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.

Eating produce at its best!

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 !

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.

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. **(SAMPLE MENU ONLY)**

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WEEK ONE

	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
DINE Main Meal	**Pasta Pomodoro** Wholewheat penne with the ultimate roasted tomato sauce	**All Day Breakfast** Grilled sausage, tomato, egg, hash brown, beans & wholemeal toast	**Roast Beef** Served with mash & seasonal vegetables or in a giant Yorkshire wrap	**Chicken Makhani** Marinated chicken thigh pieces in a buttery curry sauce with spiced rice	**Fish & Chips** Fiery battered fish fillet with chips and crushy peas
DINE Vegetarian Meal	**Quorn Meatballs** Spicy tomato ragu with wholewheat spaghetti	**All Day Breakfast** Grilled veggie sausage, tomato, egg, hash brown, beans &wholemeal toast	**Quorn Roast** With mash, seasonal vegetables, sage & onion stuffing & gravy	**Cauli Jalfrezi** Stir fried cauliflower with Persian spices & dhal	**BBQ Pulled** Jackfruit Burrito Louisiana style rice with jackfruit & beans in a flour wrap
Hot Snacks Hot, handheld options	**Our hot deli range includes wraps, pasties, hot pots, jacket potatoes, potato wedges and more! We rotate our range throughout the week.**				
Dessert STOP Sweet choices	Italian crumble cake	Winter sponge	Fruit tea loaf	New York baked cheesecake	Giant lemon cookie

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**

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GOING GREEN
Playing our part to care for the environment!