

EDITION Autumn Term 24/25

From your school's caterer

Taylor Shaw



New Autumn Menus

Enjoy, fresh seasonal ingredients with our new menu options.

Half Term Activities
Eco-friendly ideas to be creative



Allergens
The Natasha Allergy Foundations



Free School Meals
Find out if your child is eligible



BALANCED TRAY

More than just lunch



Our Net Zero Strategy and CSR Highlights

We're committed to reducing our carbon footprint in line with the ambitious goals set by the Paris Agreement. Our robust plan ensures we're on track to achieve Net Zero by 2050.

Key Initiatives:

Science-Based Targets:

We're aligning our Net Zero Target with the Science Based Targets Initiative to ensure our goals are aligned with global climate science.

Proactive Measures: We're taking concrete steps and initiating projects to reduce our carbon emissions.

Progress and Achievements:

We're proud to share some of the accomplishments we've achieved because of our sustainability initiatives.

Collective Impact: Our commitments and actions contribute to reducing the carbon footprint of our clients and customers. Together, we're working towards a more sustainable future.

For more information on our Net Zero strategy and CSR initiatives, please visit <https://www.elior.co.uk/social-responsibility/corporate-social-responsibility>

Autumn Delights Await!

Seasonal Menu

As the leaves change and the days grow shorter, we're excited to introduce our new autumn and winter menu at Taylor Shaw. Featuring fresh, seasonal ingredients, our latest menu offers a variety of delicious and nutritious options to fuel your child's day.

Enjoy the flavours of the season!

What's New?

- More Pasta Options: Enjoy a wider selection of delicious pasta dishes.
- Returning Favourites: We've brought back popular classics like lasagne and weekly roast dinners.
- Exciting Desserts: Indulge in new treats like chocolate crunch, brownie, and the ever-popular lemon or blueberry cupcake.

Remember to look out for our theme days: featuring foods from around the world and special occasions like Christmas and religious festivals.

Rest assured, even with these menu changes, all of our meals continue to meet the highest school food standards. We prioritise providing your children with balanced and wholesome meals that support their growth and development.

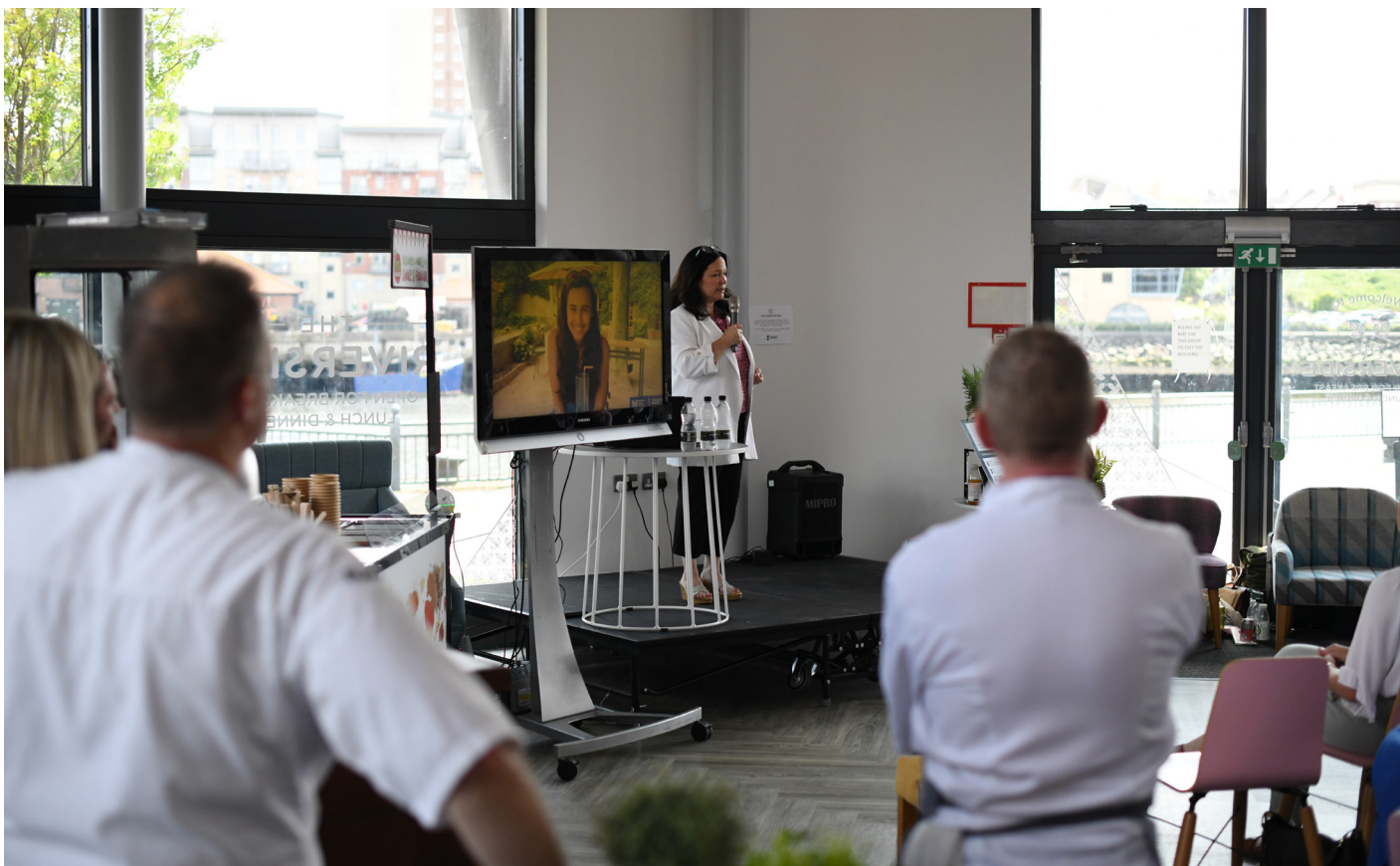
To view your child's menu choices please visit the school website.

