

A FRESH TAKE ON A FAVOURITE

VENISON ON THE MENU

We're excited to trial venison in familiar favourites, bringing new flavour and nutritious variety to school lunches.

VENISON VS BEEF

Compare 100g of each cooked mince

Nutrient	Venison	Beef
Energy (est.)	180 kcal	231 kcal
Fat	8.2g	15.1g
Saturated fat	4.0g	6.5g
Protein	26.5g	23.8g
Iron	3.35mg	2.35mg
Vitamin B12	2.32mcg	2.17mcg
Vitamin B6	0.47mg	0.27mg

g = grams; mg = milligrams;
mcg = micrograms (a very small amount).

WHY WE ARE TRIALLING IT

A NEW FLAVOUR

Familiar dishes are a welcoming way for pupils to explore a new ingredient.

NUTRITION FIRST

Venison provides protein for growth and repair, iron for oxygen transport and B vitamins that help the body use energy from food.

THOUGHTFUL MENUS

The trial helps us explore variety, flavour and responsible food choices.

SOMETHING NEW TO TALK ABOUT

Primary: bolognaise. Secondary: bolognaise, keema, burger or kofta. Ask your child what they think!

RESPONSIBLE FOOD CHOICES

When venison comes from responsible wild deer management, using the meat can support woodland care and reduce waste.