

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.



Parents' catering update.



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.



Parents' catering update.



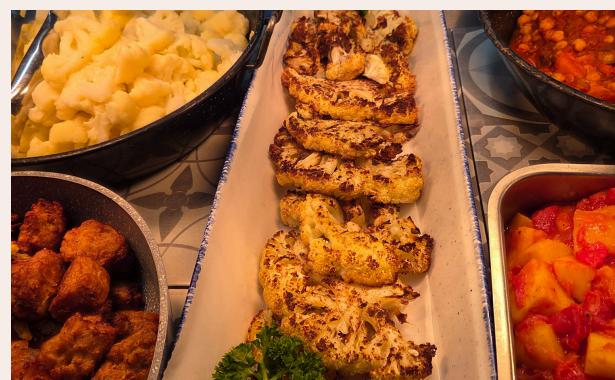
Added value.

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.

Parents' catering update.



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	Tuesday	Wednesday	Thursday	Monday	Tuesday	Wednesday	Thursday	Monday	Tuesday	Wednesday	Thursday
Main meal Meat-Free Monday Haggis, red onion sauces, served with rice	Main meal Chicken and vegetable pie	New potatoes, carrots & carrots	Vegetarian meal Slow cooked beef & vegetable casserole	Main meal Roast lamb & Monday Lentil bolognese pasta bake with garlic bread	Main meal Cannelloni filled with spinach, ricotta, cheese, covered with a tomato sauce	Sides Roasted root vegetables and green beans	Sides Broccoli and cauliflower pasta bake	Main meal Roast turkey with sage and rosemary stuffing, Yorkshire pudding	Main meal Harris chicken with honey mustard served with rice	Sides Roast potato, parsnip & carrot	Main meal Honey roast gammon with potato, salsa & Yorkshire pudding
Sides Butternut & green cabbage	Sides New potatoes, carrots & carrots	Dessert Chocolate sponge and chocolate custard	Dessert Jam and coconut sponge	Sides Roasted root vegetables and green beans	Dessert Broccoli and cauliflower pasta bake	Dessert Quorn mince Singapore noodles with hoisin sauce	Dessert Broccoli and cauliflower pasta bake	Sides Roasted root vegetables and green beans	Dessert Banoffee pot	Dessert Mac 'N' Cheese with garlic bread	Sides Roast potato, parsnip & carrot
Dessert Jelly and yogurt pots	Dessert Chocolate sponge and chocolate custard	Dessert Jam and coconut sponge	Dessert Jam and coconut sponge	Dessert Pineapple and jam pudding	Dessert Pineapple and jam pudding	Dessert Quorn mince Singapore noodles with hoisin sauce	Dessert Pineapple and jam pudding	Dessert Banoffee pot	Dessert Apple Charlotte and custard	Dessert Syrup sponge with custard	Dessert Traditional trifle
Available everyday.				Available everyday.				Available everyday.			
Seasonal soup with carrots, fresh herbs, beetroot and freshly baked bread				Everyday salads with tomatoes, fresh herbs, beetroot, carrots, sweetcorn & composite salad				Seasonal soup with carrots, fresh herbs, beetroot and freshly baked bread			
Everyday salads with tomatoes, fresh herbs, beetroot, carrots, sweetcorn & composite salad				Fruit bar selection of bananas, apple, satsumas, melon				Everyday salads with tomatoes, fresh herbs, beetroot and freshly baked bread			
Fruit bar selection of bananas, apple, satsumas, melon				Yoghurt bar selection of natural yoghurt, seeds and dried fruits				Fruit bar selection of bananas, apple, satsumas & melon			
Yoghurt bar selection of natural yoghurt, seeds and dried fruits				Yoghurt bar selection of natural yoghurt, seeds and dried fruits				Yoghurt bar selection of natural yoghurt, seeds and dried fruits			