

WEEK B: 7th March 28th March	Monday Meat free	Tuesday	Wednesday	Thursday	Friday
Hot Meal	Roasted vegetables lasagne Served with garlic and herb bread and sweetcorn	Sweet and sour chicken Or Vegetable stir fry Served with egg noodles and vegetables	Cottage pie Or Veggie cottage pie Served with seasonal veg and gravy	Cheese and tomato pizza slice Served with herby potatoes and seasonal veg	Breaded fish fillet Or Veggie sausage roll Served with chips and beans or peas
Jacket potato	Cheese, beans, tuna mayo served with a fresh salad.				
Dessert	Orange and cinnamon shortbread	Pineapple upside down cake and custard	Strawberry mousse	Fresh fruit salad	Chocolate crispy 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

