1 1 1 X	WEEK A: 14th June 28th June 12th July Gluten free	Monday Meat Free	Tuesday	Wednesday	Thursday	Friday		
â	Hot Meal	Tomato and herb pasta bake	Beef burger and roll or veggie burger	Roast turkey or vegetable parcel	Cheese and tomato pizza	Fish fingers or red pepper and tomato pasta bake		
		Served with broccoli	Served with wedges and peas	Served with roast potatoes and seasonal vegetables	Served with Sweetcorn	Served with chips and beans or peas		
3	Jacket Potato	Jacket potatoes stuffed with a choice of fillings served with mixed salad						
(A)	Dessert	Gluten free brownie	Fruit Jelly	Organic Yogurt	Fruit salad	Strawberry Jelly		
		Fresh fruit and yogurt available every day						

Did you know?

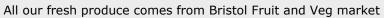




ASSURED V

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 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







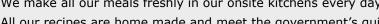
	WEEK B: 21st June 5th July 19th July Gluten free	Monday Meat free	Tuesday	Wednesday	Thursday	Friday	
	Hot Meal	Mediterranean pasta bake	Pork sausage or veggie sausage	Roast turkey or chunky vegetable cottage pie	Jacket potato	Fish fingers or vegetable bake	
		Served with green vegetables	Served with mashed potato and beans	Served with seasonal vegetables	Served with choice of fillings and Salad	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	Gluten free brownie	Organic yogurt	Fruit jelly	Fruit Salad	Fruity jelly	
		Fresh fruit and yogurt available every day					

Did you know?























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

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