



Did you know...?



All of our drinks are
Government School Food
Standards Compliant



Halt the Salt



Salt is never added at
any stage during our
cooking process. Fresh
herbs are used to season
our dishes



Oats are brain food



This is why we use them
in flapjacks, crumble
toppings and as a sauce
thickener



Fish



We offer oily fish at least
once a week to help with
Omega-3 consumption

Dessert



Our desserts always include fresh fruits or vegetables



Yoghurt



Our yoghurt is homemade and available every day

Superseeds



Sunflower and pumpkin seeds (a great source of calcium) are available as a topping for our fresh homemade salads



Herbs



We have our own herb garden that the chefs use during the year to flavour our dishes

“I was very impressed by the quality of your process and care with nutrition.”

Dr Lauri-Ann Van der Poel

Consultant Paediatric Allergist, Guy's and St Thomas' NHS Trust. Nov 2016