

The Barrow Restaurant update!

DEAR PUPILS, PARENTS AND STAFF

Culinera are delighted to provide the catering at Holmewood House School. Culinera is an independently owned and independently operated catering company, established in 2020 with the aim of bringing about a new era in food. We create school restaurants not canteens; and offer a bespoke service to Holmewood House.

Evangelos, our Chef for Holmewood House School have been working hard with the team to bring your the freshest and tastiest foods. We hope that you have enjoyed the variety of fresh food and fun concepts over the last term that included Bonfire Night, Children in Need and a Taste of Christmas.

Starting for 2025 we have some great theme days coming up including Chinese New Year and Food Waste week in the next half term.

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



THEME DAYS COMING UP

Our themes 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 last term in the kitchen, the chef's have created some wonderful seasonal recipes. As we continue with the colder months ahead, Chef Evangelos has been working on a some great new recipes and he wanted to share his new Potato & leek soup recipe for the wider Holmewood House School community to try at home, Enjoy!

Potato & leek soup



culinera
feeding the future

Ingredients

- 1 tbsp vegetable oil
- 1 onion, sliced
- 225g/8oz potatoes, cubed
- 2 medium leeks, sliced:
- 1.2 litres/2 pints vegetable stock
- 150ml/5fl oz double cream or crème fraîche
- salt and freshly ground black pepper

Method

- Heat the oil in a large pan and add the onions, potatoes and leeks. Cook for 3–4 minutes over a medium heat until starting to soften.
- Add the vegetable stock and bring to the boil. Season with salt and pepper. Simmer for 10 minutes until the vegetables are tender.
- Whizz with a hand blender or in a blender until smooth. Reheat in a clean pan, stir in the cream or crème fraîche. Heat through and serve.

serves 6