



## Friday Newsletter

20<sup>th</sup> October 2017

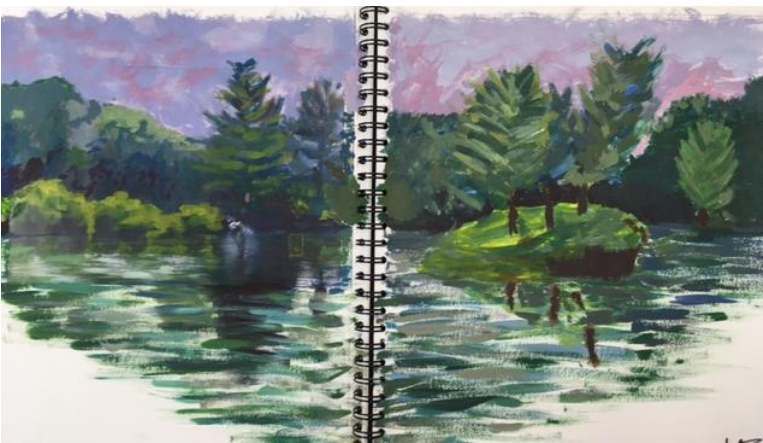
Autumn Term Week 7

Your round-up of what's been happening in our school this week ...

### Teaching and Learning at Grafham Grange

#### A message from the Art department...

The focus is on KS4 work in this week's newsletter! Year 10 and 11 students are working on personal projects and have researched their own subject matter. The quality of the work is impressive, particularly from students who sometimes lack confidence in their ability! It's great to see so much creativity going into GCSE work!



Sketchbook work by Henry (Holmwood)



Composition Idea by Denys (Newlands)



Rock singer by Luca (Newlands)



Composition Idea by Sam (Newlands)



**Behaviour, Safety and Welfare at Grafham Grange**

**POINTS – Week 6**



Congratulations to our POINTS winners...

In first place is Ki with 223! Very well done Ki!

In a close second place this week is Mark with 222, congratulations!

In third place is Samuel with 219. Well done, keep it up!

**Parent Governors**



**\*Grafham Grange School are seeking to recruit a new Parent Governor to join the school's Governing Body.\***

If this is of interest to you, please contact the school office leaving your details and we will arrange for Martin Sanders, Headteacher, to call you back to discuss what the role entails.

**Dates for your diary**

Half Term Holiday: Monday 23<sup>rd</sup> October – Friday 27<sup>th</sup> October (boys return to school at normal time on Monday 30<sup>th</sup>)

INSET day: Monday 20<sup>th</sup> November

\*All term dates can be found on the school website: [http://grafham-grange.co.uk/news\\_and\\_events\\_diary](http://grafham-grange.co.uk/news_and_events_diary)



**What's on the menu for this half term?**

# Autumn Menu

**DID YOU KNOW?** We use Free Range Eggs & MSC Fish!

	Monday	Tuesday	Wednesday	Thursday	Friday	Everyday
<b>Main</b>	<b>Pizza Bar</b> Pepperoni, Chicken & Sweetcorn	Roast Beef with Gravy and Yorkshire Pudding	Chicken Kiev	Pork Steak with Fried Onions and Gravy	Breaded Fish or Chicken Goujons or Battered Sausage	Salad Bar Jacket Potatoes
<b>Meatfree</b>	Tomato, Mozzarella and Basil	Vegetable Quiche	Vegetable Pattie with Chilli Salsa	Baked Potato Skins with Cheese and Spring Onion	Battered Vegetable Sausage	Jelly Yoghurt Cut Fruit
<b>And to go with</b>	Jacket Wedges Coleslaw Roasted Mixed Vegetables	Roast Potatoes Green Beans Swede	Mashed Potato Carrots Roasted Courgettes	Baked New Potatoes Broccoli Chef's Salad	Oven Baked Chips Peas Baked Beans	
<b>Pudding</b>	Strawberry Mousse	Chocolate Brownie	Jam and Coconut Sponge with Custard	Chocolate Royal Trifle	Jelly Yoghurt Fresh Fruit	
<b>Supper</b>	Chicken Risotto	Cottage Pie	Roast Chicken	Pizza Night		



01491 826000

Contract Catering Management Services

\* exact menu subject to change

\*\* fresh fruit, yoghurts and jelly also available daily

\*\*\* Boys choose their menu during their Group Meetings. The Catering Team order the fresh ingredients each week and the boys prepare their evening meal with the help of their residential PALS



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Contract Catering Management Services

