DINE
WITH MIQUILL

MIQUILL
School Catering Services

Who are we?

We're Miquill, a small, local catering business and quite simply, we love food! We're here to make your child's lunchtime experience tasty and fun.

Our Mission

We want to give every child a nutritious meal that fills them up and that they love to eat. We want to give them a food experience that rivals the high street and teaches them about different flavours and cuisines from around the world! Lunchtime is a really important time of the school day - it allows your children to relax and socialise and gives them the energy to get through their afternoon classes. We take pride in making this important part of the day the best it can be.

Our Menus

Your menu features meat and vegetarian choices which are all freshly cooked with love. We source top quality ingredients from regional farmers to make sure everything that goes into our meals is fresh, environmentally friendly and of course, delicious.

Your child's health plays a huge role in the way we develop menus and cook our food. We meet the Government's standards when it comes to food in schools and our menus are analysed to check they are balanced and healthy. We have a commitment to healthy, sustainable meals.

- We source locally and seasonally wherever possible including fruit, vegetables, dairy, meat and bakery items
- We don't use undesirable additives, and limit the amount of fat, salt and sugar in our meals
- We enrich our recipes with fruits & vegetables - even where you wouldn't expect, such as in carrots in our sauces or fruit in our brownies
- We use whole grains in most cases as they are better for your child's health.

Special dietary requirements

If your child has been advised by a GP or other Healthcare Professional to follow a specific medical diet due to allergies or otherwise, please contact our kitchen team to request a meeting to discuss your options.

All allergen information relating to our menus is available on request.

Free school meals

The Free School Meals scheme is a fantastic initiative by the Government to ensure that all children are able to eat a delicious, nutritious and filling meal each and every day.

Children in Reception, Year 1 and Year 2 are all entitled to Free School Meals. Pupils in Year 3 and upwards may still be entitled to free school meals - please refer to https://www.gov.uk/apply-free-school-meals for further information. We can provide support through the application process so feel free to get in touch if you have any questions.

A healthy meal has obvious health benefits and can help establish healthy habits for life and can also improve pupils' readiness to learn.

Learning about healthy eating

All our menus are created to be balanced and healthy. We have a nutritionist who checks our menus to be absolutely sure that we meet this goal.

However, we know that it's not enough to just give your children healthy food; we want to also teach them about how to live a healthy lifestyle. We make sure that we talk to and engage with the pupils in our schools to show them how important it is to eat good food.

We often hold assemblies and talks to do this but we can even organise fun events like smoothie bike days, cooking classes and competitions. Most importantly, we need to stop the stigma that healthy food is bland and boring. Our delicious meals are full of flavour so we're sure your children will love eating our healthy lunches.

SAMPLE MENU

Each day there is a vegetarian option available for pupils.

For lighter options, we have jacket potatoes, sandwiches, salad, fresh bread, yoghurt and fruit available daily.

Allergens & Special Diets
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.

We have a nut-free policy in all of our kitchens.

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.

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.