

Parents' catering update.

Since Chapter One began crafting our food story at St Edward's Prep in September, we've proudly served over **9,000 meals**.

Our approach is all about creating memorable moments with delicious, balanced meals and events exploring nutrition, sustainability and global food trends.

As well as engaging children with fantastic food, our talented team provides high-quality hospitality and event catering.

This update shares highlights from our journey and a preview of what's next!



Menu refresh.

Our pupils' voices matter to us at St Edwards 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.

Check out our current menus on page 3.

Nutrition and sustainability.

Our nutrition team work alongside your school 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.

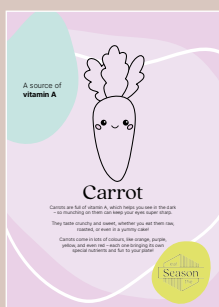
At Chapter One, we care about the impact that we are having on the environment. Our focus will always be on great service, fresh food, ethical and environmental purchasing and being socially responsible in all we do. We are all responsible for the environment around us and need to do what we can to protect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

Planned events.

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

Theme Day – Luna New Year, Love Is, Pancake Day, World Book Day and Easter Treats

Tasting Tables – Celeriac, Mandarin, Carrot and Rhubarb



Parents' catering update.



Highlights of last term.

Roald Dahl Day

The children loved the wiggly worms, bird pie and Bruce Bogtrotters chocolate cake.

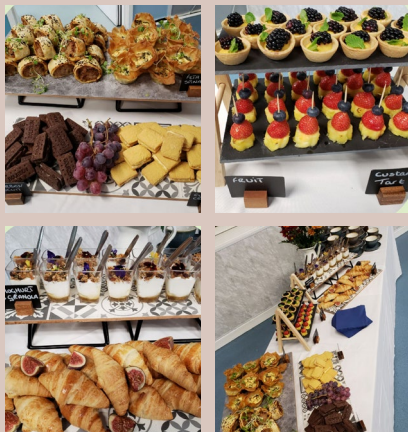
Who Are We?

We travelled to Mexico, Caribbean, Asia, Morocco. We certainly tingled our taste buds.



Open Day

We love showcasing what we can do at Chapter One, just a little sneaky peak at what the children can expect.



European Day

Poland, Greece and Italy were visited for European Day with tasty treats all round and a lovely honey cake for dessert.

Diwali

This has become one of our most colourful events with the 'Festival of Light'. We love to embrace all the different flavours.

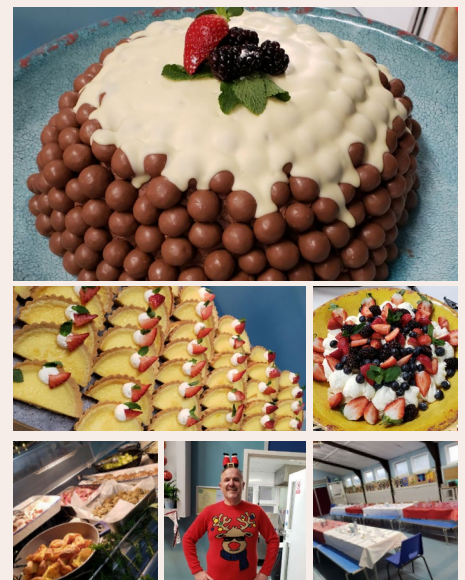


Remembrance Day

We asked parents send in some pictures of family members who served or are still serving in the Armed Forces and made a memory wall. We supplied the parents with a carrot cookie.

Christmas Lunch

Despite the colourful Christmas jumpers worn by our Chapter One chefs, the main event for the children was the dessert table with a malteaser Christmas pudding cake.





Week one

[Click here to view menus in more detail.](#)

