

“For the past two years we have used The School Lunch Company and have been delighted with the difference in our meals. In our recent Year Six exit survey, children commented on how good the food was, and particularly mentioned the fact that they are regularly consulted on the menu and asked for their preferences. The quality of ingredients is much improved and parents value the fact that local suppliers are used. Les and his team are approachable and helpful, even coming to make a whole school picnic on the day our electricity went off! They have been supportive through the transition to universal free school meals for infants and ensured that we can meet demand even within the constraints of our very small kitchen space. I am proud to say that we cook meals on site, and believe that The School Lunch Company play a huge part in this successful aspect of our school.”

**Linda Hull**  
**Headteacher**  
**Kidmore End CE**  
**(VA) Primary School**



The School Lunch Company has adopted a fresh approach to school catering across Oxfordshire. Born in 2012 it now serves over 55 schools in Oxfordshire.

Its philosophy is to be approachable and flexible and offer each school a quality 'tailor made' service. Every school has a bespoke menu, agreed in partnership with the school, children and chef. The Menu then has to meet The School Food Plan.

We place great importance on sourcing fresh ingredients from local suppliers using local butchers and greengrocer, which provides a freshly prepared healthy, nutritious and tasty meal every day.

The School Lunch Company has achieved the food for life catering award demonstrating its commitment to improving the quality of food eaten in our schools.



# Providing quality food and a tailor-made service to schools and academies



All meals freshly prepared

For further details about our school meal service contact  
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## Individually tailored for your school...

- The frequency of menu changes is agreed with each school and changed at least twice per annum.
- Menus are flexible. If a meal proves unpopular we work with the school to replace it, always ensuring nutritional standards are met.
- Individual themed menus will coincide with the school's curriculum timetable and projects.
- Children are encouraged to think about a balanced diet. We hold Children Choice menu days where children design a menu. The winning design is cooked for the whole school and a prize awarded to the winner.
- Special dietary needs are taken into consideration, for example, nut free, gluten and dairy. All kitchens have an allergy folder with the recipes and information that relates to the menu.
- **Staff support and training:** Every school receives a minimum of one visit per week. Daily contact with the management is provided when necessary. Staff events are held throughout the year, in house training is delivered by group courses or on a one-to-one basis.

## We offer so much more...

- We support the school and the PTA at events such as BBQs, Pig Roasts and hot and cold functions. We work with the local community/businesses and involve local chefs who talk and cook with the children.
- Our suppliers help to teach children about food. For example Quorn, a non-meat supplier, regularly take classes for food demonstrations.
- We offer breakfast clubs and a healthy fruit bar at break time.

## Carefully chosen food...

- All our suppliers of meat, fruit and vegetables are Oxfordshire based.
- All bread is wholemeal and baked on the premises.
- Yoghurts are low in fat.
- Our meat is Farm Assured or Red Tractor authenticated.
- Menus meet the school food plan 2016.
- Extra vegetables are added to the cottage pie to increase nutrient content (fibre and vitamins).
- Baked beans are the low salt and sugar variety.
- Pizza bases are wholemeal.
- Salmon dishes contain omega 3.
- Sausages and burgers contain a minimum of 80% meat.
- All our eggs are free range
- Milk is available daily
- Fresh water is available every lunchtime to aid hydration.
- Fruit is added to our puddings to help with "5 a day" e.g. sultanas or apricots are added to the flapjack, fruit juice served with the cookie, dates in the sticky toffee pudding and fruit is served with the jelly.



Pork and apple  
casserole with rice

Carrots • Peas

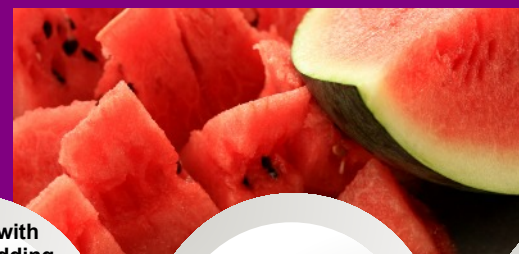
Toffee apple sponge  
with custard



Roast beef with  
Yorkshire pudding

Roast or parsley  
potatoes •  
Carrots • Cauliflower  
cheese

Fruity yoghurt and  
honey crunch



Spaghetti bolognese

Sweet corn • Broccoli

Fruit crumble  
with cream



Local butchers  
sausages in gravy

Mashed potato •  
Broccoli • Carrots

Chocolate and orange  
brownie with custard

Autumn winter  
vegetable bake

Broccoli • Sweet corn

Lemon shortbread

Some of  
our menus...