

WELCOME TO TAYLOR SHAW

At Taylor Shaw we embrace the School Food Standards and plan imaginative and diverse menus to suit the needs of the children and your school. Menus are not only delicious but packed full of energy and all the nutrients that children need to support their growth and learning. Menu and recipe ideas are brought to life in our kitchens by our creative team of experts. Pupils are involved in every aspect of the menu planning from generating ideas to sampling the products.

Free School Meals

All children attending Reception, Year 1 and Year 2 are offered a free school meal as part of the Governments Universal Infant Free School meals programme.

If you live in Sheffield and receive any of the following benefits you can also claim free school meals.

- Income Support
- Income based Jobseeker's Allowance
- Income related Employment Support Allowance
- Support under Part VI of the Immigration and Asylum Act 1999
- The guaranteed element of State Pension Credit
- Child Tax Credit - as long as you have a yearly household income of less than £16,190 (as assessed by HM Revenue and Customs) and do not get Working Tax Credit
- Working Tax Credit run-on (paid for 4 weeks after you stop qualifying for Working Tax Credit)

Medical Diets

Step One

Provide a copy of medical evidence to:-
School Food Service
Sheffield City Council
Level Seven, West Wing
Moorfoot
S1 4PL
Tel: (0114) 2734767

Step Two

Taylor Shaw will create a bespoke menu to suit the medical needs of your child. The menu will be sent home for parent/guardian confirmation.

Step Three

The agreed menu will be issued to the kitchen.
N.B. The process usually takes ten working days.

Taylor Shaw
Seeing food differently



Foodie Facts



All meat used is Red Tractor accredited



All eggs are free range



We use fish sourced from a sustainable fishery



Our menus are designed to provide at least one portion of your child's five a day



All meals are compliant with government set food based standards

Take a look overleaf to see the **Dore Primary Menu**

Colours in the left column represent the band colour your child should choose for the meal that day.

WEEK ONE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Dish of the Day 1	(v) Homemade Margarita Pizza with Half Jacket Potato	Beef Chilli Con Carne with Creamed Wholegrain Rice	Bacon Loin with Creamed Potatoes, Stuffing and Gravy	Minced Beef Pie with Creamed Potatoes	Fish with Chips and Tomato Ketchup
Dish of the Day 2		(v) Lentil & Vegetable Pie with Creamed Potatoes	(v) Quorn Roast with Creamed Potatoes, Stuffing and Gravy	(v) Macaroni Cheese	(v) Beany Burrito with Chips
Dish of the Day 3		Halal Lamb Chilli Con Carne with Wholegrain Rice	Halal Roast Chicken with Creamed Potatoes, Stuffing, and Gravy	Halal Keema Pie with Creamed Potatoes	
Oven Baked Jacket Potato	Jacket Potato with Salmon Mayo, (v) Cheese or (v) Baked Beans	Jacket Potato with Tuna Mayo, (v) Cheese or (v) Baked Beans	Hot Roast Bap	Jacket Potato with Tuna Mayo, (v) Cheese or (v) Baked Beans	Jacket Potato with Tuna Mayo, (v) Cheese or (v) Baked Beans
Grab A Bag	(v) Cheese Sandwich	Ham Sandwich	(v) Cheese Sandwich	Turkey Sandwich	Tuna Sandwich
Vegetables	Coleslaw Sweetcorn	Green Beans Carrots	Cabbage Mixed Vegetables	Broccoli Carrots	Peas Baked Beans
Desserts	(v) Frozen Yoghurt with Shortbread Biscuit	(v) Iced Carrot Cake	(v) Vanilla Sponge with Peaches and Custard	(v) Jam Shortbread with Custard	(v) Tootie Fruitie Ice Cream

WEEK TWO

Weeks Starting: 11 Apr : 2 May : 23 May : 13 Jun : 4 Jul : 25 Jul : 15 Aug : 5 Sep : 26 Sept : 17 Oct