Free School Meals

Did you know that on average, 30% of children who are eligible for Free School Meals don't take them? Losing up to the equivalent of £480 a year! To check if your child's eligibility please visit <https://www.gov.uk/apply-free-school-meals>.

If your child has specific dietary needs, we can accommodate them. To discuss your child's individual requirements, please schedule an appointment with your school. We look forward to welcoming your child and ensuring they receive a nutritious meal every school day.





Supporting the Natasha Allergy Research Foundation

We're proud to support the Natasha Allergy Research Foundation, the UK's leading food allergy charity. Together, we're working towards making allergy history. The Natasha Allergy Research Foundation is funding a pioneering clinical trial that may allow children and young people with food allergies to live without the fear of a potentially fatal reaction. Our donations fund an oral immunotherapy trial, training children's bodies to tolerate tiny quantities of the very foods that cause them severe allergies.

Allergy & Wellness Forum 2024

We recently hosted a successful Allergy & Wellness Forum. This event provided a valuable platform to discuss the importance of allergy awareness, especially for young people. Our team of dietitians were joined by renowned experts from the Natasha Allergy Research Foundation and Food Alert Ltd. They shared insights into their work and research on allergy awareness and support.

Commitment to Safety

We believe it's essential for our teams to understand allergies and implement measures to create a safer environment for everyone.



Supporting Neurodiversity

If your child is neurodiverse – perhaps they have autism or struggle with hypersensitivity in some form – then we know that convincing them to try new foods, particularly veg, can present challenges. Trying new veg can feel like a challenge for any parent. For hints and tips on increasing the diversity of your child's diet visit <https://simplyveg.org.uk/supporting-neurodiversity/>



SIMPLY VEG

Half Term Activities



Hedgehogs typically hibernate from late December until late March time, so why not build a safe habitat for our prickly garden friends? With help from an adult, an old wooden box, and some dry leaves or straw, you'll be able to create a cosy shelter from cold weather and hungry predators. BBC Gardener's World has a [step-by-step guide](#) to help.

