



# 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](mailto: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?!

# Spring/Summer MENU 2024

## Vaughan After-School Club

### Week One 15/04-06/05-27/05-17/06-08/07-29/07-09/09-30/09-21/10

Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal	Chicken or Veggie Nuggets	Sweet Chilli Mixed Rice	Jacket Potato with Fillings	Tomato Basil Penne Pasta Bake	Hot Filled Paninis
Side Options	Mixed Salad Fruits Yoghurt Bread & Cakes	Mixed Salad Fruits Yoghurt Bread & Cakes	Mixed Salad Fruits Yoghurt Bread & Cakes	Mixed Salad Fruits Yoghurt Bread & Cakes	Mixed Salad Fruits Yoghurt Bread & Cakes

### Week Two 22/04-13/05-03/06-24/06-15/07-16/09-07/10

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal	Rainbow Pizza	Breaded Chicken or Veg Fingers	Macaroni Cheese	Chicken or Veg Goujons	Veggie Stir Fried Noodles
Side Options	Mixed Salad Fruits Yoghurt Bread & Cakes	Mixed Salad Fruits Yoghurt Bread & Cakes	Mixed Salad Fruits Yoghurt Bread & Cakes	Mixed Salad Fruits Yoghurt Bread & Cakes	Mixed Salad Fruits Yoghurt Bread & Cakes

### Week Three 29/04-20/05-10/06-01/07-22/07-02/09-23/09-14/10

Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal	Baked Cheese & Bean Baguette	Veggie/Tuna or Chicken Wrap	Pizza Bites with Diced Potatoes	Vegan Sausage Roll	Macaroni Cheese
Side Options	Mixed Salad Fruits Yoghurt Bread & Cakes	Mixed Salad Fruits Yoghurt Bread & Cakes	Mixed Salad Fruits Yoghurts Bread & Cakes	Mixed Salad Fruits Yoghurt Bread & Cakes	Mixed Salad Fruits Yoghurt Bread & Cakes

**Homemade Bread, Salad, Fresh Fruit and Yoghurts Available Daily**