



Newsletter

17/12/21

Dear parents and carers,

We made it to the end of term. Despite having to cancel many of our Christmas events including the Bazaar and the Nativities, we have made the most of the Christmas cheer and spirit here at Kingsmoor over the last 2 weeks. We have had Christmas parties and celebrations and the children thoroughly enjoyed the Christmas lunch whilst wearing their Christmas jumpers and outfits. I would also like to take this opportunity to thank the PTA who worked tirelessly within the community to receive donations for our Christmas raffle, the winners have got some fabulous prizes and money was raised for the school.

On behalf of all the staff at Kingsmoor Academy, I would like to wish you all a very Merry Christmas and a Happy New year. Enjoy the break and we hope you all stay safe and well. We look forward to seeing you all back in school on Wednesday 5th January 2022.

Miss Lymbouris
Acting Principal

Important Dates:

End Of Term
17/12/21

Return to School
05/01/22

Energizers - Y6 –
Tues, Wed, Thurs, 8.15
From now till the end
of May

Please remember to
check your School
Gateway for important

STAY SAFE



WASH
YOUR
HANDS



KEEP
SAFE
DISTANCE





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Christmas at Kingsmoor



HOMEMADE GINGERBREAD cookies

- 3/4 C. SOFTENED BUTTER
- 3/4 C. BROWN SUGAR
- 3/4 C. MOLASSES

- 2 tsp. cinnamon
- 1 large egg
- 1 tsp. salt
- 1/4 tsp. allspice
- 2 tsp. ginger



- 3 3/4 c. flour
- 1 tsp. baking powder
- 1/2 tsp. baking soda

BAKE AT 350° FOR 8-10 MINS.

3 3/4 cups all-purpose flour
1 1/3 cups white sugar
1 teaspoon baking powder
2 eggs
1 cup margarine, softened
1 teaspoon salt
1 teaspoon vanilla extract

Christmas Cookies

Sift flour, baking powder, and salt together. In a bowl, cream together the margarine and sugar until fluffy. Beat in the eggs one at a time, then stir in the vanilla. Gradually blend in the sifted ingredients until fully absorbed. Cover dough, and chill for 3 hours. Preheat oven to 200 degrees C. Grease cookie sheets. On a clean floured surface, roll out small portions of chilled dough to 1/2 inch thickness. Cut out shapes using cookie cutters. Bake 8 to 10 minutes in the preheated oven, or until edges are barely brown.



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Each classroom decorated the classroom door, here are just a few.

Thank you
for your support!

A big thank you to the following companies for the kind and generous donations to our Christmas Raffle.

Hobbycraft, JPS Snooker Club, Pound Stretcher, The Gift Shop, Mr Savers, Nisa, The Co Op, Farm Fords, M&S, Funky Phones, Parrington, Kaz Indain, Bounce, Gadgie Shakes, Wild & Wacky & McDonalds

Newsletter

Lunch Menu Week 1

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Main Meal	Burrito (V) A soft wrap filled with lightly spiced veggies and rice	Allegra's Chicken Filo Pie with Mashed Potato	Roast Turkey with Roast Potatoes and Gravy	Bacon All Day Breakfast Served with baked beans, Scrambled Egg & Potato Wedges	Golden Fish Fingers and Chips
Alternative Dish	Cheese & Tomato Pizza**	Baked Macaroni (V)	Quorn Roast with Roast Potatoes and Gravy (V)	Quorn Hotdog (v) Served with Potato Wedges	Quorn Dippers and Chips (V)
Jacket Potatoes & Salads	Jacket Potato with a choice of fillings A Selection of Fresh Salads Including Lettuce, Cucumber, Tomato, Grated Carrot.	Jacket Potato with a choice of fillings A Selection of Fresh Salads Including Lettuce, Cucumber, Tomato, Grated Carrot.	Jacket Potato with a choice of filling A Selection of Fresh Salads Including Lettuce, Cucumber, Tomato, Grated Carrot.	Jacket Potato with a choice of fillings A Selection of Fresh Salads Including Lettuce, Cucumber, Tomato, Grated Carrot.	Jacket Potato with a choice of fillings A Selection of Fresh Salads Including Lettuce, Cucumber, Tomato, Grated Carrot.
Vegetable	Green Beans Sweetcorn	Peas Broccoli	Carrots Cabbage	Broccoli Sweetcorn	Baked Beans Peas
Desert 1	Raspberry Ripple Ice-Cream	Secret Brownie	Shortbread Biscuit with Fruit Slices	Berry & Peach Oaty Crumble*	Orange, Sultana & Carrot Slice

