



NOURISH YOUR CHILD'S INNER SUPERHERO!

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



Feedback/Contact

If you would like to comment on our meals or provide feedback on our service, please email Sophia.mclaughlin@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 have a Medical Diet Procedure to follow, 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 Edwards & Blake team who will then create a safe menu for your child and implement as soon as possible.

Help your school and yourself - claim free school meals

FREE SCHOOL MEALS

Did You Know

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 pack lunch & encouraging them to have a hot meal prepared and cooked fresh on site by us daily!

Why not give it a try tomorrow?!

Autumn/Winter MENUS 2021-22

Vaughan After School Club

Week One 01/11/21-22/11/21-13/12/21-03/01/22-24/01/22-14/02/22-07/03/22-28/03/22

Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Option	Pasta Bake with Jacket Wedges	Cheese or Tuna Wraps Diced Potatoes	Chicken or Veggie Hot Pot	Baked Potato Skins with Filling	Macaroni Cheese Bake
Sides & Dessert Options	Mixed Salad Cakes, Bread, Fruits & Yoghurt	Mixed Salad Cakes, Bread, Fruit & Yoghurt	Mixed Salad Cakes, Bread, Fruit & Yoghurt	Mixed Salad Cakes Bread, Fruits & Yoghurt	Mixed Salad Cakes, Bread, Fruits & Yoghurt

Week Two 08/11/21-29/11/21-20/12/21-10/01/22-31/01/22-21/02/22-14/03/22-04/04/22

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meal	French Bread Pizza	Chicken or Veggie Pasta Bake	Diced Lamb or Veggie Stir Fried Rice	Chicken or Veggie Burgers	Cheesy Tomato Pasta Bake with Jacket Wedges
Side & Dessert Options	Mixed Salad Cakes, Bread Fruit & Yoghurt	Mixed Salad Cakes, Bread Fruit & Yoghurt	Mixed Salad Cakes, Bread Fruit & Yoghurt	Mixed Salad Cakes, Bread, Fruit & Yoghurt	Mixed Salad Cakes, Bread, Fruit & Yoghurt

Week Three 15/11/21-06/12/21-27/12/21-17/01/22-07/02/22-28/02/22-21/03/22

Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Hot Meal	Chicken Goujons Diced Potatoes	Baked Potato Skins with Filings	Chicken or Veggie Hot Pot	Chicken or Veggie Stir Fried Rice	Tomato & Basil Pasta Bake
Side & Dessert Options	Mixed Salad Cakes, Bread, Fruit & Yoghurt	Mixed Salad Cakes, Bread Fruit & Yoghurt	Mixed Salad Cakes, Bread, Fruit & Yoghurt	Mixed Salad Cakes, Bread Fruit & Yoghurt	Mixed Salad Cakes, Bread Fruit & Yoghurt

Fresh Bread, Salad Bar, Fresh Fruit and Yoghurts Available Daily