

Catering Review

We provided over 10,200 meals since we started in September. With great hospitality and events to cater for delivered by our amazing and friendly team. We love what we do, and we want them to love it too.

HIGHLIGHTS OF LAST TERM



Rugby World Cup 2023

Travelling around the world with the teams from the World Cup - Australia, England, France, Italy and Chile.



Diwali

A colourful spectacular to celebrate the festival of light. With help from Mrs Mahmood we created a taste sensation for the children.



Around the World

All the pupils were given a passport when they tried a dish from Ghana, Korea, Spain and Lebanon and then they had their passport stamped.

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HIGHLIGHTS OF LAST TERM



Harvest Festival

Holroyd Howe promote eat the seasons, so our display was full of autumn colour and this was then transferred into our dishes.



Pasta Demo

Our lovely Support Chef, Pete, came in to let the pupils see how different pasta shapes are made. Very interactive session with the children..



World Vegan Day

As we all try to do our bit for the planet, the pupils enjoyed a plant-based lunch of lasagne, carbonara and Sam baked a fruity flapjack.



Taster Tables

We have had Butternut, Pear and Parsnip tables where we make cakes, salads and a vegetable dish containing the particular item so that the pupils get to try. They loved the butternut and maple cake.

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Great food is at the very heart of our business. We strive to wow those we serve every day with healthy balanced meals, bringing them to life with events and activities focused on nutrition, sustainability and innovation around local and global food trends.



NUTRITION & SUSTAINABILITY

Our nutrition team work alongside your schools to provide a full range of education sessions from nursery all the way up into Year 6. Our nutrition education sessions look to power pupils to make informed choices when eating in the school canteen as well as outside of school to become the healthiest versions of themselves.

At Holroyd Howe, we care about the impact that we are having on the environment. Our focus will always be on great service, fresh food, ethical and environmental purchasing and being socially responsible in all we do. We are all responsible for the environment around us and need to do what we can to protect it. That is why we will work with and support our clients, schools and their pupils to ensure a sustainable future.



MENU REFRESH

Our pupils' voices matter to us at St Edward's Prep, and this past year we have listened, collected feedback via surveys and post-it note events in the dining room, which has then allowed us to be able to tailor our new menu around what they have asked for.



PLANNED EVENTS

It's going to be a very busy term in catering, and we are looking forward to some of the following:

- Theme Days** – Chinese New Year, Around the World Part 2, World Book Day and Easter Treats
- Tasting Tables** – Apples, Purple Sprouting Broccoli and Cabbage
- Chef Demos** – Samosa Making with our lovely chef Chris

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CHECK OUT OUR UPCOMING MENUS

					
Week One					
	Monday	Tuesday	Wednesday	Thursday	Friday
Main meal one	<p>"Meat free Monday"</p> <p>Chunky vegetable & puy lentil ragu with basil</p>	Rustic shepherds pie with lamb, vegetables, served with gravy	<p>"Make it mine Wednesday"</p> <p>The top dog! Finger roll with pork or quorn sausage topped with YOUR choice of:</p>	Roast turkey with cranberry sauce	<p>Burger bar</p> <p>Beef burger or quorn burger with your choice of topping</p>
Main Meal two	<p>Creamy mushroom, cheddar & leek</p> <p>Penne pasta & garlic bread</p>				
On the Side	Steamed peas & carrots	Cauliflower and green beans	Skin on wedges, garden salad, sweetcorn	Roast potatoes, broccoli & crushed swede	Chips, baked beans and corn on the cob
Dessert	Chocolate sponge	Fresh cut fruit & jelly pots	Rice pudding with jam sauce	Fresh cut fruit & jelly pots	Shortbread
Everyday	Fresh cut fruit & yoghurt		Fresh cut fruit & yoghurt		Fresh cut fruit & yoghurt

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Week Two		Monday	Tuesday	Wednesday	Thursday	Friday
Main meal one	"Meat free Monday" Fajitas with quorn, peppers & onions, salsa & sour cream	Slow braised beef & vegetables with puff pastry lid	"Make it mine Wednesday" Vegetables & egg noodles with chicken or tofu, then YOUR choice of...	Honey roasted glazed gamman with a house gravy	Pizza Bar Choose your pizza Pepperoni Margarita Tuna & Cheese	
Main meal two	Tomato & mozzarella baked quesadilla	Cauliflower & broccoli with parmesan crumble topping	Sweet & sour sauce Sweet chilli sauce	Pea & mixed bean falafel with minted yoghurt		
On the Side	Steamed rice, spring greens & leeks, baked squash	Mashed potatoes, savoy cabbage, mini corn on the cob	Stir fry greens, carrots	Roast potatoes, broccoli & baked roots	Baked potato wedges, crushed peas, sweetcorn	
Dessert	Semolina cake	Fresh cut fruit & jelly pots	Eton Mess	Fresh cut fruit & jelly pots	Cookie	
Everyday	Fresh cut fruit & yoghurt		Fresh cut fruit & yoghurt		Fresh cut fruit & yoghurt	

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Week Three



	Monday	Tuesday	Wednesday	Thursday	Friday
Main meal one	"Meat free Monday" Quorn mince lasagne with cheddar & mozzarella	Cottage pie with beef and vegetables	"Make it mine Wednesday" Steamed vegetable rice, topped with YOUR choice of...	Roast pork with apple sauce and roast potatoes gravy	"Sustainable Friday" Battered white fish with herby yoghurt & lemon wedges
Main meal two	Baked sweet potatoes with crushed peas & tomato relish	Cauliflower macaroni with beetroot humus crust	Creamy chicken & bacon Tomato, chick pea & oregano	Gnocchi with tomato, butter beans & red peppers	Quorn fingers
On the Side	New potatoes, green beans & baked roots	Broccoli, crushed carrots	Spring greens & baked sticky beets	Honey roast parsnips & steamed corn	Chips, garden peas & baked beans
Dessert	Carrot cake with frosting	Fresh cut fruit platter & jelly pots	Apple & sultana oatly crumble with custard	Fresh cut fruit platter & jelly pots	VEGAN - chocolate cupcakes with chocolate frosting
Everyday	Fresh cut fruit & yoghurt		Fresh cut fruit & yoghurt		Fresh cut fruit & yoghurt