St Paul's C.F. Frimary School Building each other up -

with God as our firm foundation

Headteacher: Mrs J. Ferretti Telephone No: 01902 558621 Email: <u>stpaulsprimaryschool@wolverhampton.gov.uk</u> Website: <u>www.stpaulscofeprimaryschool.co.uk</u>

14th April 2025

Emsworth Crescent

Wolverhampton WV9 5NR

Pendeford

Dear Parents and Carers,

As you will be aware from previous communications, we are very excited to be launching our new catering service, provided by **abm catering ltd**, at the start of the Summer term.

Please find below a copy of the new menu – we will be starting week 1 on Monday 28th April. This introductory menu will be run for the first half term, we will then review the menu with colleagues at abm, and tailor it to the preferences of our children.

If your child has any dietary requirements, whether these be medical or lifestyle / faith based, it is essential that you complete the Special Dietary Request Form (see below) as soon as possible so that the catering team can ensure your child's dietary needs are catered for. This form must be completed for all children with a special requirement, even if school have previously been informed.

We look forward to seeing the children enjoy their new school meals experience from next term. A <u>Parent Flyer can be viewed here.</u>

Best wishes,

Jen Ferretti Headteacher









St. Paul's Church of England (A) Primary School



Building each other up with God as our firm foundation

Gioung Minds

14th April 2025

Dear Parent / Carer

My name is Sue Dolman and I am the Operations Manager **abm catering ltd** at your school. Within my remit I oversee Food Safety, Food Standards, Allergens and Nutrition for the school. At **abm catering ltd** we are very conscious of varying dietary requirements and the needs of the young people we serve food to.

At the very core of **abm catering ltd** is the desire to provide a service of safe, fresh, nutritious food. We are a contract catering service that holds strong values to ensure that our young people have the opportunity to receive a healthy and filling meal at school every day.

We believe that it is very important that every child can receive a balanced and wholesome meal irrespective of their dietary requirements. For this reason, we have devised a procedure for special diets which ensures that our staff are provided with the knowledge and understanding of any specific dietary requirement and that an alternative menu can be provided where necessary.

It is very important that this special diet procedure is followed for every young person who has any food allergies or other medical requirements, to ensure that every who needs it receives food that is safe for them to eat.

Please use the **QR code** below or this link to complete **our** <u>Special Diet request form</u>. This form must be completed and returned to **abm catering ltd** using the on-line portal. I ask that you ensure that a special diet request form is completed for every young person with dietary requirements, by the parents/guardian or carer. This must be completed **in addition** to any forms you have completed with the school.

Once completed, the special diet request form, along with supporting medical evidence will be provided to the Catering Manager on site who will pass on to myself and I will then liaise with the abm Nutritionist. All information will be treated in confidence and in line with the General Data Protection Regulations.

I thank you in advance for your co-operation in this matter. If you have any concerns, queries or comments do not hesitate to contact me on 07736900132 or via email to sdolman@abmcatering.co.uk

Yours sincerely

లిue Sue Dolman Operations Manager

Special Diet request form

Registered Office: abm catering limited, Eagle Court, Saltisford, Warwick CV34 4AF t, 01926 498448 t, 01926 475050 e, sales@abmcatering.co.uk w. abmcatering.co.uk



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Menu - Summer Term 2025

WEEK1 WEEK2

Monday

Spanish Chicken Vegetable Curry (V) Served with Fluffy Rice. Carrots, Broccoli Oat & Cinnamon Cookle with Orange Slices

Tuesday

Beef Pasta Bolognaise Macaroni Cheese (V) Served with warm Baquette Sweetcorn, Garden Peas Iced Sponge with Custard

Wednesday

Roast Chicken with Gravy Roast Quorn Fillet (V) Served with Roast Potatoes, Cauliflower, Swede Vanilla Ice Cream with Fresh Fruit

Thursday

Pork Sausages with Gravy Quorn Sausage (VG) Served with Mashed Potato Green Beans, Carrots Shortbread with Apple Slices

Friday

Fish Fingers Tomato & Pizza Cheese Pinwheel (V) Served with Oven Chips. Garden Peas, Baked Beans Famous Fruity Friday

Monda

Homemade BBQ Chicken **BBQ Vegetable & Mixed** Bean Wrap (V) Served with Fluffy Rice. Carrots, Broccoli Flapjack with Orange Segments

Beef Burger Veggie Burger (V) Served with Potato Wedges. Garden Peas, Cabbage Jam Sponge served with Custard

Roast Chicken with Gravy Roast Quorn Fillet (VG) Served with Roast Potatoes, Green Beans, Cauliflower Shortbread with Apple Slices

Thursday

Beef Lasagne Vegetarian Lasagne (V) Served with Warm Baguette Slice, Broccoli, Swede Apple Crumble served with Custard

Friday

Fish Fingers Cheese and Tomato Pizza (V) Served with Oven Chips, Peas, Baked Beans Famous Fruity Friday

-WEEK 3-

Monday

Ham, Cheese & Tomato Pizza Cheese & Tomato Pizza (V) Served with Diced Potatoes. Carrots, Broccoli Chocolate Sponge served with Custard

Tuesday

Cottage Pie Vegetarian Mince Cottage Pie (V) Served with Sweetcorn, Cabbage Oat & Cinnamon Cookie

Wednesday

Roast Chicken with Gravy Roast Quorn Fillet (V) Served with Roast Potatoes. Green Beans, Carrots Banana Muffin

Thursday

Sausage & Tomato Pasta Roast Vegetable Frittata (V) Served with warm Baguette Slice, Carrots, Swede Chocolate & Orange Shortbread served with Apple Slices

Friday

Fish Fingers Vegetable Nuggets OR Vegetable Fingers (V) Served with Oven Chips, Garden Peas, Baked Beans Famous Fruity Friday

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