

Dear Parent/Guardian

I am writing to introduce Chartwells, the UK's leading provider of quality catering services to the Education sector, and to deliver an excellent piece of news for everyone who, like us, cares about the quality of food provision.

You may be aware that Chartwells was recently awarded the catering contract for The Coleshill School. Our menus include the best quality ingredients sourced directly from growers and producers. This ensures we can maintain a robust supply chain and have complete traceability from the field to the plate

The Government food-based and nutritional standards for school meals place stringent requirements in relation to the nutritional content of school meals. I am delighted to say that the menus that will be on offer will meet all of these standards.

A journey is never about standing still. Chartwells in partnership with The Arthur Terry Learning Partnership will ensure that we offer your children a Government compliant, nutritionally balanced and tasty meal cooked on the premises each day. So it is with pleasure that we welcome all our customers to our 'Journey to Good Health'. It's good to have you aboard.

For more information about Chartwells, please visit us at www.Chartwells.co.uk

The Chartwells Story

At Chartwells, we take our responsibility *of* catering for today's children and young adults seriously.

We know it's not just the food *on* the plate that is important but a real understanding of health and nutrition too.

Our simple set of commitments- Eat, Learn, Live- helps us *to* educate young people about how to have a happy, safe and healthy lifestyle while contributing to a sustainable world.




All dishes on the *menu* are freshly prepared everyday using quality ingredients that are responsibly sourced.

EAT

LEARN

LIVE


Chartwells



A Sample of Our Menu

The Chartwells catering team work hard with in house executive chefs and nutritionists to ensure your school menu is full of flavour and nutrition - meeting all Government school food standards.

Monday

Chicken Biryani
Macaroni *Dou11e* Cheese with Leeks
Broccoli Florets
ora
Side Salad
Ginger *Cake* with Bay Custard
or
A Piece of Fresh Fruit

Tuesday

Beef & Mushroom Pie
Roulade of Roasted Vegetables &
Mozzarella
New Potatoes
Garden Peas
Lemon Drizzle *Cake*

Wednesday

Breast of Turkey Pot Roasted in Sweet
Paprika
Vegetable Lasagne
Crispy Roast Potatoes
Savoy Cabbage
Sticky Toffee Pudding
Fresh Fruit

Thursday

Chicken & Bean Enchilada
Goats Cheese & Caramelised Onion Tart
Sweet Potato Wedges
Wild Berry Fool with Shortbread
or
Fresh Fruit

Friday

Crispy Fillet of Fish
Vegetarian Chimichanga
Chunky Chips
Garden Peas
Apple & Blackberry Crumble



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