

Redland Kitchen

Newsletter June 2018

Hello everyone!

Here we are in the last term before the summer holidays! We enjoy our theme days at Redland and Chip Shop Friday proved a popular one again. Another favourite was the hot sugared doughnuts after school. Thank you everyone who bought them – we were really pleased they were so popular!

Following on from the lunch survey we had our first parent lunch. We really hope that those who joined us enjoyed the food and gained a better understanding of the lunch time routine. If you have any suggestions for lunch menu items please feel free to get in touch.

Given the warmer weather the salad bar is proving popular at lunchtime. A variety of salad items are available every day to choose from to accompany your child's meal.

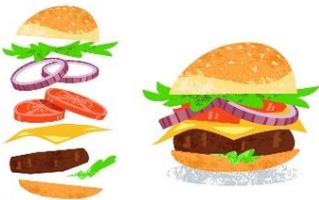
A word on ordering – online ordering closes on a Wednesday for the following week's menu during term time. FOR W/C 3RD SEPTEMBER – orders must be made by the end of this term. Menus will be available online later this term.

Best wishes for a lovely summer!

Becky, Helen and Tammy



Build a Burger Day! Thursday 21st June 2018



Create a burger your way! The children can choose exactly what they want in their burger whether it be tomato, lettuce, ketchup or just a plain burger! There will be onion rings, bacon, cheese, BBQ sauce. Just order the type of burger - beef, chicken or bean - as the menu item and let the children do the rest!

Friday 15th June – Fathers Day Cupcake Sale after school.

Watch out for more details in book bags!

W/C Monday 2nd July – Wimbledon Week. Wimbledon would not be Wimbledon without strawberries and cream. All this week our lunch pudding will be strawberry themed. Other fruit and yoghurt will be available.



Friday 20th July – Summer Fayre Pop-Up Pizzeria

The pop-up pizzeria will be up and running again for the summer fayre! Slices will be available to buy on the day. Boxed pizzas will need to be pre-ordered so order forms will be in book bags the week before the fayre.

Wednesday 25th July – Picnic Lunch for Last Day of Term

Weather permitting, everyone will be out on the field for a summer picnic lunch to mark the end of term!



Questions? Please email us kitchen@redland.wilts.sch.uk

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Each term we hope to include a recipe for a popular meal, pudding or snack that we have provided during the term. For this issue we have chosen Sausage Rolls.

SAUSAGE ROLLS

Ingredients

500g sausage meat
2 tsp sage
2 tsp thyme
2 slices of bread, whizzed to breadcrumbs
2 tsp tomato purée
2 tsp chives
Pinch of salt and pepper
Ready rolled puff pastry
Beaten egg or milk

Method

Preheat the oven to 180°C.

In a large bowl mix together the sausage meat, sage, thyme, breadcrumbs, tomato purée, chives and seasoning.

Roll out the puff pastry to a rectangle the thickness of a £1 coin. Cut lengthways to create two long rectangles.

Halve the meat mixture and mould each into a long sausage and lay along the pastry. Brush the long edge of the pastry with the beaten egg/milk and roll it up to form the sausage roll.

Cut small slits along the top of the sausage roll and then cut each roll into five pieces.

Place on a greased baking sheet and brush with the beaten egg or milk.

Place in the oven and bake for 35-40 minutes until golden and cooked through. Remove from the oven and place on a wire rack to cool.

Enjoy hot from the oven or allow to cool and have them cold.