

NEW NAME, NEW LOOK NEW MENU!

Commercial Services is now Twelve15!

We've been feeding Surrey's children for 70 years and 2019 has been an incredible year for us. We have taken the opportunity to reflect upon our rich heritage, taken all the wonderful things from it and added a sprinkle of culinary magic to launch a new approach and an even better menu.

We care passionately about food, health and our planet and this is reflected in our vision. We encourage children to discover how exciting food can be and how it can influence life-long health and wellbeing. We always take care with the resources we use to ensure we have a positive impact on the world around us.

Our themed menus will help bring fun and magic to food throughout the year. This term we'll be celebrating the festive season with all the flavours and smells of Christmas. In January, we'll bring a little Chinese gastro culture to our menu to celebrate Chinese New Year.

Our Autumn/Winter 2019-20 menu has been developed by our Food Development Team and award-winning chefs and tested by our customers, the children. It makes the most of seasonal ingredients, meaning food is at its healthiest and tastiest.

Find out more and how to become one of us at www.itsTwelve15.co.uk



WE ARE SUPER PROUD OF THE THINGS WE DO



We bake bread from scratch every single school day. We really do! Your child has unlimited access to our delicious, fresh bread.



80% of our ingredients are sourced from the UK. That's amazing support of British farming. Meet our suppliers, visit our social channels. You'll love them too!



We only oven bake or steam, no more frying, much healthier and it's so tasty!



Our menus are free from undesirable additives, aspartame, MSG, GM ingredients, trans fats and mechanically recovered meat.



We never use fish on the Marine Conservation Society 'fish to avoid' list.



We have replaced refined sugar with natural fruit-based sugars in many of our desserts.



Our eggs are free range and laid in Elstead, Surrey.



The flour used in our desserts is traditionally milled by Marriages of Essex and has been awarded two great taste gold stars.



All our meat, poultry and cheese is Red Tractor Farm Assured. We can trace our meat and poultry back to the farm of origin.

SPECIAL DIETS

We support therapeutic and religious dietary requirements which are considered on the completion of a dietary request form which is available via the school office. We currently provide the following diets: **gluten free, dairy free, egg free, soya free, allergen aware (free from) and a vegan menu.**

DIABETICS

We publish the carbohydrate and non milk extrinsic sugar levels in our dishes on our website at www.itsTwelve15.co.uk

Disclaimer: Information regarding the carbohydrate content of dishes is provided to assist dieticians and parents calculate intake for diabetic children. This information, whilst as accurate as possible, should be considered advisory. Product labels, which are available in the kitchen, should be referred to for source data. The menu may be subject to change to meet local needs.

ALLERGENS

You can find out more information about the allergens contained in the dishes on this menu, including a list of the 14 key allergens and the dishes they appear in by visiting our website: www.itsTwelve15.co.uk

Twelve15

Food. Health. Earth.

MENU

AUTUMN/WINTER 2019-20

FREE

meals for every
Gastronaut in
Reception, Year 1
and Year 2,
worth
£437 per
school year!



www.itsTwelve15.co.uk

Follow us @itsTwelve15

Twelve15
is a trading
name of



FREE

for every Gastronomer in Reception and Years 1 and 2! (worth £437 per school year)

OR

ONLY £2.35



Outstanding quality prepared by award winning Chefs



Reduced sugar and salt recipes



Unlimited freshly baked bread and vegetables, crudites or salad bar every day

Food. Health. Earth.

