

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

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 MENU 2025/26

Vaughan After-School Club

Week One: 10th Nov, 1st & 22nd Dec, 19th Jan, 9th Feb, 2nd & 23rd Mar

Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal	Assorted Sandwiches	Margherita Pizza	Jacket Potato with Fillings	Pasta Bake	Stir Fry Noodles
Salad & Dessert	Mixed Salad Fruits Yoghurt	Mixed Salad Fruits Yoghurt	Mixed Salad Fruits Yoghurt	Mixed Salad Fruits Yoghurt	Mixed Salad Fruits Yoghurt

Week Two: 27th Oct, 17th Nov, 8th Dec, 5th & 26th Jan, 16th Feb, 9th Mar

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal	Cheese & Tomato Pizza	Pasta Bake	Chicken or Veggie Fingers Wrap with Mixed Salad	Assorted Sandwiches	Jacket Potato with Fillings
Salad & Dessert	Mixed Salad Fruits Yoghurt	Mixed Salad Fruits Yoghurt	Mixed Salad Fruits & Yoghurt	Mixed Salad Fruits Yoghurt	Mixed Salad Fruits Yoghurt

Week Three: 3rd & 24th Nov, 15th Dec, 12th Jan, 2nd & 23rd Feb, 16th Mar

Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Main Meal	Jacket Potato with Fillings	Chicken or Veggie Fingers Wrap with Mixed Salad	Stir Fry Veggie Rice	Assorted Sandwiches	Macaroni Cheese
Salad & Dessert	Mixed Salad Fruits Yoghurt	Mixed Salad Fruits Yoghurt	Mixed Salad Fruits Yoghurts	Mixed Salad Fruits Yoghurt	Mixed Salad Fruits Yoghurt

Available Daily, Fresh Bread & Dessert of the Day