

WE ARE BACK!

LTS would like to welcome you back to your new school year, I am sure that you too like the school catering teams are excited and pleased to be back at school. We have missed not seeing you all and serving our great school lunches to you.

During your time away from school we have been working hard on producing a new menu, we hope that you will enjoy trying our new dishes and look forward to your comments via our website www.leicestershiretradedservices.org.uk

Just before lockdown happened some of you will have had a visit from our new Chef Development Manager - Brian Gardiner. Brian will have discussed new ideas for the menu with you and your focus group. We had hoped to come back and visit you, but because of Covid 19 that hasn't been possible. Please be assured that we will be back to work with you in the near future.



"Myself and the team have worked closely with our dieticians Paula and Jessica to reduce the sugar and fat content of many of our dishes so that you will still be able to enjoy our dishes without this affecting the taste and quality of our end product, we do this to meet the Government Standards for food that is served in Primary Schools across the UK. We are very proud to say that we hold the Gold Food For Life award. Up to 30% of green house gas emissions globally are linked to agriculture and food production, and the environmental impact of the food we eat is one of the key changes we can make to tackle the issue of climate



On the menus overleaf we have highlighted our **NEW** dishes. We're so sure that you will enjoy them as much as we did when we created and tasted them that all the recipes can be found on our website ([LINK](#)) so that you can try them at home.

change. Reductions in red and processed meat is something we have worked hard on in this menu."

We work closely with all our suppliers to ensure we supply you with the best quality ingredient's, locally sourced where ever possible. All the meat we use on our menu is Red Tractor, Farm Assured and wherever possible we use Organic Meat.

For our customers that are non-meat eaters then please be assured that we only use the finest tried and tested ingredients in your recipes too.

THANK YOU NHS

Universal Infant Free School Meals

LTS Catering School Food believes that a nutritious hot meal at lunchtime is so much better value than a packed lunch, even more so when it is free!

The Government introduced Universal Infant Free School Meals in September 2014 and we just want to take this opportunity to remind you that if you have a child in reception, year 1 or year 2 your child is entitled to enjoy a school meal for free every day.

Think of the saving you can make by not having to buy and make up packed lunches every day! The average saving is around £450 a school year. The other advantage is you will save on the time preparing the packed lunch every morning too.

Universal Infant School Meals is a fantastic scheme please use it and do not miss out on what you are entitled to.

Does your child qualify for a free school meal?

Even if your child is entitled to a Universal Infant Free School Meal it is still important to confirm eligibility, this will ensure your school will be in a position to obtain further funding from central government to provide additional support to your child. This funding is also referred to as Pupil Premium. Please check with your school to see what is available to you.

Contact your school for further information.



WEEK 1

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

OPTION ONE

Margherita Pizza

Farm Assured Lamb Burger
Served in a Pitta with a
Yoghurt & Mint Dressing

Farm Assured Roast
Turkey with Sage &
Onion Stuffing & Gravy

Organic Beef
Cottage Pie

Sustainably Caught
(MSC) Battered Fish
with Tomato Ketchup

OPTION TWO

Roasted Pepper &
Tomato Pizza

Jacket Potato with
Vegetarian Bolognese

Lentil & Sweet Potato
Curry

Potato & Courgette
Layer Bake

Quorn Dippers

OPTION THREE

Homemade Tandoori
Vegetable Wrap

Red Pepper & Cheese
Frittata

BBQ Bean Wrap

Sustainably Caught
(MSC) Tuna Pasta Bake

Jacket Potato with
Baked Beans &
Homemade Crunchy
Coleslaw

CARBS

Pasta in Tomato Sauce

Potatoes in their skins

Fluffy Rice

Half a Jacket Potato

Mashed Potatoes

Fluffy Rice

Garlic Bread

Parsley Potatoes

Chips

Half a Jacket Potato

VEGETABLES

Sweetcorn
Homemade Crunchy
Coleslaw
Salad Bar Selection

Green Beans
Roasted Vegetables
Salad Bar Selection

Fresh Cabbage
Fresh Carrots
Salad Bar Selection

Medley of Seasonal
Vegetables
Salad Bar Selection

Peas
Baked Beans
Salad Bar Selection

DESSERTS

Apple Cake

Rice Pudding with fruit
coulis

Peach & Raspberry
Cobbler with Custard

Toffee Crispy Cake

Chocolate Shortbread

Carrot Cake

Iced Bun

Strawberry Jelly &
Cream

Vanilla Ice Cream

Flapjack Slice

2020 - 26th Oct, 16th Nov, 07th Dec. 2021 - 11th Jan, 1st Feb, 1st Mar, 22nd Mar, 26th Apr, 17th May, 7th Jun, 28th Jun.

Please look out for exciting competitions and marketing events on our exciting new website. (coming soon)

NEW DISHES FOR 2020-21

POTATO & COURGETTE BAKE

Layers of organic sliced potatoes and courgette bound in a rich white sauce all topped with cheese and baked.

RED PEPPER & CHEESE FRITTATA

An egg based Italian dish with fresh red peppers and a cheese topping.

HOMEMADE TANDOORI VEGETABLE WRAP

A taste of India. Vegetables marinated in light tandoori spices and served in a soft flour tortilla.

HOMEMADE BBQ BEAN WRAP

Baked beans in a homemade BBQ sauce, served in a soft flour tortilla.

PEACH & RASPBERRY COBBLER WITH CUSTARD

An old favourite of grandmas. Juicy peaches and raspberries with a biscuit topping.

APPLE CAKE

A light fluffy sponge with the addition of fresh apples.



All of the potatoes we use on our menu and in our dishes are Organic as are some of the vegetables.

Our eggs are Free Range and are sourced locally from Sileby and Melton Mowbray.

