

SCHOOL NEWSLETTER 13

27TH MARCH 2026

‘Transforming lives through inspirational learning’

We have already reached the end of the spring term, and the brighter, longer days are finally drawing in. We would like to take a moment to thank our wonderfully supportive parents, everyone who has generously volunteered their time, and, as always, our fantastic PFA...

together, we can achieve so much.

This term, the children have embraced a wide range of exciting learning themes, from Vikings to ocean pollution, and we are incredibly proud of the enthusiasm and passion they bring to their learning every day. Thank you for your continued encouragement and support at home, it truly makes a difference.

Looking ahead, next half term promises to be a busy and exciting one. As a staff team, we are already developing our summer plans, which we look forward to sharing with you after the Easter break. These will include special moments of joy and fun for the children each week.

In the meantime, we wish you all a restful and enjoyable break. Take time to relax and connect with friends and family. We look forward to welcoming everyone back to school on Tuesday 14th April for our Engage and Empower Day!

MISS SAUNDERS

Over the Easter break, Miss Saunders will be leaving The Pines to begin an exciting new chapter, working with children in a specialist provision. While we will miss her greatly, we know she will be absolutely fantastic in her new role.

Since joining us she has worked as one of our TAs and most recently as our Site Manager, Miss Saunders has gone above and beyond in everything she has done, from leading gardening club to supporting OPAL, always putting the children at the heart of her work. We are incredibly grateful for the care, energy, and commitment she has given to our school community.

We wish her every success and happiness in this next adventure, She will always remain a valued part of our Pines family.

THIS IS EGGSELLENT!

Thank you to everyone who took part in the "Decorate an Egg" competition. We were so impressed by the creativity and effort that went into all of the entries - it certainly made judging a very difficult task!

The winners were announced in assembly today - well done to everyone who took part, and a special congratulations to our winners!



YEAR 4 VIKING LONGBOATS...





Book Fair



Thank you to everyone that attended the book fair - we sold an incredible £771.55 in books and have made £308.62!

We will work with our children to purchase more books for our library.

PARENT FORUM

Last night, we were pleased to hold our first Parent Forum, and it was wonderful to see representatives from across all year groups in our school. The forum aims to create a supportive space where parents and staff can come together to discuss aspects of school life, enabling us to work in partnership to provide the very best for our children. It was incredibly valuable to hear the views and experiences of our families, and we are grateful to everyone who attended and contributed so thoughtfully.

Following the discussions, we will be taking forward several actions over the next half term. These include working with PolEd to further educate our children about diversity, inclusion, and anti-social behaviour and creating more opportunities for parents to come into school and learn alongside their children. Mrs Scott will also be working closely with the school team to communicate the points raised so that we can continue to move forward together.

As a staff team, we care deeply about every child in our school and remain committed to providing a positive, supportive, and enriching school experience for all.



Our next parent forum will be on...
to be confirmed...



FURRY FRIENDS PETTING FARM VISIT

Today, we were delighted to welcome some very special visitors from Furry Friends Petting Farm to Pine Cones Pre-school and Hedgehog and Squirrel Class. The children had a wonderful time meeting a variety of friendly farm animals and enjoyed the opportunity for some gentle hands-on interaction. It was lovely to see so many of our children able to take part in this exciting experience. The session created lots of smiles, curiosity and conversation, and it was clear how much the children enjoyed getting up close to the animals.

A very special thank you goes to the owners of Furry Friends Petting Farm, who are one of our pre-school families, for making this wonderful experience possible. We are so grateful for their generosity and support.



Last Friday, our wonderful Choir Club gave a fantastic performance in assembly. The children sang beautifully and showed great confidence—making us all incredibly proud.

The choir is led by the amazing Mrs Kuckelhaus, who generously volunteers her time each week to support and inspire the children. We are so grateful for her dedication.

Well done to all the pupils who performed, and a huge thank you to Mrs Kuckelhaus for making it all possible!



A NOTE FROM OUR CATERERS ABOUT THE EXCITING NEW MENU LAUNCHING IN APRIL...

HELLO!
From your school's caterer

At Innovate, we believe that great food fuels great learning. Our menus are specially designed for primary school children - offering tasty, nutritious meals that support healthy growth, curious minds, and happy lunchtimes.

DESIGNED FOR YOUNG APPETITES: We use simple, child-friendly language and offer familiar, comforting meals that help children feel confident trying new flavours.

HEALTH & NUTRITION FIRST: We're passionate about creating meals that taste good and do good. Our menus are packed with the nutrients growing children need and meet all School Food Standards.



SCHOOL MEALS ARE FREE
IN RECEPTION
YEAR 1
& YEAR 2!

