

DINE WITH MIQUILL



WE LOVE FOOD!

As a catering company, it's in our blood. We want to share our love for fresh, regionally sourced and nutritious food with our customers to set them up for a successful and healthy life. We inspire our teams to cook with enthusiasm and always serve with a smile.

We specialise in providing catering for schools and are passionate about serving fresh, high quality, seasonal and regionally sourced food that is cooked in our kitchen.

By using locally sourced produce as much as possible, as well as prioritising products that are in season and at their freshest, we ensure that only the best is going into our meals.

As well as ensuring the food on the plate is healthy and that we adhere to the school food-based standards, we want you to help our customers to understand the importance of eating the right foods to keep them fuelled and hydrated for learning.

Food Trends

Attitudes and expectations around food are increasingly influenced by the high street and as we now eat a much wider variety of food than ever before - we make sure we are on trend! We keep taste buds excited with our monthly themes, specials and monthly saving deals!



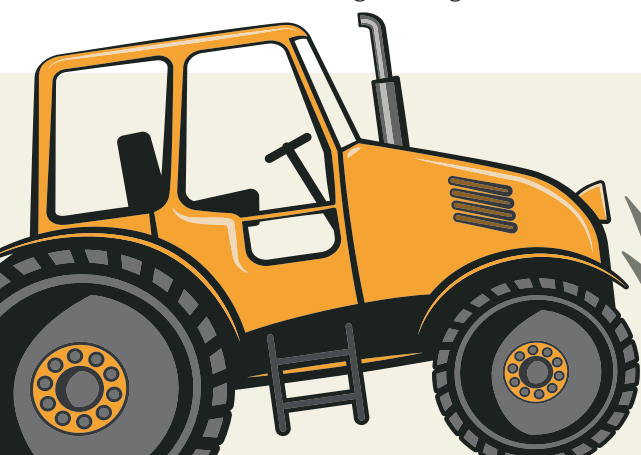
FARM FRESH	
SEASONALITY CALENDAR	
 January LEEKS	 February BEETROOT
 March CARROTS	 April RHUBARB
 May CHILLIES	 June COURGETTE
 July GARLIC	 August AUBERGINE
 September TOMATOES	 October PUMPKIN
 November PEARS	 December PARSNIPS

Eating produce at its best!

SPECIAL DIETS AND ALLERGENS

If your child has any dietary requirements, please get in touch so we can provide menus to meet their needs. We can cater for a wide variety of special diets including gluten-free, Halal, medical diets and more. Our teams are fully trained to cater for special diets so you can be confident that your child's needs will be met safely.

All allergen information for every dish we serve is available on request from the kitchen team so do get in touch if you would like more information. For pre packaged food our labelling processes have been reviewed to give ingredients and allergen information in accordance with Natasha's Law.



FARM TO TABLE

Supporting regional farmers!



WHAT'S ON THE MENU

We have a range of food and drinks available at different times of the day. The dining facilities are open at mid morning break and at lunchtime, so make sure you pay us a visit at some point throughout the day.

We run a three-week menu cycle. Throughout the lunch service, the traditional meal of the day is available on the main counter, alongside our rotating guest offers, our sandwich bar and dessert station.

Our menus include a selection of our favourite nostalgic, traditional and classic dishes as well as dishes that will take young taste buds on a journey.

WEEK ONE

DINE
Main Meal

DINE
Vegetarian Meal

 **Hot Snacks**
Hot, handheld options

 **Dessert Stop**
Sweet choices

DINE

WITH MIQUILL

MONDAY

Pasta Pomodoro
Wholewheat penne with the ultimate roasted tomato sauce

Quorn Meatballs
Spicy tomato ragu with wholewheat spaghetti

Our hot deli range includes wraps, pasties, hot pots, jacket potatoes, potato wedges and more! We rotate our range throughout the week.

Italian crumble cake

TUESDAY

All Day Breakfast
Grilled sausage, tomato, egg, hash brown, beans & wholemeal toast

All Day Breakfast
Grilled veggie sausage, tomato, egg, hash brown, beans & wholemeal toast

Winter sponge

WEDNESDAY

Roast Beef
Served with mash & seasonal vegetables or in a giant Yorkshire wrap

Quorn Roast
With mash, seasonal vegetables, sage & onion stuffing & gravy

Fruit tea loaf

THURSDAY

Chicken Makhani
Marinated chicken thigh pieces in a buttery curry sauce with spiced rice

Cauli Jalfrezi
Stir fried cauliflower with Persian spices & dhal

New York baked cheesecake

FRIDAY

Fish & Chips
Fiery battered fish fillet with chips and crushy peas

BBQ Pulled Jackfruit Burrito
Louisiana style rice with jackfruit & beans in a flour wrap

Giant lemon cookie

SAMPLE MENU

ALL SERVED WITH SEASONAL VEGETABLES OR SALAD

NO PLANET B

Sustainability is one of our core values - we recognise that our activities can affect the environment and so we make sure that everything we do minimises our impact. We believe that lots of small changes can add up to make a big difference and so we have a multi-faceted approach including:

- using environmentally friendly cleaning chemicals and disposables wherever possible across all our sites.
- phasing out single use plastics and giving preference to products made of recycled materials
- reducing food miles and carbon output by selecting local suppliers wherever possible.
- conscious consumption - providing low impact food choices such as plant based proteins, seasonal fruit and vegetables and zero waste recipes.

FREE SCHOOL MEALS

You may be entitled to them. Visit this website for more information. www.gov.uk/apply-free-school-meals



0800 043 6604
www.miquillcatering.co.uk
info@miquillcatering.co.uk

GOING GREEN
*Playing our part to care
 for the environment!*

