

Did you know?

- 75% of all meals are freshly prepared.
- 50% of produce is locally sourced.
- All meals are offered with salad, wholemeal bread and a vegetable selection.
- We use Red Tractor chicken, which guarantees safe, quality chicken which meets welfare standards.
- All fish used on our menus are Marine Stewardship Certified (MSC), meaning we only use compliant sustainable fisheries operating to high standards.
- We do not add salt to our dishes.
- All eggs are free range.
- All cakes and biscuits on offer are freshly-made.
- Once per menu cycle an assortment of fruit jelly, fresh fruit and yoghurt's are the only pudding option.
- All puddings are made from reduced sugar recipes and fresh fruit is available daily.
- Additional gluten free options can be available on request.
- Please be aware that our gluten free products are prepared and cooked in the same school kitchen as our non-gluten free products.



Allergen information

Details of allergens for each Shire Services' recipe are listed in our allergy guidance packs. Please contact the school to arrange to meet the school Catering Manager to discuss any dietary requirements.

Why not join our team?

We offer job opportunities for employment in administration, catering and cleaning. All job vacancies are advertised at:

<https://shropshirejobs.engageats.co.uk>
Free school meals?

Free school meals?

You may qualify for free school meals. Telephone 0345 678 9000 for further information.

Head Office

Tel: 01743 250250
shire.services@shropshire.gov.uk
www.shropshire.gov.uk/shire-services

The Food Enterprise Centre
Battlefield Enterprise Park
Shrewsbury
SY1 3TG

Follow us on
Facebook
as 'Shire Services'
and Twitter as
'Shropschoolmeal'



Tilstock CE Primary School

Lunch Menu

June 2018 - April 2019



LOCALseasonal
traceablehealthy
TASTYfree range
SUSTAINABLEFOOD

Week 1



Jacket Potato with choice of topping available daily as an alternative to the main course: Toppings: *Baked Beans, Coleslaw, Grated Cheese*

Monday

Chicken Bites
Oven Baked
Mini Potatoes
Mixed Salad
Baked Beans

Iced Sponge
Custard

Tuesday

Beef Lasagne
Herby Diced Potatoes
Carrots
Green Beans

Strawberry
Mousse Slice

Wednesday

Roast Beef & Gravy
Yorkshire Pudding
Roast & Creamed
Potatoes
Seasonal Vegetables

Fruit Salad

Thursday

Chicken Korma
& Rice
Cucumber & Tomato
Sweetcorn

Chocolate Sponge
Custard

Friday

Seaside Fish
Chips
Baked Beans
Coleslaw

Cookie & Moo Milk

Menu Weeks

| | |
|------------|------------|
| 25-06-2018 | 04-03-2019 |
| 16-07-2018 | 25-03-2019 |
| 10-09-2018 | |
| 01-10-2018 | |
| 22-10-2018 | |
| 19-11-2018 | |
| 10-12-2018 | |
| 14-01-2019 | |
| 04-02-2019 | |

Week 2



Monday

Pork Meatballs
in Tomato Sauce
with Pasta
Sweetcorn
Garden Peas

Chocolate
Mousse Slice

Wednesday

Roast Chicken
& Gravy
Sage & Onion Stuffing
Roast & Creamed
Potatoes
Seasonal Vegetables

Fruit Salad

Friday

Chicken Bites
Chips
Garden Peas
Baked Beans

Cookie & Moo Milk



Tuesday

Cheese & Tomato Pizza
Oven Baked
Mini Potatoes
Mixed Salad
Coleslaw

Apple Flapjack

Thursday

Pasta Bolognese
Mixed Salad
Cauliflower
& Broccoli

Cheese & Crackers

Menu Weeks

| | |
|------------|------------|
| 02-07-2018 | 11-03-2019 |
| 23-07-2018 | 01-04-2019 |
| 17-09-2018 | |
| 08-10-2018 | |
| 05-11-2018 | |
| 26-11-2018 | |
| 17-12-2018 | |
| 21-01-2019 | |
| 11-02-2019 | |

Week 3



Monday

Jacket Potatoes
Choice of Toppings:
Grated Cheese
Baked Beans
Tuna Mayonnaise
Bread
Salad

Chocolate Sponge
Custard

Wednesday

Pork Sausages
& Gravy
Yorkshire Pudding
Roast & Creamed
Potatoes
Seasonal Vegetables

Fruit Salad

Friday

Beef Burger
Chips
Baked Beans
Sweetcorn

Cookie & Moo Milk

Tuesday

Cottage Pie
Baked Beans
Seasonal Vegetables

Cheese & Crackers

Thursday

Cheese & Tomato Pizza
Herby Diced Potatoes
Garden Peas
Mixed Salad

Iced Cupcakes

Menu Weeks

| | |
|------------|------------|
| 09-07-2018 | 18-03-2019 |
| 03-09-2018 | 08-04-2019 |
| 24-09-2018 | |
| 15-10-2018 | |
| 12-11-2018 | |
| 03-12-2018 | |
| 07-01-2019 | |
| 28-01-2019 | |
| 25-02-2019 | |