

Introducing our new Spring/Summer menu



Twelve15

All our menus adhere to **Government Food Standards** and are developed with little ones in mind.

Over 80% of our menu is **cooked from scratch** using fresh ingredients.

We cater for the **14 key Food Standards Agency allergens**.

We like to make our meals as **nutritionally dense as possible**, for example we add carrots and courgette to fortify our homemade tomato sauce which we use in a variety of recipes such as on our pizzas and in our freshly made pasta dishes.

We reduce salt and sugar **across our recipes**. Our fruit jellies and biscuit recipes are lower sugar than regular recipes; some puddings also contain 50% fruit like our apple and pear sponges.

Meat-free Mondays

Aligned with the **Government Food Standards**, on a Monday we replace proteins found in meat with **plant-based alternatives** such as beans and pulses; to ensure a fully nutritious and balanced meal for all pupils as part of a varied diet, which is also more sustainable.



[Click here to find out more about Twelve15 school meals \(including special diets\) and see our range of menus.](#)



**School
Food
Standards**


Department
for Education




SURREY
COUNTY COUNCIL

Here is a little info on our new menu:

Twelve 15

- ✓ All our meat across our menu is Red Tractor certified – including our 'Chicken and five veg' burger.
- ✓ Freshly made Beef Bolognese (with a new Vegan recipe alternative) is back by popular demand, we have also introduced a new Butternut Squash Mac 'n' Cheese recipe.
- ✓ We help pupils on their way to '5 A Day' – our new Chicken and 'hidden' five veg meatballs are packed with 30% more fibre, high protein and 30% less fat/saturated fat than a regular equivalent.
- ✓ Our Chefs will be preparing seasonal Roasted Vegetable Parcels, Veggie Burritos and handcrafted Veggie Sausage & Tomato rolls for those who prefer non-meat options.
- ✓ Lots of pupils told us they enjoy our curries – we'll launch a Chicken or Quorn Katsu.
- ✓ Firm favourites such as pizza, roast dinner and Harry Ramsden's fish and oven chips remain on a Friday (the MSC certified Alaskan Pollock Whole Fillet is now also Gluten Free).
- ✓ Our freshly produced bio-live smooth flavoured yoghurts come from a Family run farm in Wales, made with local Red Tractor assured milk and purchased in bulk reusable containers to help reduce plastic usage.
- ✓ We craft our pizza bases, desserts and fresh daily bread from W&H Marriage & Sons Ltd award-winning golden wholemeal flour, produced and milled locally in Surrey.
- ✓ We will be serving Tilda's brown and white rice, an important source of B vitamins and fibre; of course rice is also Gluten free, Dairy free and Vegan so it is suitable for most of our pupils.



For every bag of Tilda's brown and white rice we use, we are also helping to feed children in 18 countries as Tilda donates money to 'Mary's Meals'.

School meals are **FREE** for all Reception, Year 1 and Year 2 pupils, please speak to your school office to sign-up.