

Hutchison Catering and Oatlands Junior School September 2023

Hutchison Catering are delighted to be working in partnership with Oatlands Junior School. So let us tell you a little about us...

- We love food and want to bring you the best in local ingredients. Food is our passion, all our senior managers are craft skilled to support our kitchen teams.
- We value the food journey, Farm to Fork is key to what we do, reducing food miles is very important to us. That's why we already have a great partnership with long-established family businesses.
- Our menus are refreshed every term to reflect the seasons so we can offer the best produce from local sources. Our development chefs spend time creating the best menus for young discerning palettes.
- Our Food Explorers concept will keep the children entertained and educated through out key points in the year.
- You can find more information about us at...

www.hutchisoncatering.co.uk

So, what's for lunch?

Carefully selected nutritionally balanced main courses served with colourful selections of fresh vegetables, potatoes, pasta or rice. Followed by a delicious homemade dessert, a choice of fresh fruit or creamy yoghurt



Here's a taste:
Roast Chicken Dinner, roast potatoes and broccoli
Apple crumble and custard



@_HutchisonCater

5 key facts about our menus...

1. 85% of our food is made on site
2. We can trace our meat back to the farm it was reared on
3. All our fish is from the blue MSC label supporting our seas
4. All our chicken is RSPCA certified
5. Our eggs are free range



Hutchison
CATERING