



Weekly Newsletter

Issue 120: Friday 8th September 2017

Warblington
School

Message from Julia Vincent, Headteacher

I have been delighted to welcome all students back to Warblington this week. They have been polite, enthusiastic and very keen to make a good start. Our new Year 7s have been settling in and are rapidly getting used to the layout of the school and a more complicated timetable.

As you can see from this newsletter, our new style catering arrangements are now in place and are proving to be very popular with students and staff alike. All the food is freshly cooked on the premises and tastes delicious. We are now looking forward to the opening of our new kitchen and a redecorated dining area. All of this will happen between January and February 2018. Please do encourage your child to try some of our new meals and the meal deal available each day for £1.80.

Key Dates for the Autumn Term: Week B

Friday 15th September School Photos Year 7, 9 and 11

Dates for Your Diary

Wednesday 20th September Year 8 HPV Injection

Wednesday 20th September Year 11 Art Trip

Friday 22nd September Inset Day (School Closed to Students)

Fund Raising for Great Ormond Street Hospital

At the end of last term as part of the Year 10 Community Project, on Tuesday 18th July we held a non-uniform day in aid of Great Ormond Street Hospital. We are pleased to confirm that the school raised £463.98 for this very deserving charity. A huge thank you to everyone who donated!

Inspirational Quote of the Week



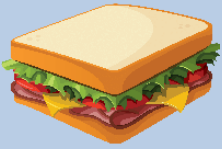
Watch this space as we will continue to give you updates on our new state of the art kitchen which will be completed by the end of the term.

Food Glorious Food!

Turn over to find out all about our new in-house catering team and the food now on offer at Warblington School.



Our new chef will also be holding a food tasting session during our Open Evening on Tuesday 26th September. Further information regarding this will follow in the coming weeks.



Warblington School Presents: Our New Catering Team!



The new in-house Warblington School catering team has arrived bringing a fresh new menu with them including breakfast, main meals, snacks and drinks for students and staff to enjoy.



The Team:

Sous Chef: Kurt Cutajar

'I am the new Sous Chef here at Warblington School and I am really enjoying my new job. I have always worked in restaurant kitchens and started at the age of 10 working in my families restaurant. My first couple of days preparing and serving food here has been busy and hectic but I have enjoyed every minute and I have a really good team to support me. The menu will change and develop and I am excited to show you what we can do. I hope everyone enjoys the food we produce and I hope to see lots of new faces visiting us.'

Catering Assistant: Joanne Vince

Catering Assistant: Lisa Manning

Catering Assistant: Tina Sadler

What do we think?

'Amazing!'

'I am looking forward to trying all the different meals on offer.'

'Everything is so fresh and colourful.'

'Please Sir, can I have some more?'

Lunch Menu Week 2 (11.09.17-15.09.17)

Dietary - (V)-Vegetarian (DF) Dairy Free (GF) Gluten Free (O) Organic

	<u>All Day Breakfast</u> <u>Monday</u>	<u>Curry Club</u> <u>Tuesday</u>	<u>Weekly Roast</u> <u>Wednesday</u>	<u>Mommas Italian</u> <u>Thursday</u>	<u>Fantastic Fish</u> <u>Friday</u>
<u>Soup</u>	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.	Soup of the day – Seasonal and changing daily.
<u>Main</u>	Park Sausages, Bacon, Beans, Tomatoes, Mushrooms, Eggs and Hash browns (DF)	Chicken Balti served with Indian accompaniments (DF)(GF)(O)	Roast Pork served with Yorkshire puddings and trimmings (DF)(O)	Classic beef lasagne served with mixed salad, garlic ciabatta (O)	Jumbo Panko Pollock Burger served with tarragon mayonnaise
<u>Vegetarian</u>	Quorn Sausages (V)(GF)	Bombay Aloo (V)(DF)(GF)	Sweet potato and goats cheese tart (V)(GF)	Triple cheese penne pasta bake (V)(O)	Individual roasted onion and cheddar quiche (V)
<u>Vegetable/ Salad</u>	Tomatoes and Mushrooms	N/A	Seasonal Vegetables	Choice of mixed salads	Crunchy mixed salad
<u>Carbohydrate</u>	Hash Browns	Naan Bread/ Poppadum's and Pilau Rice	Roasted Thyme Potatoes	N/A	Seasoned Potato Wedges
<u>Dessert</u>	Eton Mess (V)(GF)	Vanilla Panna cotta (V)(GF)(O)	Mixed Berry and pear crumble (V)	Coffee and chocolate tiramisu (V)(O)	Lemon Posset and Shortbread (V)

