



Dear parents/carers,

**Exciting news for the Brindishe Schools – Welcome to Radish, our new catering company**

<https://www.radishallgood.com/our-sectors/primary-education/>

The existing contract has been with Chartwells which was run through Lewisham. This agreement is due to expire at the end of July 2021 and has given the Brindishe Schools and Governors the opportunity to take ownership of our catering experience and really think about what we want for our children, families and the community. We would like to thank Chartwells for their support of all three Brindishe Schools.

**Radish** buy locally, prepare lovingly, and cook and serve imaginatively. Their chefs regularly visit their partners to ensure all produce has been grown or reared sustainably. All meat is 100% British and Red Tractor Certified and the eggs and milk are organic. Furthermore, 95% of Radish's creations are cooked from fresh, including bread, cakes and sauces. There will be multicultural flavours across the menu, and place special importance on meeting all special dietary requirements.

The **Radish** philosophy is to add social value, improve sustainability and prioritize the best local ingredients. It represents a sensible approach to ethically sourcing honest local produce at affordable prices – ensuring it's all good.

**Radish's** 3 week rolling menu is fully compliant with School Food Standards and they take pride in providing nutritious but tasty food. Follow the link for our website and take a look at their current menus and further information about Herby and the Sugar Sheriff! [MENU INFORMATION](#) We will be in contact with relevant families to discuss bespoke allergy menus.

**MAKE A CHANGE, TRY THE TASTE TEST 2<sup>nd</sup> - 24<sup>th</sup> September\***

The first 2 days of term (2<sup>nd</sup> & 3<sup>rd</sup> September) will be special launch day menus which will include 3 delicious main meal options, a 9-choice salad bar, the new Fruit Juice Slushy machine (Friday only) and a selection of either a hot dessert, cheese and biscuits, fresh fruit or yoghurt.

Then trial the first 3 weeks of the autumn term so your child / children can taste the school dinners before deciding to sign up for the rest of the half term. For further information about Radish, school meals and the 3 weekly menus please click here [RADISH](#)

\*These meals must be paid for unless you are in receipt of FSM or your child is in Reception, Yr 1 or Yr 2

As you know, we try to keep our school meal prices as low as possible, however we do need to make small increases at times. From September 2021 the cost of a meal will be **£2.45** per day, **£12.25** a week.

If you currently provide packed lunches for your child, this is the ideal time to consider a school meal as an alternative, as we know that the new menus will be popular with children and offer you good value for money. We have planned extensively for the new school meals arrangements, however, as with all major new initiatives and changes in school, we do ask for your patience and support in making this transition as successful as possible.

Kind regards,

Rachel Waite

Exec Headteacher

Liz Murphy

Chair of Governors

**Brindishe Green School:** Beacon Road, London SE13 6EH Tel: 0208 852 7245

**Brindishe Lee School:** Wantage Road, London SE12 8NA Tel: 0208 318 4626

**Brindishe Manor School:** Leahurst Road, London SE13 5LS Tel: 0208 852 0852

Executive Head: Rachel Waite

Chair of Governors: Liz Murphy