

FOOD FESTIVAL

By Aspens



TAKE YOUR CHILD'S IMAGINATION ON A FOOD JOURNEY WITH ASPENS

Aspens has been chosen to provide the meal service at your child's school. Take a look below for a glimpse at a typical menu...

KNOWING WHERE YOUR FOOD COMES FROM

We take our responsibility for feeding today's children and young adults seriously. Every day, we prepare our dishes using fresh, high-quality and seasonal ingredients, carefully sourced from responsible suppliers. Our supply chain is fully traceable, giving us confidence in the quality, provenance and journey of the produce we use.

Our food is created and served by experienced and enthusiastic teams. Alongside providing healthy, nutritious meals, we want to help our customers develop a positive relationship with food, understand the importance of a balanced diet and support them on their food and nutrition journey.

BRINGING FOOD TO LIFE

We don't just create delicious favourite dishes from home and around the world, we make mealtimes fun too!

We want to make lunchtime the best time of the day, and what better way to do that than with one of our regular theme days.

Linked to the school calendar, special events or seasonal healthy food initiatives, our theme days bring something a little different to the dining experience - it's the stuff of great school food memories!

SAMPLE MENU

LUNCHTIME					
	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
MAIN EVENT	Macaroni Cheese	Beef Taco Bowl with Homemade Tortilla Chips	Roast Chicken and Stuffing, Skin on Roasties and Gravy	Meatball Biryani with Rice	Golden Fish Fingers, or Salmon Fingers and Chips
BEAN-FREE MAGIC Veggie Star	Beanie Sweet Corn Burrito with Wedges	Sweet Potato Taco Bowl with Homemade Tortilla Chips	Roasted Broccoli and Pepper Tart, Skin on Roasties and Gravy	Vegetable Korma with Rice	Pizza Pocket with Chips
RAINBOW ALLEY Vegetables and Salads	Roasted Root Veg	Broccoli and Sweetcorn	Carrots and Peas	Kachumber Salad	Baked Beans and Peas
BIG TOPPINGS Filled Jacks	Beans, Cheese or Tuna Mayo	Beans, Cheese or Tuna Mayo	Beans, Cheese or Tuna Mayo	Beans, Cheese or Tuna Mayo	Beans, Cheese or Tuna Mayo
DESSERT TROLLEY	Sweet Potato Chocolate Brownie	Strawberry Jelly	Sticky Banana Pudding and Custard	Sugar Free Fruity Oat Squares	Carrot Cookies

AVAILABLE DAILY
DAILY SALAD BOWL, FRESHLY BAKED BREAD, TOASTIES AND CUP CAKES

PASTA TWIRLER
HOT PASTA TOPPED WITH HOME-MADE TOMATO SAUCE AND CHEESE



As part of our commitment to food safety, our theme days include a Top 14 Allergen-Free menu, so all students can enjoy the fun and flavour safely.

Ask your school for more information.

MEET THE PLANET HEROES

I'M
POWER HERO!



I'M
PLANT HERO!



I'M
HEART HERO!



I'M
ECO HERO!

BIG CHANGES TO FREE SCHOOL MEALS

**Is your household on Universal Credit?
Your child will now qualify!**

The Government is removing the £7,400 income cap this September. All families on Universal Credit will now qualify for Free School Meals.

You can claim if you receive Universal Credit, Income Support, Jobseeker's Allowance, Child Tax Credit, or State Pension Credit.

Why apply:

- Save roughly £495 a year per child!
- Secure extra funding for our school to support your child's learning.

Our Planet Heroes are here to make every school meal a powerful step toward better health and a better planet. These mighty heroes spotlight dishes packed with our nutritious choice, made from low CO₂ ingredients (tracked through the Klimato scale), plant-based or energy-efficient eats.

When your child chooses a school meal, they're joining a mission to make smarter food choices, support sustainability, and build habits that last a lifetime.

Making Every Bite Count!



Want to make a big difference with your meal today? Come try a dish, especially those rated 'A', 'B', or 'C'!



APPLY ONLINE IN 2 MINUTES:

It is 100% confidential and won't affect your other benefits.



SPECIAL DIETS AND FOOD ALLERGIES!

We want every child to be able to enjoy our great food, whatever their dietary needs. Supporting children with special diets is an important part of our catering service, and we can provide suitable meals for children with food allergies or intolerances, as well as alternative choices for religious or cultural dietary requirements.

Aspens already caters for many children with allergies, with robust food safety procedures in place across our kitchens and regular allergen and food safety training for our staff. We understand how important it is for parents to feel confident about the food their child is eating, which is why we encourage parents to talk to us about their child's needs. By working together, we can help ensure they continue to enjoy meals that are safe and suitable for them.