

WEEK A: 14th June 28th June 12th July Gluten free	Monday Meat Free	Tuesday	Wednesday	Thursday	Friday
Hot Meal	Tomato and herb pasta bake Served with broccoli	Beef burger and roll or veggie burger Served with wedges and peas	Roast turkey or vegetable parcel Served with roast potatoes and seasonal vegetables	Cheese and tomato pizza 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	Gluten free brownie	Fruit Jelly	Organic Yogurt	Fruit salad	Strawberry Jelly
	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: 21st June 5th July 19th July Gluten free	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 and Salad	Fish fingers or vegetable bake 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
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