

# Do you know where your school dinner comes from?

Fresh **seasonal vegetables**, grown locally where possible and distributed by Country Fresh Foods in Sheffield.

**Wild venison** from UK including Sherwood Forest.

**Lamb** from the Peak District.

We use **organic milk and yoghurts** from Yeo Valley in Somerset.

**The meat** used in our dinners is from an award winning local butchers – **Maloney's** ([www.quality-butchers.co.uk](http://www.quality-butchers.co.uk)). Their meat comes from animals that are born and reared outdoors, and allowed to graze freely in the fields and parks in and around the county. ★ Shop locations

We use **organic eggs** from Harrogate.

Outdoor reared **pork** from local farms in North Nottinghamshire.

**Chicken** - Freedom Food accredited from Lincolnshire.

**Beef** - grazed on the banks of the River Trent by Holme Farm in Rampton.

**Turkey** - Freedom Food accredited from South Nottinghamshire.

**In Nottinghamshire** we are actively trying to reduce our carbon footprint and are proud to be going local with our school dinners, to cut down on our food miles.

Please note that occasionally accompaniments pictured may differ from the menu as a result of seasonality or deliveries. Medical dietary requirements are catered for. Please visit our website (details below) for more information.