Breakfast Menu

	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
<u>Pastries</u>	Selection of warm mixed Pastries	Selection of warm mixed Pastries	Selection of warm mixed Pastries	Selection of warm mixed Pastries	Selection of warm mixed Pastries
<u>Cereals and Porridge</u>	Selection of cereals in portioned boxes served with cold/hot milk, porridge.	Selection of cereals in portioned boxes served with cold/hot milk, porridge.	Selection of cereals in portioned boxes served with cold/hot milk, porridge.	Selection of cereals in portioned boxes served with cold/hot milk, porridge.	Selection of cereals in portioned boxes served with cold/hot milk, porridge.
<u>Hot Breakfast Sandwiches</u>	Half Bacon, sausage bap or Bacon and egg muffin	Half Bacon, sausage bap or Bacon and egg muffin	Half Bacon, sausage bap or Bacon and egg muffin	Half Bacon, sausage bap or Bacon and egg muffin	Half Bacon, sausage bap or Bacon and egg muffin
<u>Hot Extras</u>	Baked hash American pancakes (V)	Baked hash American pancakes (V)	Baked hash American pancakes (V)	Baked hash American pancakes (V)	Baked hash American pancakes (V)
<u>Yoghurts and Fruit</u>	Selection of natural yoghurts, whole fruit and fruit salads	Selection of natural yoghurts, whole fruit and fruit salads	Selection of natural yoghurts, whole fruit and fruit salads	Selection of natural yoghurts, whole fruit and fruit salads	Selection of natural yoghurts, whole fruit and fruit salads
<u>Smoothie</u>	Banana and Honey	Strawberry and Orange	Banana and Honey	Strawberry and Orange	Banana and Honey

Trailer, Shack and Grab Menu – 2017 - 2018

Dietary - (V)-Vegetarian (DF) Dairy Free (GF) Gluten Free (O) Organic

	<u>Monday</u>	<u>Tuesday</u>	<u>Wednesday</u>	<u>Thursday</u>	<u>Friday</u>
<u>Hot Snacks</u>	Bacon Baguette Bacon Cheese Panini Cheese Panini Pizza Daily special	Bacon Baguette Bacon Cheese Panini Cheese Panini Pizza Daily special	Bacon Baguette Bacon Cheese Panini Cheese Panini Pizza Daily special	Bacon Baguette Bacon Cheese Panini Cheese Panini Pizza Daily special	Bacon Baguette Bacon Cheese Panini Cheese Panini Pizza Daily special
<u>Perfect Pasta</u>	Tomato and Ham Cheese and Chive	Meat Ball Roasted Veg	Chicken and Mushroom Tomato and Basil	Ham and Cheese Spicy Tomato	Chorizo and Tomato Triple cheese
<u>Sandwiches</u>	Selection of sandwiches, baguettes and Ciabatta	Selection of sandwiches, baguettes and Ciabatta	Selection of sandwiches, baguettes and Ciabatta	Selection of sandwiches, baguettes and Ciabatta	Selection of sandwiches, baguettes and Ciabatta

Light Snacks Menu – Sandwiches from Street Eats

Breads

White sliced bread
Brown sliced bread
Granary sliced bread
Gluten free sliced bread and rolls
White/granary baguette
Ciabatta
Panini
Tortilla Wraps

Fillings

All sandwiches can be served with salad, tomato, cucumber, onion, carrot, beetroot, piccalilli, red onion chutney, Branston pickle, English Mustard and Wholegrain Mustard. We run sandwiches on a rota offering four filling daily with extras in some.

Plain cheddar
Plain ham
Tuna plain
Tuna sweetcorn and carrot mayonnaise
Plain chicken
Chicken and bacon
Coronation chicken
Chicken and stuffing
Plain egg
Egg mayonnaise and cress



EATING WELL FOR LESS WORKSHOP



Come along to our Workshop to see how you can Eat Well for less.

We will discuss shopping habits and how we can shop for healthy eating on a budget.

We will provide information on our 8 week HENRY COURSE and give you the opportunity to sign up to the next available course in your area.

On
Wednesday 13th September
at

1:30pm-3:00pm

Sharps Copse Families Centre

Prospect Lane
Havant, PO9 5PE

To book a place call or email

Please call **023692 475503**

Email Havant.FSS@hants.gov.uk



Hampshire
County Council

