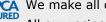
100	WEEK C: 14th March 4th April	Monday Meat free	Tuesday	Wednesday	Thursday	Friday
	Hot Meal	Mixed bean chilli Served with fluffy wholemeal rice, tortillas, sour cream and vegetables	All day breakfast Or Vegetarian all day breakfast Served with sausage, egg, hash brown, fresh tomato and beans	Chicken and leek pie Or Winter Vegetable Pie Served with mash potatoes and peas	Spaghetti Bolognese Or Chunky vegetable Bolognese Served with garlic bread and seasonal vegetables	Fish fingers Or Veggie burger Served with chips and beans or peas
3	Jacket potato	Cheese, beans, tuna mayo served with fresh salad.				
Section 8	Dessert	Chocolate and beetroot shortbread	Fully loaded banana cake and custard	Pineapple jelly	Apple and pear crumble and custard	Fruity flapjack
		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

