

















SPRING MENU 2021

WK1





























MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p><b>RED PEA SOUP</b></p>  <p><b>JACKET POTATO</b> GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p><b>LEEK &amp; POTATO SOUP</b></p>  <p><b>JACKET POTATO</b> GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p><b>TOMATO SOUP</b></p>  <p>GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p><b>PEA &amp; MINT SOUP</b></p>  <p><b>JACKET POTATO</b> GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p><b>JACKET POTATO</b> GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>
<p><b>VEGETARIAN MEATBALLS</b> With tomato sauce</p> 	<p><b>WILTSHIRE CHICKEN KORMA</b></p> 	<p><b>SIMPLY BAKED SALMON</b> With lemon &amp; dill sauce</p> 	<p><b>SOMERSET SHEPPERED'S PIE</b> With gravy</p> 	<p><b>HADDOCK GOUJONS</b> with lemon wedges &amp; tartar sauce</p> 
<p><b>PLAIN PASTA</b></p> 	<p><b>LENTIL &amp; POTATO CURRY</b></p> 	<p><b>POTATO GNOCCHI</b> With tomato &amp; sage sauce</p> 	<p><b>VEGETABLE &amp; BEAN HOTPOT</b></p> 	<p><b>VEGETABLE &amp; 3 CHEESE FRITTATA</b></p> 
<p><b>SWEETCORN/PEAS</b></p>	<p><b>EDAMAME BEANS</b> <b>BROWN BASMATI RICE</b></p>	<p><b>STEAMED BROCCOLI</b> <b>STEAMED BABY POTATOES</b></p>	<p><b>GREEN BEANS</b> <b>WHOLEMEAL PASTA</b></p>	<p><b>GARDEN PEAS/BALED BEANS</b> <b>OVEN BAKED FRIES</b></p>
<p><b>FRESH SEASONAL FRUITS</b> <b>SELECTION OF SMOOTH &amp; FRUITY YOGHURTS</b></p>	<p><b>CHOCLATE SPONGE</b> With chocolate sauce</p> 	<p><b>FRESH SEASONAL FRUITS</b> <b>SELECTION OF SMOOTH &amp; FRUITY YOGHURTS</b></p>	<p><b>CREAMY RICE PUDDING</b> with jam</p> 	<p><b>FRESH SEASONAL FRUITS</b> <b>SELECTION OF SMOOTH &amp; FRUITY YOGHURTS</b></p>
	<p><b>FRESH SEASONAL FRUITS</b> <b>SELECTION OF SMOOTH &amp; FRUITY YOGHURTS</b></p>		<p><b>FRESH SEASONAL FRUITS</b> <b>SELECTION OF SMOOTH &amp; FRUITY YOGHURTS</b></p>	

 Vegetarian 
  Sustainable Fish 
  Oily Fish 
  Wheat 
  Soya Beans 
  Eggs 
  Celery 
  Milk/Cream 
  Cheese 
  Red Tractor

All foods are freshly prepared using fresh seasonal ingredients. Selection brown breads & rolls, Salads & Protein items available from salad bar everyday. Children with dietary requirements are also catered for and great care is taken when preparing meals. All food items sourced are from reputable and local suppliers where possible. Children are very much encouraged to have their 5 a day with fruits being available in abundance at break and at lunch times. Hot plain pasta available daily