Lunch menu week one

Available everyday	Monday	Tuesday	Wednesday
<p>Seasonal soup with croutons, fresh herbs, toppings, and freshly baked bread</p> <p>Everyday salads tomato, cucumber, carrot, mixed leaves, sweetcorn & a composite salad</p> <p>Fruit bar selection of bananas, apples, satsumas, melon and pineapple</p> <p>Yoghurt selection of natural yoghurt & honey</p> <p>Jacket potato bar hot jacket potatoes with a choice of fillings</p> <p>Please see daily menu boards for ALL allergens</p>	<p>Main meal Pasta Bar Quorn Bolognese Marinara Sauce Vegetarian Meal Oven baked broccoli Mac & cheese Sides Peas & Sweetcorn Dessert Jelly pots</p>	<p>Main meal Chicken biriyani Naan bread Vegetarian Meal Roasted butternut, chick pea and mushroom bhuna Sides Bombay potatoes, cauliflower, carrots Dessert Chocolate Muffin</p>	<p>Main meal Roast of pork, apple sauce Yorkshire pudding Vegetarian Meal Sweet potato frittata Sides Roast potato, broccoli, roasted parsnips Dessert Lemon cake</p>
	Thursday	Friday	
	<p>Main meal Lancashire beef and vegetable Hot Pot Vegetarian Meal Tofu & vegetable Hot Pot Sides Roasted root vegetables, green vegetable medley Dessert Eton mess</p>	<p>Main meal Battered Fish Tuna fish cakes, chicken sausage Vegetarian Meal Vegan fishless finger Sides Chips, peas, baked beans, gherkins, pickled onions Dessert Chocolate chip cookie</p>	

*All menus are subject to change due to availability and supply

Week two

Lunch menu week two

Available everyday	Monday	Tuesday	Wednesday
<p>Seasonal soup with croutons, fresh herbs, toppings, and freshly baked bread</p> <p>Everyday salads tomato, cucumber, carrot, mixed leaves, sweetcorn & a composite salad</p> <p>Fruit bar selection of bananas, apples, satsumas, melon and pineapple</p> <p>Yoghurt selection of natural yoghurt & honey</p> <p>Jacket potato bar hot jacket potatoes with a choice of fillings</p> <p>Please see daily menu boards for ALL allergens</p>	<p>Main meal Vegan lasagne Garlic bread Vegetarian Meal Cauliflower & broccoli cheese bake Sides Baton carrots, sweetcorn Dessert Shortbread</p>	<p>Main meal Beef cottage pie topped with creamy mashed potato Vegetarian Meal Vegetable cottage pie topped with creamy mashed potato Sides Broccoli, butternut squash Dessert Jelly pots</p>	<p>Main meal Roast Turkey, sage & onion stuffing, Yorkshire pudding Vegetarian Meal Gnocchi with tomato and basil sauce Sides Roast potatoes, parsnips & cauliflower Dessert Rice pudding & jam sauce</p>
	Thursday	Friday	
	<p>Main meal Chicken korma with naan bread & rice Vegetarian Meal Panneer curry with naan bread & rice Sides Sweet heart cabbage, root vegetables, onion bhaji Dessert Classic school cake</p>	<p>Main meal Cumberland or chicken sausage hot dog Vegetarian Meal Quorn sausage hot dog Sides Chips, peas and sweetcorn Dessert Chocolate brownie</p>	

*All menus are subject to change due to availability and supply

Week three

Lunch menu week three

Available everyday	Monday	Tuesday	Wednesday
<p>Seasonal soup with croutons, fresh herbs, toppings, and freshly baked bread</p> <p>Everyday salads tomato, cucumber, carrot, mixed leaves, sweetcorn & a composite salad</p> <p>Fruit bar selection of bananas, apples, satsumas, melon and pineapple</p> <p>Yoghurt selection of natural yoghurt & honey</p> <p>Jacket potato bar hot jacket potatoes with a choice of fillings</p> <p>Please see daily menu boards for ALL allergens</p>	<p>Main meal Quorn chilli with salsa & tortilla chips Vegetarian Meal Aubergine & chick pea curry with naan bread Sides Rice, butternut squash & green cabbage Dessert Chocolate & vanilla marble cake</p>	<p>Main meal Pork and vegetable noodles Vegetarian Meal Crispy tofu, vegetable noodles Sides Cauliflower, sliced carrots Dessert Apple crumble with custard</p>	<p>Main meal Honey Roasted Gammion with pineapple salsa Vegetarian Meal Roasted butternut with peppers & feta cheese Sides Roast potatoes, broccoli, roasted root vegetables Dessert Lemon tart</p>
	Thursday	Friday	
	<p>Main meal Cumberland Sausages & Mash Vegetarian Meal Quorn Sausages & Mash Sides Mashed potato, garden peas & swede Dessert Jelly pots</p>	<p>Main meal Pizza Bar Pepperoni, Tuna Margarita Sides Potato wedges, baked beans & sweetcorn Dessert Vanilla cheesecake</p>	

*All menus are subject to change due to availability and supply