

This week's merit certificates are  
awarded to;

FS1 & 2; George

Yr 1 & 2; Sonny, Stephanie & Amelia

Yr 3 & 4; Lily & Bella

Yr 5; Ben, Louisa & Edward

Yr 6; Millie-Mae

Well done for your hard work!



## *'Buckminster Bites'*

Issue 181 20<sup>th</sup> April 2018

### Dates for your diary

Monday 23<sup>rd</sup> April - FS2, Year 1, Year 4 & Year 5 to Woodland Session

Please come dressed in your own clothes suitable for the  
weather.

Tuesday 24<sup>th</sup> April - Year 2 & 3 to Woodland Session

### Farm

The animals will all be returning from their  
winter holiday next week so can the  
Reception children please bring in their  
wellies so they can help on the farm.



Thank you

### Safety in the sun

Now that the weather seems to have  
finally improved, can you please ensure  
your child has had sun cream applied  
before school and come with a cap or sun  
hat. We do like to spend time outside  
when it is nice but only if the children are  
safe. Children can come with sun cream  
if they require more in the afternoon.



## Sporting Success

Year 5/6 Melton Tag Rugby Tournament

April 17<sup>th</sup>

Bronze place



Congratulations to the whole team for playing phenomenal rugby and for great team spirit.

## Speedkick Awards



*Our 'Super Fundraisers' with their trophies. Thank you*

*Our fastest kickers with their medals. Well done to everyone.*



### **Sad News**

Unfortunately Mrs Jo Hayman, who has been a lunchtime supervisor for many years, will be leaving us in three weeks time to take on a new and exciting job. She will be hugely missed and we thank her from the bottom of our hearts for all she has done for Buckminster School over the years. If anyone is interested in working one hour a day term times only, please see the new vacancy section on our website for details and an application form. I do have one very interested person already!

### **Tuck Shop**

The second group of Year 5 children has come to the end of their time running the tuck shop. Thank you to Griffin, George T, George W, Ben and Hayden. We will count up their takings and see how much profit has been made.

The last group will take over the running of the shop (with a new logo and name) from 30<sup>th</sup> April. **NO TUCK SHOP NEXT WEEK**


### **School Dinners**

A meeting took place this week to discuss our school dinners and how they can be improved. A few simple changes will take place in an effort to make some of the meals a little more appetising and an information and tasting session has been arranged for parents and children on Monday 21<sup>st</sup> May at the end of the school day. A reminder will go out nearer the time.

The puddings on this coming Tuesday and Wednesday this week will be swapped.

### **SATs**

Thank you to those of you who attended the year 6 SATs information meeting. If you have any other concerns or worries please do not hesitate to have a chat with Mrs. Parkin.



**OUR MENUS MEET ALL THE GOVERNMENT FOOD BASED STANDARDS.**

**WEEK 1**


2018

- 4th June • 25th June
- 27th August • 17th September
- 8th October • 5th November
- 26th November • 17th December

2019

- 21st January • 11th February
- 11th March • 1st April • 6th May

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>Pizza topped with tuna &amp; sweetcorn</b> Jacket wedges Sweetcorn Peas	<b>Chicken pie &amp; gravy</b> Creamy mashed potatoes Broccoli florets Carrot batons	<b>Organic beef bolognese &amp; garlic bread</b> Spaghetti Seasonal vegetable medley	<b>Roast pork, served with sage &amp; onion stuffing &amp; gravy</b> Parsley potatoes Cabbage Cauliflower	<b>Battered fish served with a lemon wedge</b> Chips Baked beans Peas
<b>Margherita pizza</b> Jacket potato Sweetcorn Peas	<b>Quorn stir fry</b> Rice Broccoli florets Carrot Batons	<b>Cheese &amp; potato pie</b> Seasonal vegetable medley	<b>Country vegetable pie &amp; gravy</b> Potatoes in the skins Cabbage Cauliflower	<b>Quorn dippers</b> Chips Baked beans Peas
Steamed pear sponge served with chocolate sauce	Fruity flapjack	Lemon iced sponge	Peach crumble served with custard sauce	Vanilla ice cream served with a fruit coulis
Freshly baked sticky fruit bun	Strawberry whip	Rice pudding served with a fruit compote	Chocolate crunch cookie	Golden krispie cake



