

## Home School Link Worker Weekly Bulletin

### Places where kids eat free (or for £1) during Christmas 2024



## PLACES WHERE KIDS EAT FREE (OR FOR £1) DURING CHRISTMAS 2024



[moneysavingcentral.co.uk/kids-eat-free](https://moneysavingcentral.co.uk/kids-eat-free)

#### **MORRISONS**

Spend £5 from the hot menu and get one free kids meal all day, every day.

#### **GORDON RAMSEY RESTAURANTS**

Kids under 8 eat FREE all day, every day at selected Gordon Ramsay restaurants

#### **SAINSBURYS CAFES**

Kids eat for £1 with the purchase of an adult hot main. From 11:30am every day.

#### **ASDA**

Kids eat for £1 All Day, Every Day at Asda cafes, with no adult spend required.

#### **WHITBREAD INNS**

Two kids under 16 eat for FREE with every adult breakfast purchased

#### **BEEFEATER & BREWERS FAYRE**

Two children under 16 can get a free breakfast every day with one paying adult!

#### **TRAVELODGE & PREMIER INN**

Buy 1 Adult Breakfast from just £8.99 & up to two kids eat breakfast for free

#### **SIZZLING PUBS**

Every Monday to Friday, 3 - 7pm, kids' mains are £1 with every adult meal.

#### **TGI FRIDAYS**

Kids Eat Free When 'Stripes Rewards Members' purchase any adult meal (Via App)

#### **PRETO**

Kids up to age 10 eat free all day, every day with paying adults at Preto in Half Terms

#### **EMBER INNS**

Kids eat for £1 from Monday 21st October to Friday 1st November 2024 (excludes weekends)

#### **COCONUT TREE**

One child (under 10) eats free every day Monday 23rd December 2024 to Friday 3rd January 2025.

#### **LAS IGUANAS**

Download the app and join 'My Las Iguanas' for free meals for mini Iguanas. Niños get a main, two sides and a dessert with every adult main (or three tapas dishes) purchased.

#### **BELLA ITALIA**

Children eat for £1 with any adult main. The offer is valid 4-6pm Sun to Weds. All Day Thursdays

#### **TABLE TABLE**

Two children under 16 can get a free breakfast every day with one paying adult!

#### **THE REAL GREEK**

Kids under 12 eat FREE every Sunday for every £10 spent by an adult

#### **PAUSA CAFE @ DUNELM**

Kids get 1 mini main, 2 snacks & a drink FREE with every £4 spend after 3pm

#### **IKEA**

Kids get a meal from 95p daily from 11am

#### **HUNGRY HORSE**

Kids eat for £1 on Mondays

#### **FUTURE INNS**

Under 5s eat for free with any adult meal.

Santa visits Byfleet

# Santa and his elves are visiting Byfleet!

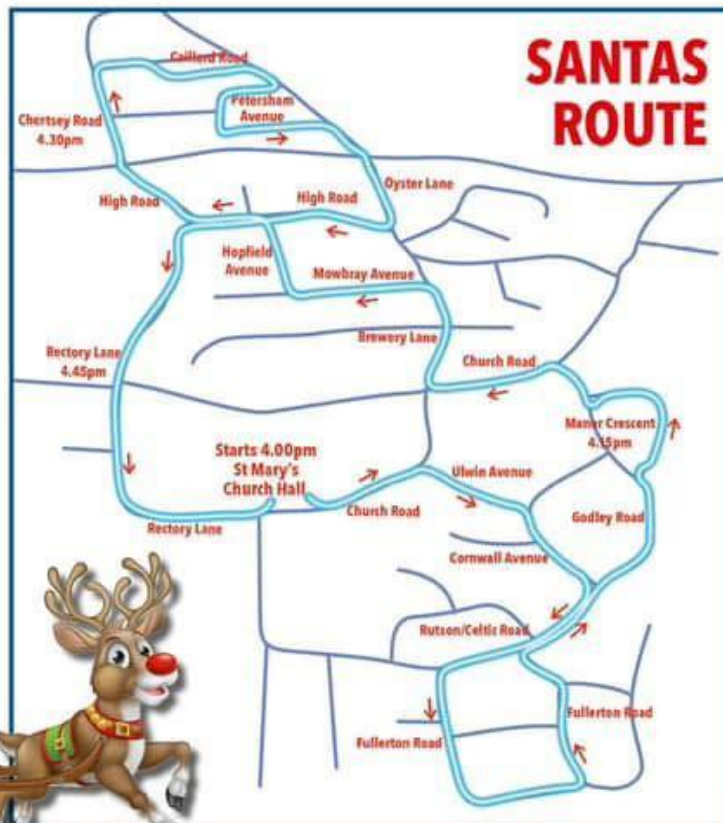
On Sunday 22nd December, Santa and  
his elves are taking time off to visit  
Byfleet on a Horse and Carriage.

