



Parents' catering update.



As we look back on the winter term at Chapter One, it's been wonderful to see all the joy and excitement the children experienced.

The term was packed with exciting celebrations and learning opportunities – we dived into the magical stories of Roald Dahl, explored new flavours during British Food Fortnight, and shared traditions for Diwali and International Day. We took time to reflect on Remembrance Day, celebrated St Andrew's Day, and rounded everything off with plenty of festive fun at Christmas.

It was a wonderfully busy term filled with stories, culture, and celebration, read on to see some of the highlights from last term.

Theme days.



Roald Dahl Day - with snozzcumbers, bird pie, and hairy scary beardcups.

British Food Fortnight - we went back in time and celebrated with all the old fashioned desserts, like treacle tart, and bread and butter pudding.



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Diwali - the kids really enjoyed the selection of curries that were on offer.



International Day - we took the our menu on tour around Spain, Italy, Mexico, and China.

Remembrance Day - the hall fell silent as we paid our respects, then we took the children back to life under rationing during the war in 1944.



St Andrews Day - with the traditional Scottish haggis, neeps and tatties.



Christmas Day - Traditional food all the way, but with a few extra treats for dessert.



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Added value.

Open Days and Discovery Morning showcased our company, and encouraged pupils to try new foods and share their menu ideas. **Nutrition** was the name of the day when the team came in to show the pupils a healthy diet, and a taste of the rainbow.



Eat the season.

Pumpkin, the pie was a big hit. **Pear**, featured in fresh salads and a delicious dessert. **Sprouts**, dipped in chocolate, a secret only revealed with the first bite.



Cauliflower, was cleverly hidden in a chocolate mousse, much to the children's surprise.

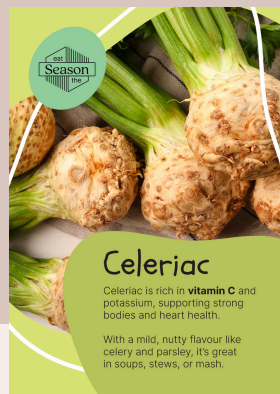
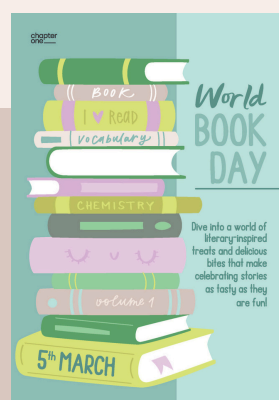
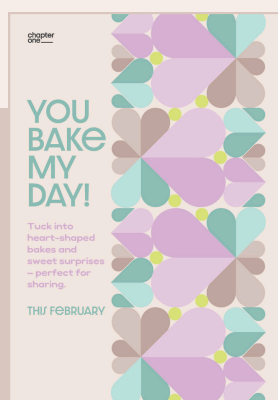
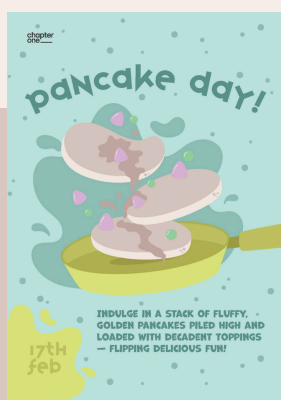
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Coming up this term.

Looking ahead to this term, there is plenty to be excited about. We have four new **Eat the Season** menus, fun theme days including **Lunar New Year**, **Pancake Day**, **Valentine's Day**, and **World Book Day**, plus lots of extra surprises created by our incredible Chapter One chef team.

We can't wait to share another term full of great food, creativity, and added value for everyone.



Menus.

As always, if you'd like a more detailed view of this term's menus, click [here](#).

Week one — lunch menu.				Week two — lunch menu.				Week three — lunch menu.				
Monday Main meal Meat-Free Monday Vegetarian enchiladas served with rice Sides Vegan lentil stew with tofu served with rice Dessert Jelly and yoghurt pots	Tuesday Main meal Chicken and vegetable pie Vegetarian meal Mushroom and cheese weddington Sides New potatoes, cauliflower & carrots Dessert Chocolate sponge and chocolate custard	Wednesday Main meal Pork pot with apple sauce and Yorkshire pudding Vegetarian meal Carrotion filled with soft cheese, covered with a tomato sauce Sides Roast potatoes, broccoli & roast parsnips Dessert Jam and coconut sponge	Thursday Main meal Slow cooked beef & vegetable cobbler Vegetarian meal Tofu & vegetable cobbler Sides Roast root vegetables and green beans Dessert Truffle tart with cream	Monday Main meal Meat-Free Monday Lentil bolognese pasta bake with garlic bread Sides Bacon carrots, sweetcorn Dessert Pear & chocolate cake	Tuesday Main meal Shepherd's pie - minced lamb with vegetables topped with mashed potatoes Vegetarian meal Vegetarian shepherd's pie - quorn mince with vegetables and topped with potatoes Sides Broccoli and butternut Dessert Rice pudding with jam sauce	Wednesday Main meal Roast turkey with sage and onion stuffing, Yorkshire pudding Vegetarian meal Minceon stuffed pepper with rice & vegetables Sides Roast potato, parsnips & cauliflower Dessert Jelly and yoghurt pots	Thursday Main meal Roast chicken with butternut served with rice Vegetarian meal Lentil and cauliflower curry served with rice Sides Garden peas, roasted root vegetables Dessert Banoffee pot	Monday Main meal Meat-Free Monday Sweet chili Tofu with stir fried vegetables Sides Quorn mince Singapore noodles with hot oil sauce Dessert Jelly & yoghurt pots	Tuesday Main meal Chicken & spinach gressetti with garlic bread Vegetarian meal Mac 'N' Cheese with garlic bread Sides Cauliflower, sliced carrots Dessert Apple Charlotte and custard	Wednesday Main meal Honey roast gammon with pineapple salsa & Yorkshire pudding Vegetarian meal Roast vegetable and tomato crumble Sides Roast potatoes, parsnips & broccoli Dessert Traditional trifle	Thursday Main meal Chicken Jambalaya - a savory, spicy one-pot rice dish Vegetarian meal Vegetable and chickpea bolognese with meat bread Sides Green beans & roast root vegetables Dessert Syrup sponge with custard	Friday Main meal Cumberland or chicken sausage served with onion gravy Vegetarian meal Vegetarian sausage served with onion gravy Sides Mashed potato, peas & sweetcorn Dessert Creamy panna cotta
Available everyday.				Available everyday.				Available everyday.				
Seasonal soup with croustons, fresh herbs, toppings, and freshly baked bread	Everyday salads with tomatoes, cucumber, carrot, mixed leaves, sweetcorn & composite salad	Fruit bar selection of bananas, apples, satsumas, and melon	Yoghurt bar selection of natural yoghurt, seeds	Seasonal soup with croustons, fresh herbs, toppings, and freshly baked bread	Everyday salads with tomatoes, cucumber, peppers, grated carrot, boiled eggs, mixed leaves and sweetcorn	Fruit bar selection of bananas, apples, satsumas and melon	Yoghurt bar selection of natural yoghurt, seeds and dried fruits	Seasonal soup with croustons, fresh herbs, toppings, and freshly baked bread	Everyday salads with tomatoes, cucumber, peppers, grated carrot, boiled eggs, mixed leaves and sweetcorn	Fruit bar selection of bananas, apples, satsumas & melon	Yoghurt bar selection of natural yoghurt, seeds and dried fruits	Jacket potato bar hot jacket potatoes with a choice of fillings