

WEEK 1

W/C: MONDAY 20TH APRIL, 11TH MAY, 6TH JUNE, 29TH JUNE, 20TH JULY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

CHOICE 1 - H. V

Macaroni cheese with garlic bread and veg

Allergens:
Glu, Wh, Mu, Mi m/c Se

CHOICE 1 - H

Potato topped chicken pie served with veg

Allergens:
Glu Wh Ce Mi m/c Bar

CHOICE 1 - H

Sausage and mashed potato served with veg and gravy

Allergens:
Glu Wh

CHOICE 1 - H

Roast chicken served with roast potatoes, Yorkshire pudding veg and gravy

Allergens:
Glu Wh E MI

CHOICE 1 - W

Youngs fish fingers served with fresh chips or wholemeal pasta and veg

Allergens:
Glu Wh F

CHOICE 2 - H. W. V. VE

Vegan chilli with rice and veg

Allergens:
So

CHOICE 2 - H. V. W

Cheese and tomato quiche with fresh chips or wholemeal pasta and veg

Allergens:
Glu Wh E MI

SELECTION OF JACKET POTATOES ARE AVAILABLE EACH DAY: BEANS / CHEESE (MI) / TUNA MAYONNAISE (F E)

(For the full allergy information, please refer to our webpage or check with your school)

Quorn vegan sausage with mash and vegetables

Broccoli and Potato Bake with vegetables

Quorn nuggets with pasta or wedges

DESSERT - H. V

Pear flapjack

Allergens:
Glu, O

DESSERT - H. V

Chocolate shortbread

Allergens:
Glu Wh Mi m/c Bar

DESSERT - H. V. VE

Fruit platter



DESSERT - H. V. VE

Custard biscuit and fruit slices

Allergens:
Glu Wh

Ice Cream

AVAILABLE EVERY DAY: FRESH SALAD / FRESH FRUIT AND YOGHURT

Fresh fruit, local Wiltshire yoghurt available daily. Fresh drinking water is available throughout the lunch time period. All meals served with seasonal vegetables. Chicken alternatives to beef and pork upon request. One meat free day.

H = HOME-MADE IN THE KITCHEN. W = WHOLE WHEAT INGREDIENTS. VE = VEGAN DISH. V = VEGETARIAN.

Allergen Key: Gluten (Glu), Beef (Be), Wheat (Wh), Oats (O), Rye (R), Soya (So), Sulphites (Su), Sesame (Se), Peanuts (P), Mustard (Mu), Molluscs (Mo), Milk (M), Nuts (N), Eggs (E), Cruciferous (C), Celiac (Ce), Fish (F), Lupin (L), m/c May Contain



WEEK 2

W/C: MONDAY 27TH APRIL, 16TH MAY, 15TH JUNE, 6TH JULY, 27TH JULY

MONDAY

CHOICE 1 - H

Crispy chicken served with seasoned wedges and veg

Allergens:
Glu Wh Bar E m/c So Mi

TUESDAY

CHOICE 1 - H, W

Creamy chicken and tomato pasta bake served with veg

Allergens:
Glu Wh Mi

WEDNESDAY

CHOICE 1 - H, W, V

Cheese and tomato pizza served with potato wedges and veg

Allergens:
Glu, Wh, So, Mi

THURSDAY

CHOICE 1 - H

Roast gammon with roast potatoes, Yorkshire pudding, veg and gravy

Allergens:
Glu Wh E MI

FRIDAY

CHOICE 2 - H, W, V

Battered fish fillet with pasta or chips

Quorn Nuggets with pasta or wedges & vegetables

Vegetable pasta bake

CHOICE 2 - H, V, VE

Mexican vegan cheese and bean quesadilla served with wedges and veg

Allergens:
Glu Wh O

CHOICE 2 - H, V, VE

Vegetarian sausage with vegetable casserole and roast potatoes

Allergens:
Glu Wh Ce m/c Bar

CHOICE 2 - H, W, V

Cheese wheels with fresh chips or wholewheat pasta and veg

Allergens:
Glu Wh MI Mu

DESSERT - H, V, W

Blueberry cake

Allergens:
Glu Wh E Bar

DESSERT - H, V, VE

Cornish fairings biscuit with fruit

Allergens:
Glu Wh

DESSERT - H, V, VE

Fruit platter

SELECTION OF JACKET POTATOES ARE AVAILABLE EACH DAY: BEANS / CHEESE (MI) / TUKA MAYONNAISE (F E)
(For the full allergy information, please refer to our webpage or check with your school)

Chocolate Brownie

DESSERT - H, V, W

/anilla and chocolate marble cake with custard

Allergens:
Glu Wh E MI m/c Bar

AVAILABLE EVERY DAY: FRESH SALAD / FRESH FRUIT

Fresh fruit, local Westcountry yoghurt available daily. Fresh drinking water is available throughout the lunch time period. All meals served with seasonal vegetables. Chicken alternatives to beef and pork upon request. One meat free day.

H = HOME-MADE IN THE KITCHEN, W = WHOLE WHEAT INGREDIENTS, VE = VEGAN DISH, V = VEGETARIAN.

Allergen Key: Gluten (Glu), Barley (Bar), Wheat (Wh), Oats (O), Rye (R), Soy (So), Sesame (Se), Peanuts (P), Mustard (Mu), Molluscs (Mo), Milk (M), Nuts (N), Eggs (E), Crustaceans (C), Celery (Ce), Fish (F), Lupin (L), m/c: May Contain



DO YOU KNOW YOUR LOCAL FOOD?

WEEK 3

W/C: MONDAY 4TH MAY, 1ST JUNE, 22ND JUNE, 13TH JULY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

CHOICE 1 - H, W

Sticky BBQ meatballs served with pasta and veg

Allergens:
Glu Wh

CHOICE 1 - H

Cheese and tomato French bread pizza served with wedges and veg

Allergens:
Glu W Mi m/c So

All day breakfast choose from:
meat or plant based served with a hash brown, beans and veg

CHOICE 2 - H, V

Vegetable lasagne served with garlic bread and veg

Allergens:
Glu Wh Mu Mi m/c E, Bar

Meat option - H

Allergens:
Glu Wh E Mi

Plant based option - V, VE

Allergens:
Glu Wh

CHOICE 2 - W, V, VE

Quorn dippers served with fresh chips or wholemeal pasta and veg

Allergens:
Glu Wh

CHOICE 1 - W

Battered fish fillet with fresh chips or wholemeal pasta and veg

Allergens:
Glu Wh F

CHOICE 1 - H

Roast chicken served with roast potatoes, Yorkshire pudding, veg and gravy

Allergens:
Glu Wh E Mi

Quorn Vegan fillet with roast potatoes and vegetables

SELECTION OF JACKET POTATOES ARE AVAILABLE EACH DAY: BEANS / CHEESE (MI) / TUNA MAYONNAISE (F E)

(For the full allergy information, please refer to our webpage or check with your school)

DESSERT - H, W, V, VE

Date crispy crunch

Allergens:
Glu Wh Bar m/c Mi So

DESSERT - H, V, VE

Fruit platter

Ice Cream

DESSERT - H, W, V

Steamed jam sponge and custard

Allergens:
Glu Wh E Mi

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Allergen Key: Glu (Glu), Barley (Bar), Wheat (Wh), Cereals (C), Eggs (E), Crustaceans (Cr), Dairy (D), Lupin (L), m/c (May Contain), Molluscs (Mo), Milk (M), Nuts (N), Peanuts (P), Mustard (Mu)