**SPRING MENU 2021**

**WK2**

















MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>COUNTRY VEG SOUP</b>  <b>JACKET POTATO</b> GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY	<b>BUTTERNUT SQUASH</b>  <b>JACKET POTATO</b> GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY	<b>TOMATO SOUP</b>  GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY	<b>LEEK &amp; POTATO</b>  <b>JACKET POTATO</b> GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY	 <b>JACKET POTATO</b> GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY
<b>CHEESE TORTELLINI</b> In tomato & basil sauce  	<b>ROAST CHICKEN</b> 	<b>HOMEMADE FISH CAKE</b>  	<b>MINCED BEEF LASAGNE</b>  	<b>BAKED COD FILLET</b> with lemon wedges & tartar sauce  
<b>VEGETABLE FINGERS</b>   	<b>ORIENTAL STYLE ORGANIC TOFU</b>    	<b>MAC 'N' CHEESE</b>     	<b>QUORN BURGER</b>    	<b>CARIBBEAN VEGETABLE PATTIE</b>  
<b>GARDEN PEAS</b> <b>OVEN BAKED FRIES</b>	<b>GREEN BEANS</b> <b>ROAST NEW POTATOES</b>	<b>BROCCOLI FLORETS</b> <b>PLAIN PASTA</b>	<b>EDAMAME BEANS</b> <b>JACKET POTATO</b>	<b>GARDEN PEAS/BALED BEANS</b> <b>OVEN BAKED FRIES</b>
<b>FRESH SEASONAL FRUITS</b> <b>SELECTION OF SMOOTH &amp; FRUITY YOGHURTS</b>	<b>VEGETARIAN STRAWBERRY JELLY</b>	<b>FRESH SEASONAL FRUITS</b> <b>SELECTION OF SMOOTH &amp; FRUITY YOGHURTS</b>	<b>SEASONAL FRUIT CRUMBLE</b> With custard  	<b>FRESH SEASONAL FRUITS</b> <b>SELECTION OF SMOOTH &amp; FRUITY YOGHURTS</b>
	<b>FRESH SEASONAL FRUITS</b> <b>SELECTION OF SMOOTH &amp; FRUITY YOGHURTS</b>		<b>FRESH SEASONAL FRUITS</b> <b>SELECTION OF SMOOTH &amp; FRUITY YOGHURTS</b>	

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SPRING MENU 2021

WK3

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<p><b>PEA &amp; MINT SOUP</b></p>  <p><b>JACKET POTATO</b> GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p><b>CARROT SOUP</b></p>  <p><b>JACKET POTATO</b> GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p><b>TOMATO SOUP</b></p>  <p>GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p><b>MINISTRONE SOUP</b></p>  <p><b>JACKET POTATO</b> GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	 <p><b>JACKET POTATO</b> GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>
<p><b>ROASTED VEGETABLE &amp; CHEESE RAVIOLI</b> With focaccia slice</p> 	<p><b>SUFFOLK CHICKEN SAUSAGES</b></p> 	<p><b>WILTSHIRE CHICKEN TERIYAKI</b></p> 	<p><b>SPAGHETTI BOLOGNESE</b></p> 	<p><b>100% COD FISH FINGERS</b> with lemon wedges &amp; tartar sauce</p> 
<p><b>QUORN VEGAN NUGGETS</b></p> 	<p><b>LINCOLNSHIRE STYLE VEGETARIAN SAUSAGES</b></p> 	<p><b>VEGETABLE &amp; QUORN CHOW MEIN</b></p> 	<p><b>VEGETABLE &amp; LENTIL BOLOGNESE</b></p> 	<p><b>VEGETABLE &amp; FALAFEL BURRITOS</b></p> 
<p><b>GREEN BEANS PLAIN PASTA</b></p>	<p><b>GARDEN PEAS CREAMY MASH POTATOES</b></p>	<p><b>PLAIN EGG NOODLES</b></p>	<p><b>BROCCOLI FLORETS PLAIN SPAGHETTI</b></p>	<p><b>GARDEN PEAS/BALED BEANS OVEN BAKED FRIES</b></p>
<p><b>FRESH SEASONAL FRUITS SELECTION OF SMOOTH &amp; FRUITY YOGHURTS</b></p>	<p><b>SEMOLINA PUDDING with jam</b></p> 	<p><b>FRESH SEASONAL FRUITS SELECTION OF SMOOTH &amp; FRUITY YOGHURTS</b></p>	<p><b>FRESH FRUIT SALAD</b></p>	<p><b>FRESH SEASONAL FRUITS SELECTION OF SMOOTH &amp; FRUITY YOGHURTS</b></p>
	<p><b>FRESH SEASONAL FRUITS SELECTION OF SMOOTH &amp; FRUITY YOGHURTS</b></p>		<p><b>FRESH SEASONAL FRUITS SELECTION OF SMOOTH &amp; FRUITY YOGHURTS</b></p>	

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