They will be leaving at 4.00pm from St Mary's church hall  
and touring all the main roads in the village.

Please note that  
Santa may not travel  
the whole length of  
every road listed.

Please make sure  
you are in the correct  
part of your road.

All times are  
approximate.



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### **Fun activity of the week: Salt dough decorations**

#### **Ingredients**

- 2 cups flour
- 1 cup salt
- 1 cup cold water (+ extra if needed)

#### **Instructions**

1. Mix flour with salt then stir in water. If the dough doesn't come together, add a little more water.
2. Turn out the salt dough onto a countertop and work together with your hands until evenly mixed.
3. Place the dough on a sheet of parchment paper and cover with a second sheet of parchment paper. Roll dough out with a rolling pin to 1cm thick.
4. Use cookie cutters to cut out the desired shapes.
5. Use the end of a drinking straw, a skewer, or a chopstick to poke a hole at the top of each ornament for hanging.
6. Gently move the sheet of parchment paper with salt dough ornaments onto a cookie sheet at bake in a 250F oven for 2-3 hours or until the salt dough is hard, but not browned.
7. At the end of your baking period, cool slightly and then decorate with paint or crayons.
8. Let cool.
9. Add a ribbon through the hole and hang in the window or on the tree!



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### **Recipe of the week: Stollen**

#### **Ingredients:**

- 375 g plain flour
- 1 tsp baking powder
- 1/2 tsp bicarbonate of soda
- 100 g unsalted butter (cold and cubed)
- 75 g caster sugar
- 175 g marzipan (grated)
- 100 g dried fruit
- 1/2 tsp ground cinnamon
- 1/2 tsp ground ginger
- Zest of 1 lemon
- Juice of 1 lemon
- 1 medium egg
- 150 g quark
- 1 tsp almond extract



**Method:**

1. Preheat the oven to 220°C/200°C fan and line 2 large baking trays with parchment paper
  2. Add the flour, baking powder, bicarbonate, sugar and butter to a bowl and rub together to a crumb texture
  3. Add the grated marzipan and dried fruit with lemon zest and spices
  4. Add the egg, quark, lemon juice and zest and almond extract and mix with a fork or spatula (or your hands) to a sticky dough
  5. Portion the stollen bites dough with a 5cm scoop or tablespoons and place onto the trays - I lightly roll them in my hands to a ball
  6. Bake 12-15 minutes until golden
  7. When they come out of the oven, brush over with some melted butter and dust with icing sugar immediately
  8. Cool slightly, dust with extra icing sugar if you fancy
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If you would like any further help, guidance or support for you or your family, please contact **Laura Merrick** (Home School Link Worker) [hslw2@stmarys-byfleet.surrey.sch.uk](mailto:hslw2@stmarys-byfleet.surrey.sch.uk) (Working hours: Tuesday 8:30am - 3:30pm, Wednesday 8:30am - 1:00pm, Thursday 8:30am - 3:30pm).

We never know the love of a  
parent till we become  
parents ourselves.