



TRURO
SCHOOL
PREP

School Meal Menu

Autumn Term 2020

About the food we serve

We provide a diverse selection of hot lunches - all made almost entirely from fresh ingredients. This means that pupils are packed with the right nutrients and have plenty of nourishment and energy throughout the day, helping them fully concentrate and achieve success academically and physically.

Fresh Food you can trust

We are committed to sourcing ingredients with assured provenance from local and regional suppliers. We use:

- Free Range Eggs
- 'Farm Assured' and 'Red Tractor' accredited British Meat Poultry
- Marine Stewardship Approved (MSC) certified fish from sustainable fisheries

Our kitchen has received 5 stars rating reaching the highest possible score of excellence by "Food Hygiene Rating System".

We offer full traceability of the meals we serve. Our suppliers are audited by an external body to ensure they comply with both our own and statutory obligations.

Our menus are checked and approved by a registered dietician to ensure that our school meals meet government school food standards for healthy eating.

Special Diets

We can cater for specific dietary needs. Our catering staff is trained to cater for pupils with allergies and religious dietary needs, including vegetarian, vegan, gluten free, dairy free, and egg free.

If your child has any food allergies, please still order a lunch and we will provide them with an appropriate alternative. Please email smc@truroschoo.com, if you have any concerns over your child's allergies.

Contact

Please contact Sue McIntosh, Prep Support Services Manager on 01872 243122 for further details.



Menu
Checked by
Registered
Dietitian



Anna-Maria Holt BSc RD
Company Dietitian

www.pelicanprocurement.co.uk