

A WARM WELCOME FROM *Innovate* YOUR NEW RESTAURANT PROVIDER



We are delighted to have the opportunity to cater for the students, teachers, and staff at Bedford Free School.

Our aim is to provide students with **exceptional food experiences**. We have a fantastic catering team who, with the support of our executive chefs, serve up exciting menus packed with **flavour and healthy ingredients**. Our menus have been created to offer variety and choice, with lots of interesting new things to try. Read on to find out more!

What's on the menu?

Our food is freshly prepared using quality, seasonal ingredients which have been sourced responsibly. We partner with schools to ensure the menus offer dishes which will be popular with the students. We hope, through offering a selection of meal options and dining experiences, there's something for everyone.

On our menus you will find:

- **A variety of hearty main meals** – from traditional classics to new flavour combinations, there's something different to try each day. Meat and vegetarian options are available, served alongside vegetable side dishes and a dessert.
- **Hot and cold 'grab and go' items** – including filled baguettes, paninis, burritos, salads and fruit pots, to name a few.
- **Street Vibes** – is our range of globally inspired food, which allows us to experiment with recipes, textures and flavours from different countries.
- **A vibrant salad bar** – inclusive of traditional garden salads, composite salads and a wide variety of grains, proteins, and dressings.

Look out for...

We like to create a buzz in school restaurants by hosting **themed days and events**. December will see the year out with some festive fun, before we launch into 2024. January themes include Veganuary, alongside 'Low and Slow' and American Diner style foods. In February, we will celebrate Chinese New Year and the ever-popular Pancake Day, before moving on to British Pie Week and Easter in March. These days provide further opportunities to offer something new to the school community.

I have a free school meal allowance, what is available to me?

We want to ensure all our customers have access to healthy nutritious meals. With a free school meals allowance, a student can enjoy a choice of hot main meals (meat and vegetarian options available), plus a dessert of the day. Alternatively, students can opt for a daily meal deal, where they choose a main item – examples include hot wraps or pasta – with a choice of traybake or drink.

Our 'Blue Dot' meal deal makes it easy to build a personalised lunch. Students can choose four items with a blue sticker to make up the deal. This includes selected hot items (such as garlic bread, mini pizza boats and mushroom quesadillas) and selected cold items (such as filled rolls, crudites and fruit pots). These are usually priced at £1 each but they can be bundled together at the free school meal price. The catering team will be on hand to provide clarity, if required.

Students can also purchase any items they wish that fall within the free school meal allowance, including those from the breakfast and breaktime offers.

Tell us what you think

Once you've tried our service, please let us know what you think. Drop us an email at hello@impactfood.co.uk to tell us about your experience. We are also keen to speak with parents, students and staff as we continue to improve our offer. Get in touch if you would like us to arrange a feedback session.

We look forward to seeing you soon!

Yours sincerely,
Catherine Boddington

Regional Operations Manager