



Dear Parent/Carer

As this term and school year draws to a close, so does our first menu designed by our Lead Chefs. The current menu was a big change from the old but overall, it was a success with the children. Every single meal we have served has been a learning opportunity that helped shape how we approached the menu for next term.

The new menu has been put together with a fine balance of complying with the School Food Standards, providing dishes that are popular with the children and coming in within budget. Budgets are not something we normally discuss externally, but I think it is important to explain that we do work to a budget. The reason we do so isn't so that someone makes a profit but to make sure we utilise every penny into making our food as tasty and healthy as possible for our children.

Our new menu represents a snapshot of the cultures on display in our dining halls and our kitchens. This allows the children to experience new flavours while showing similarities between cultures, such as the Chicken and Jollof Rice, now becoming Indian Roast Chicken with Vegetable Biryani. They are completely different dishes but fundamentally so similar at their core.

The menu also has some of the classic favourites of the children, modernised to suit their needs, as much as their wants. This also allowed the Lead Chefs to get creative with where they hide vegetables in the dishes. Such as pureed butternut squash being where the strong orange colour comes from in our Macaroni Cheese. My favourite example of this is our Pizza, there is more vegetables in the sauce than on the pizza itself. So even if a child picks every piece of vegetable off before eating they will still get the minimum amount of vegetable required in a meal.

As restrictions ease in September we will hopefully see our dining halls returning to a level of normality that our team has missed for so long. This will make getting feedback from the children so much easier. It will also allow our passion and excitement around this new menu to spill over the counter and into those young minds.

PART OF



**ENFIELD**  
Council



Catering Services  
Enfield Civic Centre  
Silver Street  
Enfield, EN1 3XA

[www.traded.enfield.gov.uk/TheHub](http://www.traded.enfield.gov.uk/TheHub)



Even with the restrictions in place though we have been able to use feedback from the children on the new menu for example the Beef Lasagne, Baked Spring Rolls and even something as simple as a wider range of pasta shapes all stemmed from student council meetings, we attended.

We are extremely proud of this new menu but also in of our role in fuelling the young minds of tomorrow. We take that duty very seriously, hence why strive to make improvements. We believe every meal we improve and serve is part of a building block to the future of these children to live, to learn and to grow.

Yours sincerely,

A handwritten signature in black ink, appearing to be "JR" with a stylized flourish.

Jamie Reid  
Area Manger

PART OF



**ENFIELD**  
Council



Catering Services  
Enfield Civic Centre  
Silver Street  
Enfield, EN1 3XA

[www.traded.enfield.gov.uk/TheHub](http://www.traded.enfield.gov.uk/TheHub)