



Food at Magdalen

We have been feeding children for years. One of the things we love most is that when we connect children with where food comes from, even the most particular will eat (and love!) things you never would have expected.

Can you imagine a whole year 5 class coming back for seconds of leek and celeriac soup? This happens at Magdalen ... especially when the children have picked the leeks and celeriac, and brought them to Lucy and Roz in the kitchen, themselves.

We also understand that some children just won't eat some things – and that's ok. We really encourage everyone to give things a try ... but we also have a well-stocked store cupboard, just in case.

So please trust us ... your children will not go hungry. They will eat lots of delicious, home cooked food that is good for them, and good for the planet.



Your exact menu won't be decided until shortly before your visit, and it will depend on the dietary requirements of your group (based on the information you give us on the Guest List), and what ingredients are in season on the farm.

Please bring a packed lunch for arrival day.

The first dinner is always pie night – maybe chicken, or a cheesy potato pie for the veggies. We may use puff (or gluten free) pastry or mashed potato, for the topping.

Night two is pasta night – maybe a choice of sauces, or our famous “Mag'n'Cheese” – macaroni cheese, Magdalen-style (with sneaky hidden greens).

Night three (if you're here that long) is rice night – maybe served with a choice of curries and naan bread or fried with some egg or meat and delicious vegetables.

Night four is jacket potato, with choices of toppings (maybe cheese, beans and coleslaw).

Pudding (every night!) could be jam roly-poly and custard, or jelly and ice cream, or chocolate sponge cake and ice cream.

Lunch could be a hot dog, pizza, soup and rolls, or maybe a tasty cheese and tomato pastry.

We have snack breaks in the morning and afternoon, and there is always a bowl of fruit for everyone to help themselves.