



# Sacred Heart Catholic Primary School

## Newsletter

Friday 20<sup>th</sup> March 2026

### Dates to Remember

- Tuesday 24<sup>th</sup> and Wednesday 25<sup>th</sup> March – Year 6 Residential to Winmarleigh Hall
- Thursday 26<sup>th</sup> March – Art Fair
- Friday 27<sup>th</sup> March – School closes for the Easter holidays at 3.15pm
- Monday 13<sup>th</sup> April – Children return to school
- Friday 24<sup>th</sup> April – Reception class trip to Worden Park

### Happy Retirement



After eleven wonderful years Mrs Bragg will sadly be leaving us next week to officially embark on her retirement.

We would like to thank Mrs Bragg for all her hard work over the years, and wish her endless days of relaxation, adventure and joy throughout her retirement.

### Cupboard Love food hubs



The next food hub will take place on Saturday 21st March from 9:30am to 10:30am at the back of St Michael's Church (Egerton Road entrance).

We provide a selection of fresh fruit and vegetables, some fresh and/or frozen ready meals, bread, cereal and store cupboard basics for a minimum donation of £1.



This is just a polite reminder that we are a **nut free** school.

Please do not send your child to school with any snack/packed lunch items that contain nuts.



We would like to wish all of our children, parents and families a very happy Eid this weekend –

Eid Mubarak to you all!

## Year 6 Residential



The Year 6 Residential to Winmarleigh Hall on Tuesday 24<sup>th</sup> March is fast approaching. We would like to remind all parents/carers the trip is available to pay either by cash at the school office or on ParentPay.

We recommend making small regular payments to chip away at the full cost of the trip as this must be paid in full by the time your child leaves Sacred Heart in July 2026.

If you do not have access to ParentPay or have any concerns, please call the school office on 01772 726937 where we will be happy to help.

## Contact Details

In order for us to keep our records accurate and up-to-date, if there have been any recent changes to your contact details such as home address, telephone number or email address, please can we kindly ask you to contact the school office to advise of any changes.

This ensures we hold the most up to date contact details for you should we have to reach you throughout the school day.



## Attendance and Punctuality

	Reception	Year 1	Year 2	Year 3	Year 4	Year 5	Year 6
<b>Attendance</b>	91.19%	84.62%	91.85%	98.15%	98.26%	94.27%	94.81%
<b>Punctuality</b>	0 Late	0 Late	2 Late	0 Late	1 Late	0 Late	0 Late

## Family Feast Fridays

Each Friday we will be sharing a recipe idea for the week ahead to help us all with new ideas for meals each week! We would love to hear if you have tried them out- please send us pictures!! And if you have any recipes you would like to share with us, please send them to [bursar@sacredheart.mecmat.org](mailto:bursar@sacredheart.mecmat.org)

This week we wanted to share: Grilled Halloumi Salad from Tesco Real Food



### Ingredients

75g sourdough bread  
3 tbsp olive oil  
1 tbsp vegetarian hard cheese, finely grated  
250g halloumi, thickly sliced  
80g watercress, spinach and rocket salad  
100g sugarsnap peas, halved lengthways  
1 avocado, sliced

#### For the tomato and chilli dressing

3 tbsp olive oil  
40g sundried tomatoes, chopped  
1 tbsp lemon juice  
½ red chilli, deseeded and finely chopped  
200g cherry tomatoes (mixed colours if available), halved  
handful fresh basil, finely chopped

### Method

Preheat the oven to gas 6, 200°C, fan 180°C. Roughly tear the sourdough bread into bitesize pieces and spread out on a large baking tray. Drizzle with 2 tbsp of the oil and sprinkle over the grated Parmesan. Toss together until evenly coated, then bake for 7-8 mins or until crisp and golden.

Meanwhile, add all the dressing ingredients apart from the cherry tomatoes and basil to a pan and place on a medium heat. Cook for 1 min, stirring, then add the cherry tomatoes. Allow to soften in the dressing for 2-3 mins, then remove from the heat and stir through the basil.

Heat a large griddle pan over a high heat. Drizzle the halloumi slices with the remaining 1 tbsp oil and add to the pan in a single layer. Cook for 2 mins each side or until golden and charred.

Toss together the watercress salad, sugarsnap peas and avocado in a large serving dish. Top with the sourdough croutons and halloumi. Pour over the warm tomato and chilli dressing to serve.