Cool Water, Fresh Fruit, Freshly Baked Bread and Yoghurt available daily

*Fruit Based **Wholegrain ***Oily Fish (V) Vegetarian



Lunch Menu Week 2

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Main Meal	Veggie Bolognese Penne pasta in a yummy tomato and Quorn sauce	Allegra's Chicken Katsu Served with Wholemeal Rice	Roast Turkey with Roast Potatoes and Gravy	Cottage Pie A classic cottage pie with veg and gravy	Golden Fish Fingers and Chips
Alternative Dish	Cheese and Tomato Pizza ** with Dough Balls	Allegra's Oodles of Noodles (V) Veggie Noodles	Creamy Vegetable Pie (V) with Roast Potatoes and Gravy	Mild Chickpea and Potato Curry (V) ** Served with Wholemeal Rice	Tomato Veggie Burger with Chips (V)
Jacket Potatoes & Salads	Jacket Potato with a choice of fillings A Selection of Fresh Salads Including Lettuce, Cucumber, Tomato, Grated Carrot.	Jacket Potato with a choice of fillings A Selection of Fresh Salads Including Lettuce, Cucumber, Tomato, Grated Carrot.	Jacket Potato with a choice of filling A Selection of Fresh Salads Including Lettuce, Cucumber, Tomato, Grated Carrot.	Jacket Potato with a choice of fillings A Selection of Fresh Salads Including Lettuce, Cucumber, Tomato, Grated Carrot.	Jacket Potato with a choice of fillings A Selection of Fresh Salads Including Lettuce, Cucumber, Tomato, Grated Carrot.
Vegetable	Carrot Sticks Cucumber Sticks	Peas Broccoli	Carrots Cabbage	Green Beans Sweetcorn	Baked Beans Peas
Desert 1	Flapjack with Fruit Slices*	Orange Shortbread & Custard	Chocolate Crunchy Biscuit	Fruity Chocolate Brownie	Vanilla Ice-Cream

Cool Water, Fresh Fruit, Freshly Baked Bread and Yoghurt available daily
*Fruit Based **Wholegrain ***Oily Fish (V) Vegetarian



Lunch Menu Week 3

	Monday	Tuesday	Wednesday	Thursday	Friday
Hot Main Meal	Macaroni Cheese (V)	Allegra's Garlicky Chicken and Spanish Spuds	Roast Gammon with Roast Potatoes and Gravy	Beef Burrito A soft wrap filled with fresh beef and rice	Southern Fried Chicken Tasters Lightly seasoned crispy chicken strips and scrummy chip
Alternative Dish	Veggie Sausage and Mash with Gravy (V)	Allegra's Cheesy Peasy Risotto Bake	Quorn Roast with Roast Potatoes and Gravy (V)	Veggie Lasagne served with a bread wedge (V)	Soft Taco and Chips (V)
Jacket Potatoes & Salads	Jacket Potato with a choice of fillings A Selection of Fresh Salads Including Lettuce, Cucumber, Tomato, Grated Carrot.	Jacket Potato with a choice of fillings A Selection of Fresh Salads Including Lettuce, Cucumber, Tomato, Grated Carrot.	Jacket Potato with a choice of filling A Selection of Fresh Salads Including Lettuce, Cucumber, Tomato, Grated Carrot.	Jacket Potato with a choice of fillings A Selection of Fresh Salads Including Lettuce, Cucumber, Tomato, Grated Carrot.	Jacket Potato with a choice of fillings A Selection of Fresh Salads Including Lettuce, Cucumber, Tomato, Grated Carrot.
Vegetable	Peas Carrots	Sweetcorn Broccoli	Carrots Cabbage	Green Beans Sweetcorn	Baked Beans Peas
Desert 1	Oatie Biscuit with Fruit Slices *	Apple and Carrot Yoghurt Muffin*	Strawberry Ice Cream	Chocolate Sponge Cake	Cheese & Biscuits (cheddar portion)

Cool Water, Fresh Fruit, Freshly Baked Bread and Yoghurt available daily

*Fruit Based **Wholegrain ***Oily Fish (V) Vegetarian