



## OUR MENU

You can feel confident knowing our menus not only meet government food standards for school meals but have also earned the **Bronze Food for Life Award**. This ensures your children enjoy healthy, nutritionally balanced, and freshly prepared lunches every day. We proudly use Red Tractor-certified meats, Lion-stamped free-range eggs, locally sourced fresh ingredients, and MSC-certified sustainable fish.

## SPECIFIC DIETARY REQUIREMENTS

Our in-house nutrition team carefully adapts menus to accommodate children with food allergies, religious dietary needs, and provides detailed carbohydrate counts for those with diabetes.

## UNIVERSAL INFANT FREE SCHOOL MEALS

All Reception, Year 1 and Year 2 are entitled to a Free School Meal. Please take advantage of this amazing opportunity!

## SPECIAL DAYS

Keep an eye out for our exciting themed days, held every three weeks! These special events are inspired by seasonal celebrations, street food trends, national days, and curriculum topics.





# Changing Food For Good

At abm we are committed to delivering Food for Life Standards

**The Food for Life Awards focus on four key areas of development, each aligned with specific criteria to form a practical action framework for your school.**

- Food Quality
- Food Leadership and Food Culture
- Food Education
- Community and Partnerships

We take our responsibility seriously when it comes to the food we serve young people. That's why our meals are nutritionally balanced, free from undesirable additives, and freshly prepared on-site by our highly trained catering team.

As a fresh food company, we are committed to using only the highest quality ingredients, sourced from trusted, reputable suppliers. We have the freedom to carefully select these suppliers, ensuring that all our meat, poultry, eggs, and fish come from responsible sources and carry the appropriate food assurance certifications.

To support our commitment to nutrition, we use a traffic light system to guide recipe development. If a dish is marked green, it's good to go. If it's red, we revise the recipe to improve its macronutrient profile—adjusting levels of fat, protein, carbohydrates, and salt as needed.

Good nutrition contributes to childhood growth & development

Food that's Good for You!