

# Grasmere Primary School

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Thursday 22<sup>nd</sup> October 2020

## School Meals after half term

Dear Parent or Carer,

We will be making some changes to our lunchtime offer after half term. We want to thank you for your understanding around arrangements since September but we have known that this was not ideal: children need the choice of a hot meal and to eat it without the time pressure away from their classrooms.

### **The details:**

We have spent time risk assessing, menu planning and looking at how logistically it can work in bubbles and are now ready to roll this out safely.

- All children will eat on tables in the hall in their bubbles on a staggered time table.
- All meals will be ready and on tables when children arrive at their allocated time.
- Early years and KS1 will have longer time to eat their meals.
- They will be served a hot, tasty and healthy meal at their table
- Children can still bring a packed lunch if they wish to eat with their class in the hall.
- All Children have to bring a clearly labelled bottle of water as we will not be able to serve water at the tables due to risk assessment.
- Please refer to the menus below for allergen information.
- Between each bubble, the tables will be thoroughly cleaned as part of risk assessment.

This offer will more closely resemble what was in place before the lockdown and should be familiar to the children. The plan will give younger children up to 30 minutes to eat their lunch if they require and children in KS2 20- 25 minutes.

### **How to pay:**

Please use the following link to set up and access online payments [www.scopay.com](http://www.scopay.com). You will also need a unique code which can be provided by the school office if you haven't got one already. Contact Patsy on [info@grasmere.hackney.sch.uk](mailto:info@grasmere.hackney.sch.uk).

If you have any queries, please do let the school know. As always, it might take a week or two for the new systems to run smoothly: please bear with us. We do, however, feel confident that this will improve the lunchtime offer for your child.

Kind regards,

Nick

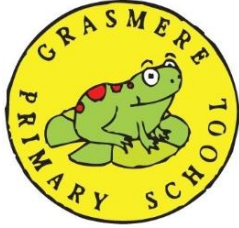


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## Week: 1 (02/11,16/11, 30/11, 14/12/2020)

All Lunches come with Fresh Fruit & a Homemade Snack

### MONDAY

Mac & Cheese // Roasted Sweetcorn, Onions & Tomatoes



### TUESDAY

Minced Lamb or Roasted Veg Wraps // Roasted Carrots



### WEDNESDAY

Chicken or Vegetable Jollof Rice // Herby Crushed Peas

### THURSDAY

Vegetable Lasagne // Mixed Salad



### FRIDAY

Flatbread Pizzas with Vegetables or Tuna // Spinach, Tomato & Cucumber Salad



Wherever possible, all food is homemade on site from local, British ingredients

\* Grasmere is a nut-free and sesame seed free school. We use RSPCA Freedom Food free range eggs, Marine Stewardship Council approved sustainable fish and Red Tractor approved fresh meat. We also use locally sourced ingredients when available and in season.



## Week: 2 (09/11, 23/11, 07/12)

All Lunches come with Fresh Fruit & a Homemade Snack

### MONDAY

Mixed Vegetable Penne Pasta // Garlic & Sweetcorn



### TUESDAY

Piri Piri Chicken Drumsticks **or** Roasted Veg & Vegetable Rice // Mixed Salad

### WEDNESDAY

Beef Meatballs **or** Veggie Balls & Couscous // Steamed Broccoli



### THURSDAY

Red Lentil & Coconut Curry with Spiced Rice // Peas with Coriander



### FRIDAY

Tuna Pasta Bake // Cos Lettuce, Tomatoes, & Cucumber



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