

Subject: Introducing Our New Menu for The Adeyfield Academy.

Dear Parents and Guardians,

I am writing to inform you of an exciting change that we are implementing the Adeyfield Academy Restaurant. We have recently developed a new menu that we believe will provide our students with a healthier and more diverse range of food options.

Our new menu has been designed with the help of a team of nutritionists and food experts to ensure that it meets the nutritional needs of our students. We have increased the number of fruits, vegetables, and whole grains in our meals, while reducing the amount of processed and high-sugar foods. In addition, we have introduced a variety of cultural and international dishes to expose our students to different flavours and traditions.

We understand that some students may have dietary restrictions or preferences, and we have taken this into account when creating our new menu. We will continue to offer vegetarian and vegan options,

We believe that providing students with access to healthy and delicious food options will not only support their physical well-being, but also their academic success. Research has shown that students who eat a well-balanced diet are more focused and alert in the classroom, and perform better on tests.

We are excited to roll out this new menu in September and we hope that your child will enjoy the new food options. We encourage you to talk to your child about the importance of a healthy diet and to encourage them to try new things.

As with all food retailers and suppliers, the recent high inflation rates have meant that we have had to look to slightly increase the cost of our main course meal deal, the price will now be £2.60 a lift of 3.5% from the current £2.51. This will include a main course or a selection of Grab and Go sandwiches with a traybake or dessert of the day.

We understand that change can be challenging, especially for students who have grown accustomed to the existing menu. Therefore, we will be conducting taste tests in the coming weeks to give students a sneak peek into the new menu. Our chefs will be on hand to receive feedback and make necessary adjustments to ensure the new menu is a hit with our students.

If you have any questions or concerns about the new menu, please do not hesitate to contact me directly. We are always here to help and support the health and well-being of the students.

We appreciate your continued support and look forward to hearing your feedback on the new menu. If you have any questions or concerns, please do not hesitate to reach out to us.

Yours Sincerely,
Juan Medina
Operations Manager
Aspens Services Ltd