

[Type here]



School meals for all – including adventurous vegie options

We understand the benefits of good nutritious food and believe having a school lunch is an integral part of the school day and have made school meals a prerequisite for our admissions policy. Popular with parents and pupils alike our menu is a mix of traditional with a twist of adventurous including options such, aubergine parmigiana, butternut squash and ricotta cannelloni and black eyed peas, lemongrass, ginger and pepper chicken and sweet potato & coconut curry.

Alek's our school chef is not from the usual education catering background and has diverse catering experience which is reflected in our school lunches and in my opinion wouldn't be out of place in any restaurant.

Our lunch time success and 95% school meal uptake resulted in our dated school kitchen becoming unsuitable for the increased demand and following an application for funding from the local authority we planned our kitchen refurbishment. We contacted Health Education Partnership who presented a design strategy and invited contractors to tender. With Health Education Partnership's guidance the school's kitchen is now unrecognisable, new ventilation system, state of the art conveyer dishwasher, high-tech cooking equipment, flooring and hygienic wall cladding has resulted in a kitchen any Michelin star chef would be at home in.

<http://www.sebright.hackney.sch.uk/>