

Welcome to

DINE
WITH MIQUILL

WE LOVE FOOD

As a catering company, it's in our blood. We want to share our love for fresh, regionally sourced and nutritious food with our customers to set them up for a successful and healthy life. We inspire our teams to cook with enthusiasm and always serve with a smile.

We specialise in providing catering for schools and are passionate about serving fresh, high quality, seasonal and regionally sourced food that is cooked in our kitchen.

By using locally sourced produce as much as possible, as well as prioritising products that are in season and at their freshest, we ensure that only the best is going into our meals.

As well as ensuring the food on the plate is healthy and that we adhere to the school food-based standards, we want you to help our customers to understand the importance of eating the right foods to keep them fuelled and hydrated for learning.

Special Diets and Allergens

For 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. 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. For pre packaged food our labelling processes have been reviewed to give ingredients and allergen information in accordance with Natasha's Law.

Food trends

Attitudes and expectations around food are increasingly influenced by the high street and as we now eat a much wider variety of food than ever before - we make sure we are on trend! We keep taste buds excited with our monthly themes, specials and monthly saving deals!



WHAT'S ON THE MENU

We have a range of food and drinks available at different times of the day. The dining facilities are open at mid morning break and at lunchtime, so make sure you pay us a visit at some point throughout the day.

We run a three-week menu cycle. Throughout the lunch service, the traditional meal of the day is available on the main counter, alongside our rotating guest offers, our sandwich bar and dessert station.

Our menus include a selection of our favourite nostalgic, traditional and classic dishes as well as dishes that will take young taste buds on a journey.



Our Monthly Promotion

Free School Meals

You may be entitled to them. Visit this website for more information.
www.gov.uk/apply-free-school-meals



We have Meal Deals available at the level of the allowance.

	MAIN MEAL	VEGGIE MEAL	DESSERTS
MONDAY	Spicy Chicken Dhansak with whole grain rice & kachumber	Indian Street Food Vada Pav Bhaji with whole grain rice & kachumber	Banana Loaf Cake
TUESDAY	Tex Mex Burrito Bar Chipotle Chicken or Spicy Beef with chunky tomato salsa & Mexican slaw	Crispy Topped Mac n Cheese with BBQ Drizzle & Crispy Onion with chunky tomato salsa & Mexican slaw	Jammy Crumble Bar & Custard
WEDNESDAY	Sticky Red Onion Sausages, with roast spuds, gravy, carrots & peas	Veggie Bangers & Cheesy Chive Mash with carrots & peas	Marble Cake
THURSDAY	Meatballs in Baharat Tomato Sauce with Moorish couscous & green salad	Cumin Chickpea & Vegetable Bake in Baharat Tomato Sauce with Moorish couscous & green salad	Cornflake Tart & Custard
FRIDAY	Selection of: Classic Battered or Plain Sausage, Battered Fish, Chicken Nuggets & Chips with Curry Sauce or Gravy, Minty Peas or Baked Beans	Selection of: Classic Battered or Plain Veggie Sausage, Margherita Pizza & Chips with Curry Sauce or Gravy, Minty Peas or Baked Beans	Chocolate & Courgette Muffin

Week Commenting: 06/11, 27/11, 18/12, 08/01, 28/01, 9/102, 11/03

ALL SERVED WITH SEASONAL VEGETABLES OR SALAD

LOOK OUT FOR OUR FABULOUS MEAL DEALS

CHILL DECK | HOT SPOT | PIZZA PASA | WATCH OUT FOR OUR SPECIAL POP UPS! | CHICKEN SHOP | FISH PLACE

FRESH OPTIONS DAILY | POULTRY IN MOTION | A GREAT BRITISH TRADITION

MIQUILL

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.