www.itsTwelve15.co.uk



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WEEK 1

Week starting: 4 Nov | 25 Nov
16 Dec | 20 Jan | 10 Feb | 9 Mar | 30 Mar

MONDAY	BBQ chicken fillet with not so spicy rice	✓
	Seashell pasta pesto	✓
	Homemade tomato soup & croutons	✓
	SIDE: Help yourself salad bar DESSERT: Melon sails*	✓
TUESDAY	Beef enchilada with garlic bread	✓
	Red dragon pie	✓
	French bread margherita pizza	✓
	SIDE: Selection of seasonal vegetables DESSERT: Fruit yoghurt selection	✓
WEDNESDAY	Classic roast pork with apple sauce, stuffing, roast potatoes & gravy	✓
	Squash-age roll with roast potatoes & gravy	✓
	Roast in a roll with apple sauce & stuffing	✓
	SIDE: Selection of seasonal vegetables DESSERT: Oaty orange finger†	✓
THURSDAY	Veggie quarter pounder with potato wedges	✓
	Margherita mac 'n' cheese	✓
	Southern style wrap with crispy lettuce & lemon mayo	✓
	SIDE: As much as you can eat veg bar DESSERT: Fresh fruit salad*	✓
FRIDAY	Breaded fish fillet with home (non fried) fries	✓
	Veggie hotdog with home (non fried) fries	✓
	Pepperoni pasta pot	✓
	SIDE: Baked beans & fresh carrot slaw DESSERT: Chocolate & beetroot muffin with crème fraîche	✓

WEEK 2

Week starting: 11 Nov | 2 Dec
6 Jan | 27 Jan | 24 Feb | 16 Mar

MONDAY	Spaghetti beef meatballs	✓
	Veggie bean taco with savoury rice	✓
	BBQ chicken bao bun with rainbow noodle salad	✓
	SIDE: Selection of seasonal vegetables DESSERT: Cheese 'n' crackers with apple slices*	✓
TUESDAY	Loaded vegetable pizza topped with slices of Quorn frankfurter	✓
	Lentil pasta bolognese	✓
	Cowboy hot pot	✓
	SIDE: As much as you can eat veg bar DESSERT: Homebaked banana loaf† with custard	✓
WEDNESDAY	Yorkshire pud filled with British beef & gravy with roast potatoes	✓
	Roasted vegetable filled Yorkshire pud with roast potatoes & gravy	✓
	Hot roast beef loaded bun	✓
	SIDE: Selection of seasonal vegetables DESSERT: Fruit yoghurt selection	✓
THURSDAY	Oven baked fish fingers & fries	✓
	Seashell pasta bake	✓
	Loaded potato boats with cheddar cheese & ham	✓
	SIDE: Baked beans & garden peas DESSERT: Fresh fruit selection*	✓
FRIDAY	Lincolnshire pork sausages with mashed potato & gravy	✓
	Veggie sausage roll with mashed potato & gravy	✓
	Cheese & red pepper panini	✓
	SIDE: Selection of seasonal vegetables DESSERT: Twelve15 chocolate & orange biscuit with a glass of milk	✓

WEEK 3

Week starting: 18 Nov | 9 Dec
13 Jan | 3 Feb | 2 Mar | 23 Mar

MONDAY	Cheese & tomato pizza with herby diced potatoes	✓
	Glamorgan sausage with herby diced potatoes	✓
	Homemade carrot soup with homemade bread	✓
	SIDE: Winter vegetable slaw & baked beans DESSERT: Great balls of fruit*†	✓
TUESDAY	Fishwich (oven baked crispy pollock in a soft roll) with potato wedges	✓
	Vegetable fingers with potato wedges	✓
	One pot tuna pasta	✓
	SIDE: Selection of seasonal vegetables DESSERT: Fruit yoghurt selection	✓
WEDNESDAY	Roast British chicken with sage & onion stuffing, roast potatoes & gravy	✓
	Quorn fillet with sage & onion stuffing, roast potatoes & gravy	✓
	Hot chicken bap with sage & onion stuffing	✓
	SIDE: Selection of seasonal vegetables DESSERT: Cheese 'n' crackers	✓
THURSDAY	Build a burger with baked tortilla chips	✓
	Margherita pizza with garlic dough balls	✓
	Classic beef meatball sub either naked or in a homemade tomato sauce	✓
	SIDE: Selection of seasonal vegetables DESSERT: Fresh fruit with crème fraîche*	✓
FRIDAY	Roast gammon served with home (non fried) fries	✓
	Vegan nuggets with home (non fried) fries	✓
	Fish finger & crushed pea wrap	✓
	SIDE: Baked beans & sweetcorn DESSERT: Rainbow sponge with custard	✓

✓ Suitable for Vegetarians. *Desserts highlighted with an asterisk contain a minimum of 50% fruit. †Desserts highlighted with a cross are made with no added refined sugar. Fruit or yoghurt is available daily as an alternative to the advertised pudding. Please check with the school as the menus may be changed to meet the needs of the school.