SAVE £500 A YEAR WITH FREE SCHOOL MEALS: All children in Reception, Year 1 and Year 2 get a free hot lunch every day. If your child is in Year 3 or above, you may be entitled if you receive certain benefits. It's worth checking - families can save over £500 a year per child, and applying helps your school too.
Apply at: www.gov.uk/apply-free-school-meals

FOR EVERY CHILD: We want every pupil to enjoy lunch with confidence. Our Allergen Aware Menu offers meals free from gluten, dairy, eggs, and soya - without compromising on taste or nutrition.

SUSTAINABLE & SMART: We're committed to reducing food waste. By using every part of the ingredient - from cauliflower leaves to stalks - we create meals that are planet-friendly and still full of flavour.



GET IN TOUCH! If you have any questions or suggestions we'd love to hear from you. Send us a message at hello@impactfood.co.uk to share your views.



MENU WEEK 1		SERVED W/C:		2nd Mar, 23rd Mar, 13th Apr, 4th May, 15th June, 6th July		Innovate IFG
Monday	Tuesday	Wednesday	Thursday	Friday		
Main Meal Option 1 Margherita pizza & oven baked wedges	Mixed bean bolognese with pasta	Vegetable sausages with roast potatoes & gravy	Pea-powered vegetable stir fry with carrot rice	Vegetable nuggets, chips & tomato ketchup		
Option 2 Peppercorn pizza & oven baked wedges	Beef & lentil bolognese with pasta	Roast gammon with roast potatoes & gravy	Creamy coconut chicken & chickpea curry with carrot rice	Fish fingers, chips & tomato ketchup		
Veggies Broccoli	Carrots & peas	Carrot & cabbage	Broccoli & Cauliflower	Baked beans		
Filled Rolls Ham, Cheese, Tuna mayo	Ham, Cheese, Tuna mayo	Ham, Cheese, Tuna mayo	Ham, Cheese, Tuna mayo	Cheese, Tuna mayo		
Sweet Treats Lemon shortbread biscuit	Chocolate & banana brownie sponge	Orange jolly & mandarin	Baked apple & cinnamon sponge	Strawberry yogurt & strawberry sauce		

Available Every Day - Crunchy colourful Salad Bar & Jacket Potatoes with Cheese, Beans, Tuna Mayonnaise & Cheese & Beans

KEY Wholegrain, Vegetarian, Nutritionist's Choice, Vegan

MENU WEEK 2		SERVED W/C:		9th Mar, 20th Apr, 11th May, 1st June, 22nd June, 13th July		Innovate IFG
Monday	Tuesday	Wednesday	Thursday	Friday		
Main Meal Option 1 Margherita pizza & oven baked wedges	Pea-powered vegetable pie & new potatoes	Cherry cauliflower pasta bake	Lentil & sweet potato Dahl with vegetable rice	Vegetable sausages, chips & tomato ketchup		
Option 2 Tomato, spinach & salmon pasta	Chicken & vegetable pie with new potatoes	Roast turkey breast, roast potatoes & gravy	Lemon & herb chicken with chickpeas & vegetable rice	Fish & chips with tomato ketchup		
Veggies Broccoli	Peas	Carrots & cauliflower	Selection from the salad bar	Peas		
Filled Rolls Ham, Cheese, Tuna mayo	Ham, Cheese, Tuna mayo	Ham, Cheese, Tuna mayo	Ham, Cheese, Tuna mayo	Cheese, Tuna mayo		
Sweet Treats Watermelon wedge	Orly apple crumble & custard	Chocolate Mousse	Carrot cake with orange glaze	Raspberry jolly & mandarin		

Available Every Day - Crunchy colourful Salad Bar & Jacket Potatoes with Cheese, Beans, Tuna Mayonnaise & Cheese & Beans

KEY Wholegrain, Vegetarian, Nutritionist's Choice, Vegan

MENU WEEK 3		SERVED W/C:		23rd Feb, 16th Mar, 27th Apr, 18th May, 8th June, 29th June		Innovate IFG
Monday	Tuesday	Wednesday	Thursday	Friday		
Main Meal Option 1 Pea-powered mild chilli with rice	Vegetable sausages & mashed potatoes with gravy	Roast Quorn filled with roast potatoes & gravy	Baked creamy mac 'n' cheese	Quorn dippers, chips & tomato ketchup		
Option 2 Mild beef & lentil chilli con carne with rice	Pork sausages (beef coming) with mashed potatoes & gravy	Roast chicken breast, roast potatoes & gravy	BBQ chicken loaded mac 'n' cheese	Fish fingers, chips & tomato ketchup		
Veggies Sweetcorn	Peas & carrots	Broccoli & carrots	Selection from the salad bar	Baked Beans		
Filled Rolls Ham, Cheese, Tuna mayo	Ham, Cheese, Tuna mayo	Ham, Cheese, Tuna mayo	Ham, Cheese, Tuna mayo	Cheese, Tuna mayo		
Sweet Treats Chocolate shortbread	Apple & summer berry crumble with custard	Strawberry yogurt & strawberry sauce	Raspberry jolly & mandarin	Chocolate fruit crispie cake		

Available Every Day - Crunchy colourful Salad Bar & Jacket Potatoes with Cheese, Beans, Tuna Mayonnaise & Cheese & Beans

KEY Wholegrain, Vegetarian, Nutritionist's Choice, Vegan

INTRODUCING YOUR NEW MENU!

