

WEEK 2

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

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>CHOICE 1 - H</p> <p>Crispy chicken served with seasoned wedges and veg</p> <p>Allergens: Glu Wh Bar E m/c So Mi</p>	<p>CHOICE 1 - H, W</p> <p>Creamy chicken and tomato pasta bake served with veg</p> <p>Allergens: Glu Wh Mi</p>	<p>CHOICE 1 - H, W, V</p> <p>Cheese and tomato pizza served with potato wedges and veg</p> <p>Allergens: Glu, Wh, So, Mi</p>	<p>CHOICE 1 - H</p> <p>Roast gammon with roast potatoes, Yorkshire pudding, veg and gravy</p> <p>Allergens: Glu Wh E Mi</p>	<p>CHOICE 1 - W</p> <p>Salmon bites served with fresh chips or wholewheat pasta and veg</p> <p>Allergens: Glu, Wh, F</p>
<p>CHOICE 2 - H, V</p> <p>Homemade vegetable moussaka served with veg</p> <p>Allergens: Glu Wh Mi Ce Mu So</p>	<p>CHOICE 2 - H, W, V, VE</p> <p>Vegetable curry and rice served with veg</p>	<p>CHOICE 2 - H, V, VE</p> <p>Mexican vegan cheese and bean quesadilla served with wedges and veg</p> <p>Allergens: Glu Wh O</p>	<p>CHOICE 2 - H, V, VE</p> <p>Vegetarian sausage with vegetable casserole and roast potatoes</p> <p>Allergens: Glu Wh Ce m/c Bar</p>	<p>CHOICE 2 - H, W, V</p> <p>Cheese wheels with fresh chips or wholewheat pasta and veg</p> <p>Allergens: Glu Wh Mi Mu</p>
<p>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)</p>				
<p>DESSERT - H, V, W</p> <p>Blueberry cake</p> <p>Allergens: Glu Wh E Bar</p>	<p>DESSERT - H, V, VE</p> <p>Cornish fairings biscuit with fruit</p> <p>Allergens: Glu Wh</p>	<p>DESSERT - H, V, VE</p> <p>Fruit platter</p>	<p>DESSERT - H, V, W</p> <p>Banana cookies</p> <p>Allergens: Glu Wh E</p>	<p>DESSERT - H, V, W</p> <p>Vanilla and chocolate marble cake with custard</p> <p>Allergens: Glu Wh E Mi m/c Bar</p>

AVAILABLE EVERY DAY: FRESH SALAD / FRESH FRUIT AND YOGHURT

Items like a food allergen-free product available only if the catering service is provided throughout the school term period. All food is served with seasonal vegetable dishes. Chicken alternatives for food free food, please refer to our website for more information. All allergen-free products are available for the following: Allergens: H = Wheat, W = Milk, V = Eggs, VE = Vegetarian, F = Fish, E = Nuts, O = Other. All allergen-free products are available for the following: Allergens: H = Wheat, W = Milk, V = Eggs, VE = Vegetarian, F = Fish, E = Nuts, O = Other. All allergen-free products are available for the following: Allergens: H = Wheat, W = Milk, V = Eggs, VE = Vegetarian, F = Fish, E = Nuts, O = Other.



WEEK 3

W/C: MONDAY 4TH MAY, 1ST JUNE, 22ND JUNE, 19TH JULY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>CHOICE 1 - H, W</p> <p>Sticky BBQ meatballs served with pasta and veg</p> <p>Allergens: Glu Wh</p>	<p>CHOICE 1 - H</p> <p>Cheese and tomato French bread pizza served with wedges and veg</p> <p>Allergens: Glu W MI m/c So</p>	<p>All day breakfast choose from: meat or plant based served with a hash brown, beans and veg</p> <p>Meat option - H</p> <p>Allergens: Glu Wh E MI</p>	<p>CHOICE 1 - H</p> <p>Roast chicken served with roast potatoes Yorkshire pudding, veg and gravy</p> <p>Allergens: Glu Wh E MI</p>	<p>CHOICE 1 - W</p> <p>Battered fish fillet with fresh chips or wholemeal pasta and veg</p> <p>Allergens: Glu Wh F</p>
<p>CHOICE 2 - H, W, V</p> <p>Cheesy courgette sausage with mash, veg and gravy</p> <p>Allergens: Glu Wh E MI</p>	<p>CHOICE 2 - H, V</p> <p>Vegetable lasagne served with garlic bread and veg</p> <p>Allergens: Glu Wh Mu MI m/c E, Bar</p>	<p>Plant based option - V, VE</p> <p>Allergens: Glu Wh</p>	<p>CHOICE 2 - H, V, VE</p> <p>Katsu vegetable curry bake with roast potatoes and veg</p> <p>Allergens: Glu Wh</p>	<p>CHOICE 2 - W, V, VE</p> <p>Quorn dippers served with fresh chips or wholemeal pasta and veg</p> <p>Allergens: Glu Wh</p>
<p>SELECTION OF JACKET POTATOES ARE AVAILABLE EACH DAY: BEANS / CHEDDAR (MI) / TUNA MAYONNAISE (F E) <i>(For the full allergy information, please refer to our webpage or enquire with your school)</i></p>				
<p>DESSERT - H, W, V, VE</p> <p>Date crispy crunch</p> <p>Allergens: Glu Wh Bar m/c MI So</p>	<p>DESSERT - H, W, V</p> <p>Toffee and apple cake</p> <p>Allergens: Glu Wh E</p>	<p>DESSERT - H, V, VE</p> <p>Fruit platter</p>	<p>DESSERT - H, V</p> <p>Orange butter biscuits</p> <p>Allergens: Glu, Wh E</p>	<p>DESSERT - H, W, V</p> <p>Steamed jam sponge and custard</p> <p>Allergens: Glu Wh E MI</p>

AVAILABLE EVERY DAY: FRESH SALAD / FRESH FRUIT AND YOGHURT

Fresh fruit, local Westcountry yogurt 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 = FISH, VEGETE IN THE B; CHEDDAR - WHOLE WHEAT BREADS; MI = VEGAN; DSH - V = VEGAN; MI/MAI.

Allergen Key: Gluten (GL), Barley (Bar), Wheat (WH), Oats (O), Egg (E), Soy (SO), Sulphite (SU), Sesame (SE), Peanuts (P), Mustard (MU), Molluscs (MO), Milk (MI), Nuts (NU), Eggs (E), Crustaceans (C), Celery (CEL), Fish (F), Lupin (L), Other: May Contain

 Climate Friendly

**DO YOU
WANT TO
TRY
TILDA**
you can have
instead of potatoes
instead of potatoes

