

School meals gets thumbs up from top chef

3 years ago



As part of National School Meals Week, one of Norfolk's top chefs joined the [Norse](#) Catering team for a busy lunch service at Astley Primary School.

National School Meals Week is a promotional activity created by [LACA](#) (the school food people) designed to raise the awareness of great school food served daily by professional caterers in school across England and Wales. Norse are taking part to help demonstrate how far school catering has come in recent years and showcase the tasty and nutritious menus served to children across the county.

Richard Bainbridge from critically acclaimed [Benedict's](#) Restaurant and Great British Menu fame, went back to school to help serve some lunches and, of course, enjoy a school lunch himself.

Richard commented: "School meals are close to my heart, it's an integral part of growing up and plays such a crucial role in the school day. Of course, the nutritional element is key, but the social side of dining together with your friends, nurturing an interest in food, and the opportunity to try different foods are all equally important."

Clare Jordan, Marketing Manager for [Norse Catering](#), commented: "We are delighted to collaborate with Richard during National School Meals Week. His enthusiasm for school meals and praise of our dishes means so much to our catering teams."

On the menu was roast chicken pie, mashed potato, carrots, green beans, and gravy followed by fruit jelly. Richard said the pie was "delicious, really nicely seasoned and the consistency was rich and tasty...a hug

in a pie!”.

After lunch Richard stayed to meet with the school’s student council along with Clare to talk about the children’s favourite foods and ideas for the next school menu.