

The Barrow Restaurant update!

DEAR PUPILS, PARENTS AND STAFF

Culinera are delighted to be your caterer at Holmewood House School. We started working with the school in May 2024 and wanted to show you some of the things we have been up to and, of course, remind you about the fabulous food and fun we have to offer each and every day!

Stef, our Catering Manager, alongside Evangelos, our new Head Chef for Holmewood House School have been working hard with the team to bring you the freshest and tastiest foods. We hope that you have enjoyed the variety of fresh food and fun concepts over the past few weeks, since we returned back to the kitchen in September.

We have lots of theme days coming up including Bonfire Night, Children In Need and a Taste of Christmas in the next half term.

**PLEASE KEEP SCROLLING TO SEE OUR FOODIE FACTS
AND NEWS FROM THE KITCHEN!**



THEME DAYS COMING UP

Our theme days are not just theme days they are **THEME DAYS!** Get ready for some fun!



FOODIE FACTS

- All our dishes are fresh, healthy food cooked with love
- Awesome familiar favourites and exciting new dishes
- Plenty of variety with menus changing weekly
- Use of fresh, seasonal ingredients
- All our baked goods are made in house
- Our own chefs prepare all meals to the highest standards
- We never add colourants or preservatives
- Our chef's prepare meals for those with special dietary needs



NEWS FROM THE KITCHEN

We have had an exciting first term in the kitchen, the chef's have created some wonderful seasonal recipes. As they look towards the colder months ahead, Chef Evangelos has been working on some great new recipes and he wanted to share his new Butternut squash soup recipe for the wider Holmewood House School community to try at home, Enjoy!

Butternut squash soup



culinera
feeding the future

Ingredients

- 1100g butternut squash
- 150g onion
- 12g garlic - finely chopped
- 1 x stock cube
- 290g potatoes
- 95ml oil
- 750ml water
- 4g salt
- 0.5g black pepper

Method

- Peel and dice the onions, butternut squash and potato
- Sweat the onions and the garlic until soft and sticky
- Add the chopped squash and potato and cook until it breaks apart
- Add the water and whole vegetable stock cube
- Cook until potatoes are tender
- Add seasoning
- Blitz until silky smooth

serves 4