



AN OVERVIEW FROM YOUR CATERERS

FOUNDED IN 1997

HOLROYD HOWE

FEEDING INDEPENDENT MINDS



WELCOME

Great food is at the very heart of our business. We strive every day to wow our pupils with new ideas and interesting meals whilst keeping the traditional touches.

Founded in 1997 by Nick Howe and Rick Holroyd, we are an independent caterer operating exclusively in the independent schools' market. Our ethos and commitment to providing great fresh food served by well-trained people who really care has remained consistent.

We hope you like our ideas for the future. We always welcome you and your child's feedback.



OUR COMMITMENT TO YOU

*We buy 100% of our meat and
90% of our fruit and vegetables
from UK sources.*

*Our eggs come from RSPCA
Freedom Farm Assured
sources only and are certified with
the Red Lion Quality Mark.*

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*All our milk is produced from Red
Tractor accredited farms.*

*All our fresh bakery products are
made on-site or by local bakers
close to the School.*

*No fish on the IUCN
Threatened Species red list
are used within our menus and our
suppliers are prohibited from sourcing
"At Risk" fish.*



HEALTHY EATING & FOOD ALLERGIES

At Holroyd Howe we wholeheartedly encourage a healthy lifestyle within our schools.

We adhere to the principle of 'getting the balance right', which simply means having enough fruit and vegetables, protein, fibre and starchy foods whilst avoiding too much fat, sugar and salt.

Our ultimate goal is to help pupils of all ages enjoy balanced meals containing good sources of protein and starch, accompanied by lots of vegetables, salad and fruit.

If your child has an allergy or food intolerance please do let us know, we are experienced in catering for many different diets and our trained teams will provide them with an alternative meal, ensuring their dietary needs are met.





We manage the children's allergies through our Think Of Me boards.

One of our Trusted Local Suppliers.

staveley s
eggs Ltd

FRESH LOCAL SEASONAL PRODUCE EVERY DAY

We approach food with a simple, no fuss attitude. We use the best British ingredients, nothing processed, nothing added, just honest great food every day.

We have established partnerships with a series of farmers, producers and artisan food suppliers in the local area. We work closely with these groups who help us ensure that we can meet our commitment to sourcing the finest British produce.

The use of quality ingredients is at the heart of our food philosophy. By using local suppliers, our Chefs have the best available produce to create dishes that are seasonal and delicious.

COMING SOON

Each term we hold a series of events, including theme days, competitions, demonstrations and tasting tables. We will let pupils know about them via our 'Events' Board in the dining room.



We cater for parents occasionally too. Usually this consists of (but is not limited to), Parents' Evenings, Events, Parents' tasting days, PTA Meetings and Sporting Events.



FIND OUT MORE ABOUT US

www.holroydhowe.com



@HOLROYDHOWE