WEEK 2

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

OPTION ONE

Farm Assured Pork Sausages in Onion Gravy

Brunch Lunch

Farm Assured Roast Loin of Pork with Apple Sauce & Gravy

Farm Assured Chicken & Sweetcorn Pizza

Sustainable Caught (MSC) Fish Fingers or Salmon Fish Fingers

OPTION TWO

Vegetarian Sausages in Onion Gravy

Traditional Cheese Flan

Sweet Chilli Pasta

Margherita Pizza

Vegetable Fingers

OPTION THREE

Organic Meatball Sub Roll

Jacket Potato with Baked Beans

Sustainably Caught (MSC) Tuna & Sweetcorn Pasta Bake

Sweet Potato & Pea Risotto

Homemade Falafel Served in a Pitta

CARBS

Mashed Potatoes
Half a Jacket Potato

Potato Rosti
Parsley Potatoes

Potatoes in their Skins
Garlic Bread

Herby Jacket Wedges
Jewelled Couscous

Chips
Pasta Shapes

VEGETABLES

Fresh Carrots
Green Beans
Salad Bar Selection

Peas
Sweetcorn
Salad Bar Selection

Fresh Carrots
Broccoli
Salad Bar Selection

Fresh Carrots
Apple Coleslaw
Salad Bar Selection

Peas
Baked Beans
Salad Bar Selection

DESSERTS

Cheese & Biscuits
Seasonal Fruit Oaty
Crumble with Custard

Chocolate & Beetroot
Brownie
Strawberry Whip

Pear Sponge with
Custard
Oaty Cookie

Lemon Drizzle Cake
Banana Flapjack

Cinnamon Swirls
Chocolate Ice Cream

2020 - 2nd Nov, 23rd Nov, 14th Dec. 2021 - 18th Jan, 8th Feb, 8th Mar, 12th Apr, 3rd May, 24th May, 14th Jun, 5th Jul.

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NEW DISHES FOR 2020-21

SWEET POTATO & PEA RISOTTO

A northern Italian dish with lots of Flavour. Enjoy! Rice sautéed with sweet potato, peas and onions.

ORGANIC MEATBALL SUB

A tasty homemade sub roll filled with organic meatballs tossed in a rich tomato sauce with crispy lettuce & cucumber.

CHOCOLATE & BEETROOT BROWNIE

Sweet and delicious, what's not to like! This gooey centred brownie has the addition of earthy beetroot counting as one of your 5 a day!

PEAR SPONGE & CUSTARD

A light sponge with a base of sweet pears.

CINNAMON SWIRL

A sweet flavoured pastry with cinnamon, rolled and cut into a swirl, delicious served warm.



Look out for our home-made tomato-based sauces that are used in our recipes and homemade bread.

All of our dessert recipes have been made using 50% less sugar.

WEEK 3

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

OPTION ONE

Organic Pork Meatballs
in a Homemade Tomato
Sauce

**Farm Assured Roast
Chicken with Sage &
Onion Stuffing**

**Sustainably Caught
(MSC) Tuna Pizza**

Beef Bolognase

**Sustainably Caught
(MSC) Fish Fingers**
with Tomato Ketchup

OPTION TWO

Macaroni Cheese

**Spinach & Chickpea
Masala**

Margherita Pizza

Vegetarian Cottage Pie

**Homemade Spicy
Bean Burger**

OPTION THREE

**Sustainably Caught
(MSC) Tandoori Salmon
Wrap**

**Jacket Potato with
Vegetarian Chilli**

Organic Beef Lasagne

**Jacket Potato with
Baked Beans**

Courgette Sausages

CARBS

Pasta Shapes

Garlic Bread

Potato & Carrot Mash

Fluffy Rice

Half a Jacket Potato

**Roasted Vegetable
Couscous**

Jacket Wedges

Spaghetti

Chips

Half a Jacket Potato

VEGETABLES

Fresh Carrots
Broccoli
Salad Bar Selection

**Cauliflower & Broccoli
Cheese**
Fresh Carrots
Salad Bar Selection

Peas
Sweetcorn
Salad Bar Selection

**Roasted Vegetable
Medley**
Salad Bar Selection

Peas
Baked Beans
Salad Bar Selection

DESSERTS

Dutch Apple Cake
with Custard
Butterscotch Whip

Courgette & Lime Cake

Cherry Shortbread

Ginger Syrup Sponge
with Custard
Chocolate Cornflake Cakes

Orange & Mandarin Jelly
with Whipped Cream
Banana Cake

Vanilla Ice Cream

**Chocolate crunch
biscuit**

2020 - 9th Nov, 30th Nov. 2021 - 4th Jan, 25th Jan, 22nd Feb, 15th Mar, 19th Apr, 10th May, 31st May, 21st Jun, 12th Jul.

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NEW DISHES FOR 2020-21

SPINACH & CHICKPEA MASALA

An Asian Mild Spiced Curry.

Wholesome chickpeas with leafy green spinach, mixed in a homemade curry based sauce.

TANDOORI SALMON WRAP

A little taste of India.

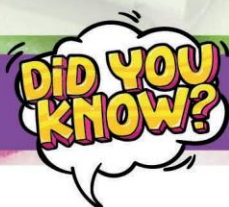
Salmon fillet coated in tandoori spices, oven baked and served in a flour tortilla.

DUTCH APPLE CAKE

A light sponge infused with fresh apples, sultanas and a hint of cinnamon. Served with a hot creamy custard.

GINGER SYRUP SPONGE WITH CUSTARD

A gooey syrup base with a light ginger sponge top, sweet and tasty served with a creamy custard.



95% of our dishes are home made and freshly cooked in our school kitchens by our well-trained enthusiastic staff.