



Byron Court Primary School

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Executive Headteacher Mrs Martine Clark NLE Head of School Ms Anita Samani

8th November 2018

Dear Parents/Carers,

Re: School Lunches

We are delighted to let you know that hot meals will once more be served at school. From **Monday 12th November**, your child will be able to select the meal of their choice. Two counters will be available and both of these will serve a vegetarian option. One counter will serve only Halal meat and the other non-halal. The school menu will be on the website to enable you to choose the options with your child.

When your children register in class in the morning, they will be able to electronically select their menu, which will be presented next to their portrait and the dishes will also be a visual selection rather than written for ease of choice. No child will be refused an alternative meal, if they decide they do not want what they initially chose, however with our past experience, this is a rare occurrence.

Our youngest pupils will also be supported when they choose their meals and staff know the pupils well, so can guide them to make the right choices, especially if there are dietary restrictions. In addition to this, children will get a coloured tray to distinguish between the choices of meals and they will also have a proper plate and bowl for their pudding. Staff will also take their lunches with the children so that it becomes a positive social experience for all.


We are also pleased that we have a new chef, Mustafa Szurma-Hasani, to lead the kitchen with support from Catherine Jolaoso, who has been cooking for our pupils for many years. I am sure that the new kitchen will provide excellent food and we will host a tasting opportunity once we are more settled.

Best wishes,

Mrs Martine Clark
Executive Headteacher

Ms Anita Samani
Head of School

National Teaching School
designated by

 National College for
Teaching & Leadership



Artsmark
Gold Award
Awarded by Arts
Council England

B/T/S/A
BRENT TEACHING
SCHOOL ALLIANCE

PRIMARY AUTUMN WINTER 2018/2019 MENU

Byron Court Primary School

Week One Dates 29/10/2018 - 19/11/2018 - 10/12/2018 - 31/12/2018 - 21/01/2019 - 11/02/2019 - 04/03/2019 - 25/03/2019

Week 1	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Non Halal Main Course	Red Tractor Turkey Meatballs with a Side of Crushed New Potatoes and Arrabbiata Sauce	Classic Italian Lamb Lasagne al Forno topped with Mozzarella served with Garlic Dough balls	Roast Chicken served with Roast Potatoes, Yorkshire Pudding and Gravy	Mild Chicken Curry served with Steamed Brown Rice and Garlic Naan Strips	Freshly Baked Fillet of Battered MSC certified Fish with Chips
Halal Main Course	Halal Farm Assured Chicken Meatballs with Crushed New Potatoes and Arrabbiata Sauce	Halal Lamb Lasagne al Forno topped with Mozzarella served with Garlic Dough balls	Halal British Roast Chicken served with Yorkshire Pudding & Gravy	Mild Halal Chicken Curry served with Steamed Brown Rice and Garlic & Coriander Naan Strips	Freshly Baked Fillet of Battered MSC certified Fish with Chips
Vegetarian Main Course	Organic Macaroni Cheese Bake	Sliced Quesadilla Torte with Cheddar and Fresh Salsa	Lentil Roast with all of the Roast Dinner Trimmings	Roasted Vegetable Dhal with Garlic Naan Bread	Baked Vegetable Spring Roll with Curry Sauce and Chips
Jacket Potato and Filling	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise
Vegetables	Garden Peas & Broccoli	Fresh Carrots & Sweetcorn	Sliced Green Beans & Cauliflower	Roasted Peppers & Sweetcorn and Cabbage	Garden Peas or Baked Beans
Dessert	Reduced Sugar Banana & Chocolate Cake	Cherry and Sultana Flapjack	Fruit Jelly & Ice Cream	Pear and Cinnamon Cake with Custard	Chocolate Brownie

Week Two Dates 05/11/2018 - 26/11/2018 - 17/12/2018 - 07/01/2019 - 28/01/2019 - 18/02/2019 - 11/03/2019 - 01/04/2019

