

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.

A Delicious Start to the New Term at Holmewood House

Richard, our Executive Chef Manager, and his talented kitchen team have had a fantastic start to the new term and are now in full swing as we head towards the festive season.

Listening to our pupils' feedback, it's clear that classic favourites such as lasagne and traditional sausage with mash and seasonal vegetables remain hugely popular. At the same time, our world cuisine dishes, including Mexican chicken burritos and Asian-inspired creations, have added an exciting twist to the menu. We're delighted that everyone is enjoying the variety of fresh food and fun concepts.

Looking ahead to the festive term, we have some wonderful, themed events planned. These include supporting Children in Need, celebrating Thanksgiving Day, and finishing with our much-loved Christmas events and lunch, a highlight of the year!



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've had an exciting term in the kitchen, with our chefs creating some wonderful seasonal recipes. As we move towards Christmas, our Pastry Chef, Suellen, has been working on some fantastic new ideas and wanted to share an old favourite – the classic Ginger Cake recipe. It's a treat for the whole Holmewood House School community to enjoy baking at home. Have fun and enjoy!



 Serves 14  40 Minutes

Old fashioned ginger cake

Ingredients

- 470g plain flour
- 185g light soft brown sugar
- 500g golden syrup
- 385g unsalted butter
- 1 egg
- 8g cinnamon powder
- 8g ginger powder
- 10g bicarb soda
- 215ml warm water

Method

- Preheat the oven to 160°C. Grease and line a 12 x 12-inch baking tray.
- In a large mixing bowl, sift together the flour, cinnamon, and ginger. Stir in the light brown sugar.
- In a saucepan, melt the butter and golden syrup together, then pour into the dry ingredients.
- Add the beaten egg, followed by the warm water mixed with bicarbonate of soda, and combine well.
- Pour the mixture into the prepared tray and bake for 40 minutes.
- Check with a skewer – it should come out clean when the cake is cooked.