ASPENS

We are always in the mood for good food!

We are Aspens Services, a market leading contract catering company specialising in school food.

We only work in the education sector so we know what our customers want. Mixing this knowledge with an understanding of what's hot in the food world sparks creativity and excitement in our chefs. Our kitchens provide delicious home cooked food each day and cater for individual dietary requirements.

We make sure that our Food Festival menus are packed with comfort dishes and, at the same time, we help pupils to take their first steps with new tastes to explore.



We don't just provide food, we play our part to educate children and raise awareness about nutrition, food and where it comes from, so that they can make informed and mindful choices. Feeding our future.

Menu

The school menu rotates on a three-week basis and refreshes for Autumn/Winter and Spring/Summer seasons. On offer every day will be a main event, a meat free magic, vegetables and salads, big topping jacket potato, pasta twirler - our Hot Tomato Pasta -, and our dessert trolley including yoghurt and cut fruit.

How school meals can support your child's diet

All children need a nutritious, balanced meal to grow and meet their full potential.

School meals need to be compliant with the School Food Standards. These were created to help children develop healthy eating habits and ensure that they get the energy and nutrition they need across the whole school day. Therefore, parents should be able to trust that the school's menu has been developed based on scientific nutrition research.

To find out more about the the Governments School Meals Food Standards please visit: https://www.gov.uk/school-meals-food-standards

Free school meals

Check if your child can get free school meals in England and find out how to apply on your local authority's website.

Please request the relevant form from the school office. To find out more visit: https://www.gov.uk/apply-free-school-meals



Special Diets

Special diets are an integral part of our catering provision, whether as a result of an ethical or religious belief or a food intolerance or allergy. To register any special diets as a requirement please complete and return the special diets form to the school as soon as possible.

Our Planet

We work closely with our clients and suppliers to be as environmentally friendly as we can. By making lots of small changes, we can make a big difference. We care about the future and continue to focus on responsible sourcing, using seasonal produce, increasing our focus on plant-based recipes, making our menus more sustainable, keeping waste to a minimum and reusing and recycling to reduce the impact we have.

