

Special Diet Requests

HCL takes the responsibility of feeding pupils with special dietary needs very seriously.

We have introduced a new web based on-line application system for all pupils requiring a special menu. Should your child require a special diet then please visit www.hcl.co.uk/allergy-menu-application. There are step by step guides available from your child's school to aid you with the application should you require it.

To reinforce our stringent processes, all applications for children requesting a special menu for medical reasons, will require evidence from a medical professional. This will ensure that food groups are not being withdrawn from a child's diet without medical supervision, and that all parties have a full understanding of a child's condition, symptoms and treatment.

All of our schools offer a daily vegetarian option, however if you require other cultural/religious menus, these should be requested through the website.

At all times our focus is on safely feeding children healthy, tasty meals that they can enjoy.

Want to join our team?

We have a range of roles available across Hertfordshire and its neighbouring counties, both at specific locations or as a member of one of our mobile teams, providing key support across an area, region or sector.

At HCL we recognise the importance of a good work/life balance and our vacancies can include full time, part time and term time employment opportunities. Contact us to find out more about the job you've been looking for and becoming a member of the HCL team:

Tel: 01707 292500

email: CateringRecruitment@hertfordshire.gov.uk

Food for Life

HCL is fully compliant with the Government's School Food Standards and holds the Silver Food for Life accreditation. This recognises our achievement in using fresh, local, seasonal, and organic produce. At the same time it highlights our commitment to sourcing high welfare meat and sustainable fish. Our catering teams cook fresh, tasty meals from scratch and we lead the way in healthy school meals. For further information about the food we use in our dishes please visit our website.



Sugar Reduction Programme

HCL is committed to encouraging healthy eating both through direct educational messages, reformulating recipes and the presentation of food on the counter. In the last year, we have introduced a programme of reducing the sugar in many of our recipes and as a business we have seen a 12% reduction in our sugar purchases, since we started. This equates to the weight of two Asian Elephants!

12%
REDUCTION

Our Theme Days

HCL provides the opportunity for schools to take part in a range of themed lunches which add excitement and interest to lunchtimes. Special menus are devised and are hugely popular with children, offering a delicious two course meal which meets Government School Food Standards. Why not contact your school to find out whether a Theme Day is happening in your child's school soon?



School Lunch MENU



Excellence in Education Catering

Registered office: Mundells, Welwyn Garden City, Hertfordshire AL7 1FT

Tel: 01707 292500 · Email: hcl.info@hcl.co.uk · www.hcl.co.uk



Facebook [HCLcatering](#)



Twitter [@HCLcatering](#)



Whilst we make every effort to provide the advertised menu, this is subject to local variations and unforeseen circumstances such as weather, failed deliveries or other situations where HCL has no control. We apologise in advance if this happens.



Excellence in Education Catering

Summer / Autumn 2018 ~ Pupils' Choice

Menu Cycle WEEK ONE

Served week commencing:

- 16th April • 8th May • 4th June • 25th June • 16th July
- 3rd September • 24th September • 15th October

MONDAY

Burger in a Bun with Potato Wedges

Vegetarian Bolognese
with Wholemeal Pasta (V)

Cold Option: Tuna Baguette



TUESDAY

Gammon Steak and Pineapple with Diced Potato

Jacket Potato with Cheese (V)

Cold Option: Chicken Roll



WEDNESDAY

Roast Beef and Yorkshire Pudding with Roast Potatoes or Wholemeal Pasta

Savoury Quiche with Roast Potato
or Wholemeal Pasta (V)

Cold Option: Cheese Baguette



THURSDAY

Creamy Chicken Curry with Rice

Quorn Nuggets with Potatoes Wedges (V)

Cold Option: Ham Roll



FRIDAY

Battered Fish Fillet with Low Fat Chips or Pasta

Favourite Pizza with Low Fat Chips
or Pasta (V)

Cold Option: Egg Roll



A choice of desserts including
Fresh Fruit is available daily.



Menu Cycle WEEK TWO

Served week commencing:

- 23rd April • 14th May • 11th June • 2nd July • 23rd July
- 10th September • 1st October • 22nd October

MONDAY

BBQ Chicken Wrap with Potato Wedges

Jacket Potato with Beans (V)

Cold Option: Tuna Baguette



TUESDAY

Lasagne with Wholemeal Garlic Bread

Cheese Pinwheel with Diced Potato (V)

Cold Option: Chicken Roll



WEDNESDAY

Roast Pork and Apple Sauce with Roast Potatoes or Pasta

Roasted Quorn Fillet
with Roast Potatoes or Pasta (V)

Cold Option: Cheese Baguette



THURSDAY

Chicken Pie with Creamed Potatoes

Vegetarian Hotdog with Potato Wedges (V)

Cold Option: Ham Roll



FRIDAY

Fishcake with Low Fat Chips or Wholemeal Pasta

Cheese and Tomato Pizza with Low
Fat Chips or Wholemeal Pasta (V)

Cold Option: Egg Roll



Freshly baked wholemeal bread,
seasonal vegetables and bowl salads
are available daily

All our milk is organic
- fresh from the dairy
Gravy and Custard are
always available separately
when on the menu

Menu Cycle WEEK THREE

Served week commencing:

- 30th April • 21st May • 18th June • 9th July
- 17th September • 8th October

MONDAY

Sausages and Onion Gravy with Creamed Potatoes

Creamy Vegetable Slice
with Potato Wedges (V)

Cold Option: Tuna Baguette



TUESDAY

Lamb Steaklette with Diced Potato

Macaroni Cheese
with Wholemeal Garlic Bread (V)

Cold Option: Chicken Roll



WEDNESDAY

Roast Chicken with Sage and Onion Stuffing
and Roast Potatoes or Wholemeal Pasta

Sticky Vegetarian Sausages with
Roast Potatoes or Wholemeal Pasta (V)

Cold Option: Cheese Baguette



THURSDAY

Beef Bolognese with Pasta

Southern Style Quorn Grill with
Diced Potato (V)

Cold Option: Ham Roll



FRIDAY

Fish Fingers with Low Fat Chips or Pasta

Favourite Pizza with Low Fat Chips
or Pasta (V)

Cold Option: Egg Roll



(V)



Organic
Beef



MSC
Approved

Some photographs depicting portion sizes and / or
garnishes have been used for illustration purposes only.
All meal prices are set by individual schools and are
subject to local variations.

