

## Chartwells - The King's School's new catering provider

Chartwells have been appointed as our new catering provider delivering a service at Breakfast, Mid-Morning Break and Lunch. The new menu includes meals such as Thai yellow curry, beef pepperpot stew, Mandarin BBQ pulled pork and the old favourites of fish, chips and mushy peas alongside other high street snacks such as pizza, paninis and burgers.

“Chartwells focus is on helping people build strong bodies and sharp minds supporting them to lead a healthy life. We don't want students to just eat our food, we want them to love it. We believe that lunchtime should be a fun part of the day, packed with different flavoursome and healthy food. At Chartwells we go to great lengths to create food that looks and tastes great and is in line with the latest trends.”

### *Andy Moore - Chef Manager*

Every day there will be a range of main lunchtime meals available, all cooked to a healthy recipe using fresh ingredients, with two sides plus a dessert and small drink priced at just £2.00. Other £2.00 meal deals include pizza, sandwich, baguette or jacket potato as the main meal with a drink and small dessert.

Students engaged in lunch time clubs can pre-order a grab and go bag.

### Special Diets

Chartwells have a dedicated Special Diets Team to support all students that have an allergy or intolerance. They are available to help with any concerns and can produce a bespoke special diet.

### Theme Days

There will be various theme days running throughout the school year, from Christmas Lunch to National Pie week.

### The Catering Team

Andy Moore - Chef Manager  
Sue Blenkinsopp and Jill Willets - Senior Catering Assistants  
Jacqueline Blackburn, Lorna Brook, Lisa Chatton, Ann Davidson, Lisa Hardwick, Lindsey Powell and Sue Close - Catering Assistants

**Success for All**