

WEEK A: 8th March 22nd March	Monday Meat Free	Tuesday	Wednesday	Thursday	Friday
Hot Meal	Macaroni cheese Served with broccoli	Beef burger or veggie burger Served with wedges and peas	Roast turkey or vegetable parcel Served with roast potatoes and seasonal vegetables	Cheese and tomato pizza slice Served with sweetcorn	Fish fingers or red pepper and tomato pasta bake Served with chips and beans or peas
Jacket potato	Jacket potatoes stuffed with a choice of fillings served with mixed salad.				
Dessert	Vanilla shortbread	Fruity jelly	Chocolate and orange biscuit	Fruit salad	Banana cake
Fresh fruit and yogurt available every day					

Did you know?



We make all our meals freshly in our onsite kitchens every day

All our recipes are home made and meet the government's guidelines for healthy schools, ensuring a balanced lunch



All our fresh produce comes from Bristol Fruit and Veg market

All our meat is from South West England, and certified at least to RSPCA assured standards

All our cod is MSC certified, our tuna is dolphin friendly and our eggs are free range



We use low sugar and salt recipes and alternatives across our menu

Our supplier delivers in recyclable and reusable packaging, and has a 0% to landfill policy

Gluten free, dairy free and other special diets catered for, please speak to us directly



WEEK B: 15th March 29th March	Monday Meat free	Tuesday	Wednesday	Thursday	Friday
Hot Meal	Mediterranean pasta bake Served with green vegetables	Pork sausage or veggie sausage Served with mashed potato and Beans	Roast turkey or chunky vegetable cottage pie Served with seasonal vegetables	Jacket potato served with choice of fillings Served with salad	Fish fingers or Veggie sausage roll Served with chips and peas or baked beans
Jacket potato	Jacket potatoes stuffed with a choice of fillings served with mixed salad.				Jacket potatoes stuffed with a choice of fillings served with mixed salad.
Dessert	Blueberry shortbread	Fruit crumble	Fruit jelly	Fruit salad	Fruity Flapjack
	fresh fruit and yogurt available every day				

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