Week 2	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Non Halal Main Course	Fresh Salmon and Tuna Organic Pasta Bake with Fresh Herbs and Tomato and Garlic Bread	Braised Lamb, Vegetable and Potato Pie topped with Shortcrust Pastry	Roast Turkey, served with Roast Potatoes, Sage & Onion Stuffing and Gravy	Traditional Lamb Shepherd's Pie, served with a Rich Gravy and Fluffy Mash	Freshly Baked Fish Fingers with Chips
Halal Main Course	Fresh Salmon and Tuna Organic Pasta Bake with Fresh Herbs and Tomato and Garlic Bread	Braised Red Tractor Halal Lamb, Vegetable and Potato Pie topped with s Shortcrust Pastry	Halal British Roast Turkey served with Roast Potatoes, Sage & Onion Stuffing and Gravy	Traditional Halal Lamb Shepherd's Pie, served with a Rich Gravy and Fluffy Mash	Freshly Baked Fish Fingers with Chips
Vegetarian Main Course	Baked Vegetable Pizza Slice served with a Fresh Garden Salad	Roasted Winter Root Vegetable Casserole topped with Fresh Parsley & Cheddar Croutons	Lentil Roast with all of the Roast Dinner Trimmings	Vegetable Sausage, Tomato & Organic Pasta Bake topped with Mozzarella and Spinach	Cheese and Red Onion Pasty
Jacket Potato and Filling	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise
Vegetables	Garden Peas & Fresh Carrots	Sweetcorn & Broccoli	Sliced Green Beans & Fresh Carrots	Braised Red Cabbage & Sweetcorn	Garden Peas or Baked Beans
Dessert	Apple Crumble with Custard	Fruity Flapjack Slice	Fruit Jelly & Ice Cream	Banana Gingerbread Pudding and Custard	Blueberry Cake

Week Three Dates 12/11/2018 - 03/12/2018 - 24/12/2018 - 14/01/2019 - 04/02/2019 - 25/02/2019 - 18/03/2019 - 08/04/2019

Week 3	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Non Halal Main Course	British Farm Assured Chicken Sausages & Mash with a Red Onion Gravy	Low and Slow Braised Lamb Bolognese with Organic Penne Pasta	Roast Chicken served with Roast Potatoes, Sage & Onion Stuffing and Gravy	Red Tractor Chicken served with Wholegrain Rice and a Rustic Tomato Sauce	Freshly Baked Fish Fingers with Chips or Baked Wedges
Halal Main Course	British Farm Assured Halal Chicken Sausages & Mash with a Red Onion Gravy	Low and Slow Braised Halal Lamb Bolognese with Organic Penne Pasta	Halal British Roast Chicken served with Traditional Accompaniments & Gravy	Halal Red Tractor Chicken served with Wholegrain Rice and a Rustic Tomato Sauce	Freshly Baked Fish Fingers with Chips
Vegetarian Main Course	Cheesy Organic Tomato & Basil Pasta	Braised Mexican Bean Stew with a Mild Spiced Tomato Sauce and Folded Flatbread	Lentil Roast with all of the Roast Dinner Trimmings	Chickpea and Aubergine Dhansak with Wholemeal Rice	Veggie Cheeseburger in a Bun with Hand Cut Cajun Wedges
Jacket Potato and Filling	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise	Jacket Potato with Cheddar Cheese, Baked Beans or Tuna Mayonnaise
Vegetables	Peas & Broccoli	Sliced Beans & Sweetcorn	Carrots & Savoy Cabbage	Roasted Mediterranean Vegetables & Broccoli	Garden Peas Or Baked Beans
Dessert	Eves Pudding & Custard	Superfood Flapjack	Fruit Jelly & Ice Cream	Banana Traybake	Chocolate Crunch Slice

Fresh Bread, Salad Bar, Fresh Fruit and Yoghurts Available Daily