

WEEK A: 14th June 28th June 12th July Dairy free	Monday Meat Free	Tuesday	Wednesday	Thursday	Friday
Hot Meal	Tomato and herb pasta bake 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	Tomato and roast vegetable pizza slice Served with sweetcorn	Fish Fingers or red pepper and tomato pasta back Served with chips and beans or peas
Jacket Potato	Jacket potatoes stuffed with a choice of fillings served with mixed salad.				
Dessert	Fruit salad	Fruit jelly	Frozen smoothie pot	Fruit salad	Banana and apple wedges
	Fresh fruit 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: 21st June 5th July 19th July Dairy free	Monday Meat free	Tuesday	Wednesday	Thursday	Friday
Hot Meal	Mediterranean pasta bake Served with green vegetables	Pork Sausage or Veggie Sausage Served with roast potatoes and beans	Roast turkey or chunky vegetable cottage pie Served with seasonal vegetable	Jacket potato Served with choice of filling and salad	fish fingers or veggie sausage roll Served with chips and peas and 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	Fruit salad	Frozen smoothie pot	Fruit jelly	Melon wedges	Strawberry jelly
	Fresh fruit available every day				

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