**VARIETY OF BREADS BAKED DAILY BY OUR EXPERIENCED SCHOOL CHEFS**

**WEEK 2**

2018


- 11th June • 2nd July
- 3rd September • 24th September
- 22nd October • 12th November
- 3rd December

2019

- 7th January • 28th January
- 25th February • 18th March
- 8th April • 13th May

<b>Farm assured pork sausages &amp; gravy</b> Creamy mashed potatoes Carrot batons Peas	<b>Pizza with chicken &amp; red peppers</b> Pasta twists Sweetcorn Creamy coleslaw	<b>Organic beef lasagne</b> Garlic bread Salad bar selection Creamy coleslaw	<b>Roast turkey served with sage &amp; onion stuffing &amp; gravy</b> Roast potatoes Seasonal vegetable medley	<b>Fish fingers served with tomato ketchup</b> Chips Baked beans Peas
<b>Vegetable chilli fajita</b> New potatoes Carrot batons Peas	<b>Margherita pizza</b> Pasta twists Sweetcorn Creamy coleslaw	<b>Vegetarian cottage pie</b> Seasonal vegetable medley	<b>Homemade vegetable bites</b> Pasta shapes in tomato sauce Seasonal vegetable medley	<b>Vegetarian sausage</b> Chips Baked beans Peas
Steamed chocolate sponge served with chocolate sauce	Seasonal fruit crumble served with custard sauce	Pineapple upside down pudding served with custard sauce	Carrot cake	Strawberry ice cream
Cherry shortbread	Cheese & biscuits with grapes	Oatie cookie	Lemon iced bun	Viennese biscuit

Our dishes are **FRESHLY PREPARED** using seasonal and including local produce



**FRESH FRUIT & Yogurt available daily!**

**WEEK 3**

2018

- 18th June • 9th July
- 10th September • 1st October
- 29th November • 10th December

2019

- 14th January • 4th February
- 4th March • 25th March
- 29th April • 20th May

<b>Salmon &amp; spinach frittata</b> Pasta spirals in tomato sauce Mixed salad Coleslaw	<b>Chicken fillet served with sage and onion stuffing &amp; gravy</b> Creamed potatoes Seasonal vegetable medley	<b>Organic pork meatballs</b> Rice Broccoli florets Carrot batons	<b>Roast gammon served with pineapple</b> Roast potatoes Cauliflower cheese Carrots	<b>Fishcake served with tomato ketchup</b> Chips Baked beans Peas
<b>Margherita pizza</b> Jacket potato Peas Sweetcorn	<b>Vegetable bolognese</b> Spaghetti Seasonal vegetable medley	<b>Cheese flan</b> Boiled potatoes Broccoli florets Creamy coleslaw	<b>Quorn tikka masala</b> Rice Cauliflower Carrots	<b>Vegetable finger</b> Chips Baked beans Peas
Lemon cheesecake served with a summer berry compote	Fresh fruit salad	Steamed syrup sponge served with custard sauce	Mandarin jelly & cream	Chocolate shortbread
Jam crunch cookie	Blueberry muffin	Flapjack	Feathered mint iced cake	Ice cream with a fruit coulis

■ Meat option ■ Vegetarian option





'Fill your pud with  
meat and spuds'

## St George's Day

### Yorkshire pudding

filled with roast beef, creamed mashed potato,  
carrot batons, peas and gravy


or

filled with vegetarian sausages, creamed  
mashed potato, carrot batons, peas and gravy

Syrup sponge and custard or  
Shortbread biscuit



MONDAY 23RD  
APRIL 2018



# Big Moments

All Stars Cricket gives children the chance to play, learn great skills and meet new friends!

**Melton Mowbray CC**  
All England Sports Ground, Melton Mowbray, LE131BP  
6:00pm - 7:00pm, Fridays (May 11th - June 29th)  
Contact: [contact@meltoncricket.org](mailto:contact@meltoncricket.org)  
Register at [allstarscricket.co.uk](http://allstarscricket.co.uk)

Includes Personalised Kit!