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Dish of the Day 1	Sausages with Creamed Potatoes and Gravy or BBQ Sauce	Chicken Pasta Bake with Homemade Garlic Bread	Roast Beef with Roast Potatoes, Yorkshire Pudding and Gravy	Chicken Curry with Wholegrain Rice	Fish Fingers with Chips and Tomato Ketchup
Dish of the Day 2	(v) Quorn Sausages with Creamed Potatoes and Gravy or BBQ Sauce	(v) Vegetarian Spaghetti Bolognese with Homemade Garlic Bread	(v) Quorn Roast with Roast Potatoes, Yorkshire Pudding and Gravy	(v) Homemade Margarita Pizza with Half Jacket Potato	(v) Cheese and Red Pepper Flan with Chips
Dish of the Day 3		Halal Chicken Pasta Bake with Homemade Garlic Bread	Halal Roast Chicken with Roast Potatoes, Yorkshire Pudding and Gravy	Halal Lamb Chilli and Homemade Nachos with Wholegrain Rice	
Oven Baked Jacket Potato	Jacket Potato with Tuna Mayo, (v) Cheese or (v) Baked Beans	Jacket Potato with Tuna Mayo, (v) Cheese or (v) Baked Beans	Hot Roast Bap	Jacket Potato with Tuna Mayo, (v) Cheese or (v) Baked Beans	Jacket Potato with Tuna Mayo, (v) Cheese or (v) Baked Beans
Grab A Bag	(v) Cheese Sandwich	Ham Sandwich	(v) Cheese Sandwich	Ham Sandwich	Tuna Sandwich
Vegetable	Carrots Cauliflower	Sweetcorn Green Beans	Peas Carrots	Broccoli Sweetcorn	Peas Baked Beans
Desserts	(v) Apple Flapjack with Custard	(v) Chocolate Muffin	(v) Vanilla Sponge with Pineapple & Custard	(v) Fruit with Jelly	(v) Chocolate Brownie with Chocolate Custard

WEEK THREE

Weeks Starting: 18 Apr : 9 May : 30 May : 20 Jun : 11 Jul : 1 Aug : 22 Aug : 12 Sep : 3 Oct

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Dish of the Day 1	Burger in a Bun with Rice Salad	Chicken Curry with Wholegrain Rice and Mint Yoghurt Dip	Roast Chicken with Roast Potatoes, Stuffing and Gravy	Beef Lasagne	Fish Fingers with Chips and Tomato Ketchup
Dish of the Day 2	(v) Quorn Burger in a Bun with Rice Salad	(v) Quorn Sausage and Tomato Pasta	(v) Quorn Roast with Roast Potatoes, Stuffing and Gravy	(v) Roasted Vegetable Lasagne	(v) Cheese Flan with Chips
Dish of the Day 3		Halal Chicken Curry with Wholegrain Rice and Mint Yoghurt Dip	Halal Roast Chicken with Roast Potatoes, Stuffing and Gravy	Halal Lamb Lasagne	
Oven Baked Jacket Potato	Jacket Potato with Tuna Mayo, (v) Cheese or (v) Baked Beans	Jacket Potato with Tuna Mayo, (v) Cheese or (v) Baked Beans	Hot Roast Bap	Jacket Potato with Tuna Mayo, (v) Cheese or (v) Baked Beans	Jacket Potato with Tuna Mayo, (v) Cheese or (v) Baked Beans
Grab A Bag	(v) Cheese Sandwich	Salmon Mayo Sandwich	(v) Cheese Sandwich	Turkey Sandwich	Tuna Sandwich
Vegetables	Coleslaw Sweetcorn	Carrots Green Beans	Broccoli Cauliflower	Mixed Vegetables Peas	Mushy Peas Baked Beans
Desserts	(v) Chocolate and Pear Sponge with Chocolate Sauce	(v) Treacle Biscuits with Custard	(v) Apple Crumble with Ice Cream & Custard	(v) Lemon Drizzle Cake	(v) Sticky Toffee Pudding with Custard

Over 80% of our dishes are freshly prepared from unprocessed ingredients.



Yoghurt and fruit, including fresh, dried and tinned in juice, will also be available each day as an alternative to dessert. A selection of breads, salads and fresh drinking water will be available daily.