A 2-4-1 activity, enjoy a nature walk and collect pinecones. These pinecones make excellent eco-friendly bird feeders. They are easy to make, fun, and inexpensive. It involves spreading peanut butter onto the pinecone and then sprinkling over some bird seed to stick to the peanut butter. Then tie twine or string around the top of the pinecone and hang them from a tree or hook and enjoy watching all the different birds come to visit.

Pumpkin Carving, Halloween is just around the corner, why not create a display. Once you've carved your pumpkin remember, you can wash the seeds and roast in a tray with any of the shaped pieces that have been removed. The seeds and off cuts will turn into a tasty treat. After Halloween why not turn your pumpkin into a bird feeder; simply remove the lid, place some seeds in the centre and hang from a tree.

No pumpkins? No problem, you could always make a spooky display of veg faces instead!

Fruit and vegetable snack time fun. Cut up fruit and a selection of colourful raw vegetables then place onto a plate or tray. Then let your child create veg faces and pictures, before you all munch away! Make sure you take a photo of their creation.



14th to 21st October was Recycling Week

To mark the occasion we will be running a competition over the Half Term Holiday.

Rescue your Rubbish!

Create something useful out of everyday rubbish, e.g. empty toilet roll, plastic bottle, cardboard box, yoghurt container, envelopes etc

You can create anything from a robot, a face mask, a festive decoration, a toy etc, there's no limit to your creativity!

To enter simply send us a photo of your creation along with upto a maximum of 250 words detailing what your creation is.

Rules: All materials, except sellotape / adhesive must be rescued 'rubbish'. Entries need to be received by the 30th November.

To Enter: send the entry form and photo to UKMarketing@Taylorshaw.com or hand in a photo and to a member of the school catering team.





Recipes

Citrus Polenta cake

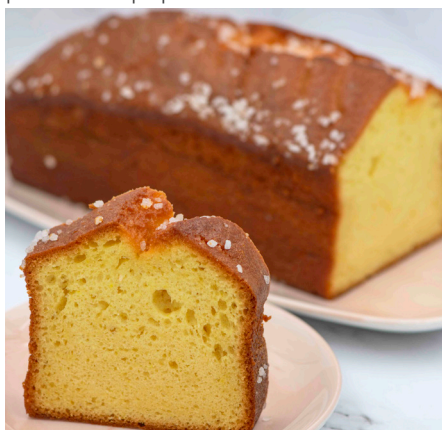
Ingredients

2 Small Oranges
250g Margarine
100g Parsnip
120g Granulated Sugar
1 teaspoon Vanilla Flavouring
170g Polenta
5g Baking Powder
30g Icing Sugar
3 Medium Eggs

Method

1 - Pre heat oven to 170C
2 - Line suitable baking tin with parchment paper

3 - Grate the zest of the oranges & keep to one side.
4 - Peel the oranges & cut into small 10mm chunks - discard the pips
5 - Cream the marg & sugar together
6 - Add the vanilla extract.
7 - Add the eggs slowly & beat well.
8 - Grate the parsnip, & stir in the polenta, baking powder, orange pulp & zest.
9 - Spoon the mix into the cake tin & bake for approx 1 hour.
10 - When cooked, remove from tin & place on cooling rack & dust with a little icing sugar.



Mummy Rolls

Ingredients

250g Mince
700g Sausagemeat
40g Sage & Onion Stuffing
2g Pepper
1 Sheet of Puff Pastry
1 Medium Egg

Method

1 - Pre heat oven to 170C
2 - Defrost the puff pastry
3 - Beat the egg to form an egg wash
4 - Mix the sausagemeat, mince, stuffing mix and pepper in a bowl until well combined.
5 - Cut puff pastry sheets into squares place the sausagemeat mix into equal sausage shapes place into the middle
6 - Brush the pastry with egg wash
7 - Cut the edges into strips and place over the meat creating a mummy style wrap!
8 - Pinch the joins together
9 - Place onto a baking tray lined with parchment and brush with egg wash, bake for approx 30 minutes or until the sausagemeat is cooked
10 - Draw on eyes using edible ink or icing (mix 40g icing sugar with 5ml of water).

