



St. Leonard's C.E. Primary School

Head Teacher: Mrs K Ferriday

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11th February 2022

Easter Craft Morning and Parents to lunch

Dear Parents,

We are excited to invite you into school to spend the morning with your child doing Easter Crafts and then have lunch. We would ask that you wear a mask when arriving

We would like to invite RBE parents in on the **morning of 1st April**. We would like you to arrive for **9.30 a.m.** please. Apologies that you may have to drop off and come back. There will be a tea/coffee break at an appropriate time. Unfortunately, due to Covid Health and Safety, we must restrict this to **one adult per child** and unfortunately, we cannot allow any younger children to come along with you. I hope that this will not prevent you from joining us.

The session will finish at **approximately 11 a.m.** You are invited to stay for lunch beyond this should you wish. We would need you to stay in the hall whilst we clear away and set up for lunch.

We hope you enjoy the craft afternoon and the school meals and that you may have one even if your child has a packed lunch.

To book a lunch please log onto ParentPay and select the payment item relating to your child's class. Adult lunches are charged at £3.25. When booking, in the notes field you must specify which meal you would like; RED/GREEN/PURPLE/ORANGE/YELLOW. Please note you do not need to book your child's lunch, just the adult lunch. A copy of our School Menu is attached to this letter.

Deadline for bookings is **22nd March 2022**. We will not be able to add any bookings on after this date.

Many thanks for your support.

Yours sincerely

Kay Ferriday
Head Teacher

St Leonards CE Primary School Spring Menu 2022

	Monday	Tuesday	Wednesday	Thursday	Friday	
Week One 3 rd Jan 24 th Jan 14 th Feb 7 th March 28 th March	Red Option	Tomato & Vegetable Pasta	Beef Burger in a Bun with Potato Wedges	Roast Beef, Roast Potatoes & Gravy	Chicken Curry with Rice	Cheese pizza with Chips
	Green Option	Spanish Omelette with New Potatoes	BBQ Quorn Flet with Rice	Vegetable Wellington with Roast Potatoes & Gravy	Broccoli & Cheese Pasta Bake	Vegan Mexican Roll with Chips & Tomato Sauce
	Vegetables	Peas	Sweetcorn	Carrots Broccoli	Carrots	Peas
	Yellow Option	Cheese Sandwich	Cheese Sandwich	Cheese Sandwich	Cheese Sandwich	Cheese Sandwich
	Orange Option	Ham Sandwich	Ham Sandwich	Ham Sandwich	Ham Sandwich	Ham Sandwich
Dessert	Carrot & Courgette Cake with Custard	Apple & Rash Flapjack	Fresh Fruit & Yoghurt Station	Orange & Cinnamon Cookie	Peaches & Ice Cream	
Or a choice of Yoghurt & Fresh Fruit available daily.						
Week Two 10 th Jan 31 st Jan 21 st Feb 14 th March 4 th April	Option 1	Maccaroni Cheese	Spaghetti Bolognese	Roast Chicken, Roast Potatoes, Stuffing & Gravy	Fish fingers with wedges	Cheese pizza with Chips
	Option 2	Vegetable Curry with Rice	Vegan Spaghetti Bolognese	Roast Quorn, Roast Potatoes, Stuffing, & Gravy	Vegan Burger in a Bun with Wedges & Tomato Sauce	Cheese & Bean Pasty with Chips
	Vegetables	Sweetcorn	Greenbeans	Carrots Peas	Sweetcorn	Peas
	Yellow Option	Cheese Sandwich	Cheese Sandwich	Cheese Sandwich	Cheese Sandwich	Cheese Sandwich
	Orange Option	Ham Sandwich	Ham Sandwich	Ham Sandwich	Ham Sandwich	Ham Sandwich
Dessert	Apple & Berry Crumble with Ice Cream	Lemon Ditzle Cake	Fresh Fruit & Yoghurt Station	Chocolate & Beetroot Brownie with Chocolate Sauce	Apple, Cheese & Crackers	
Or a choice of Yoghurt & Fresh Fruit available daily.						



Available Daily:

Purple Option

- Freshly cooked jacket potatoes with a choice of fillings (w here advertised)
- Bread freshly baked on site daily
- Daily salad selection

ALLERGY INFORMATION:

If you would like to know about particular allergens in foods please ask a member of the catering team for information. If your child has a school lunch and has a food allergy or intolerance you will be asked to complete a form to ensure we have the necessary information to cater for your child. We use a large variety of ingredients in the preparation of our meals and due to the nature of our kitchens it is not possible to completely remove the risk of cross contamination.