We are delighted to share that after the Easter break we will be launching our new primary school menu. This refreshed menu has been designed around three key priorities: **safety, nutrition and enjoyment**. We want every child to have access to meals that are delicious, balanced and inclusive, while also preparing our offer for future school food standards.

KEEPING PUPILS SAFE: Safety remains our top priority. Working with the Natasha Allergy Research Foundation, we have reviewed our core menu to reduce allergens where possible and support more children to enjoy the same mealtime experience together. Our **Allergy Aware** menu helps every pupil enjoy a healthy, balanced meal with confidence.

ALLERGEN AWARE MENU WEEK 1		SERVED W/C 2nd Mar, 23rd Mar, 13th Apr, 4th May, 15th June, 6th July				
	Monday	Tuesday	Wednesday	Thursday	Friday	
Main Meal 1	Roast potato with bone marrow, peas and baby carrots	Herb roasted vegetable, fish & sweet potato	Highly flavoured chicken, potatoes & peas	Herb roasted aubergine, chickpeas & potatoes	Highly flavoured chicken, chickpeas & potatoes	
Main Meal 2	Roasted vegetable & bread	Roast beef & new potatoes with carrot soup	Roast beef & new potatoes with carrot soup	Roast beef & new potatoes with carrot soup	Roast beef & new potatoes with carrot soup	
Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	Breakfast	
Sweet Treat	Low fat chocolate brownie	Chocolate & banana brownie	Orange jelly & mandarin	Mediterranean salad	Apple jelly	

Available Every Day - Crisping colourful salad bar & homemade bread

KEY: Vegetarian Nutritional Choice 50-50 Whole & Wholegrain Rice

SUPPORTING HEALTHIER CHOICES: We have also made a number of positive menu updates, including a greater focus on pulses and legumes, more balanced choices, and a fruit dessert with no added sugar. You will see ingredients such as lentils and chickpeas referenced more clearly in familiar favourites like **beef and lentil bolognese** and **chicken and chickpea creamy coconut curry**. This helps children become more familiar with a wider range of nutritious foods. A **chilled watermelon wedge** will also feature as a lighter dessert option for the warmer months.



NUTRITIONIST'S CHOICE:

We are proud to continue expanding our **Nutritionist's Choice** range, which focuses on reducing ultra-processed ingredients and increasing the fruit and vegetables within our dishes. Since our last menu, the number of **Nutritionist's Choice** dishes has increased by **20%**!

UP 20%

- A few new dishes to look out for:**
- **Pea Powered Vegetable Stir Fry**
 - **Tomato, Spinach & Salmon Pasta**
 - **Carrot Cake with Orange Glaze**

We have also improved our everyday staples, with all rice now served as a 50/50 blend of wholegrain and white varieties.

As always, we continue to listen to pupil feedback and shape a menu children enjoy every day. We are excited for everyone to try the new menu and hope it becomes a highlight of the school day. Thank you for your continued support.

Alex Hall
Food Director
Impact Food Group





PFA NEWS



We would like to say a huge thank you to everyone who attended and supported our recent school disco!
It was wonderful to see so many children having fun, dancing, and enjoying the evening together.
We are delighted to share that we raised over

£600

We are also very grateful to the volunteers who gave their time to help run the event—events like this simply wouldn't be possible without you.

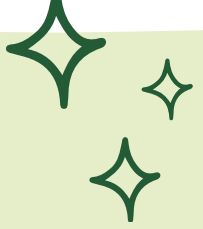


Thank you to everyone who supported our Easter Egg Raffle. We were overwhelmed by your generosity, with over 30 fantastic eggs kindly donated.

Thanks to your support, we raised an incredible £150,

We truly appreciate every donation and ticket purchased - Thank you again for helping make it such a success!

DATES FOR YOUR DIARY



30th Mar
-10th Apr

Easter Break

13th
April

PD Day

4th
May

Bank Holiday

WC 11th
May

Y6 SATS week

18th
May

Multicultural Day (Revised Date)

20th
May

Y2 Wandlebury Trip

25th -29th
May

Half Term

