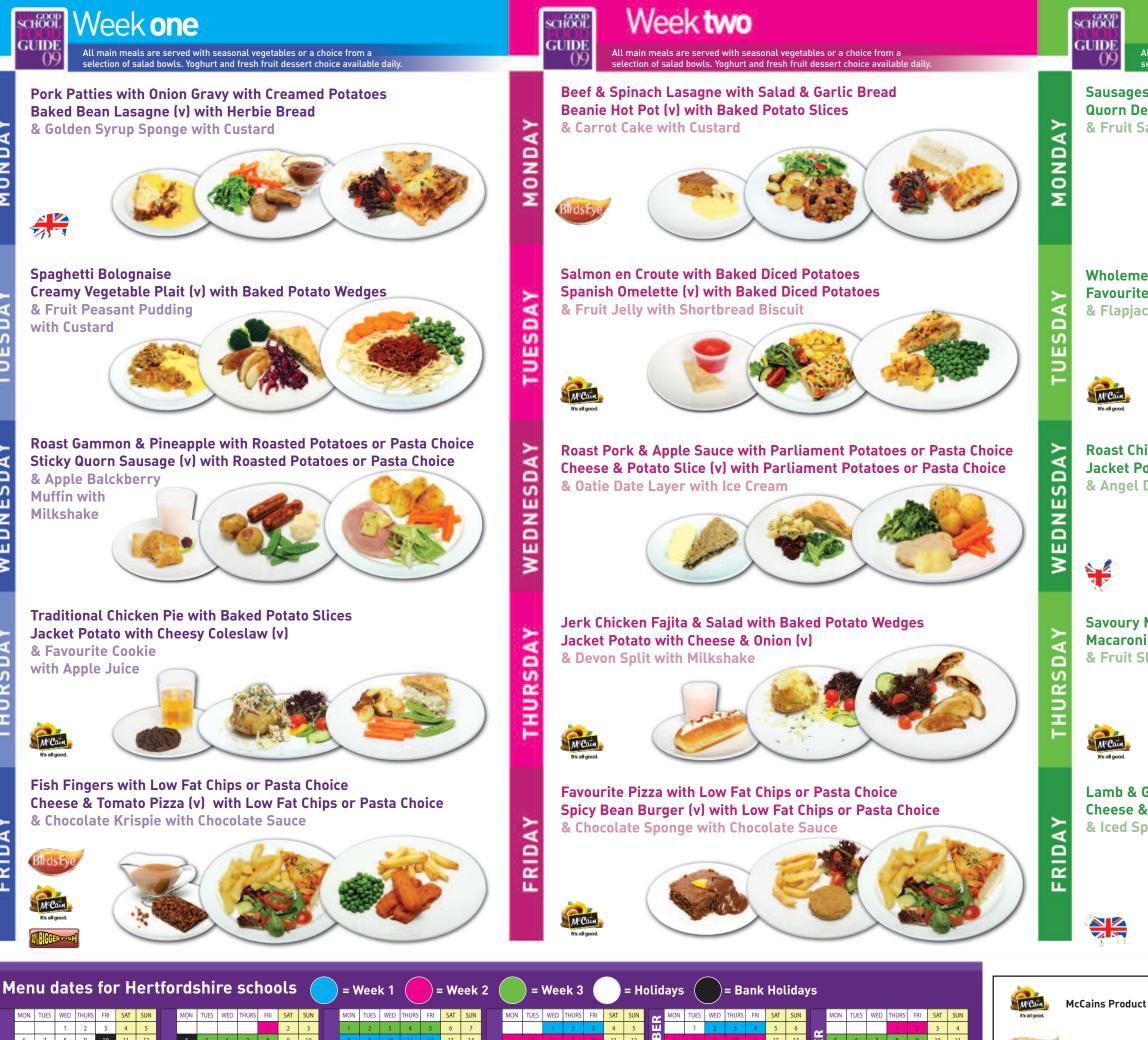
soya beans

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## Multi Choice

# Summer Menu 09





MONDAY

ESDAY

EDNESDAY

3

THURSDAY

FRIDAY

Some menus or items on the menu are subject to change without notice. We apologise in advance if this happens. Some holiday dates are subject to local variations - please check with your child's school.

22 23 24

### Week **three**

All main meals are served with seasonal vegetables or a choice from a selection of salad bowls. Yoghurt and fresh fruit dessert choice available dail

Sausages in Onion Gravy & Yorkshire Pudding with New Potatoes Quorn Deli Wrap (v) with New Potatoes & Fruit Salad with Ice Cream



Wholemeal Breaded Fish with Baked Potato Wedges Favourite Quiche (v) with Baked Potato Wedges & Flapjack with Custard



**Roast Chicken & Stuffing with Roasted Potatoes or Pasta Choice** Jacket Potato with Vegetarian Bolognaise (v) & Angel Delight with Shortbread Biscuit



**Savoury Mince Crumble with Diced Potatoes** Macaroni Cheese (v) with Garlic Bread & Fruit Slice with Custard

**Birds Eye Product** 



Lamb & Garden Mint Grills with Low Fat Chips or Pasta Choice Cheese & Tomato Pizza (v) with Low Fat Chips or Pasta Choice & Iced Sponge Finger with Milkshake



