
































WINTER/SPRING MENU 2022

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>LENTIL SOUP</p>  <p>JACKET POTATO GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p>PEA & MINT SOUP</p>  <p>JACKET POTATO GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p>TOMATO SOUP</p>  <p>GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p>LEEK & POTATO SOUP</p>  <p>JACKET POTATO GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p>JACKET POTATO GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>
<p>3 CHEESE MACARONI BAKE</p> 	<p>SOMERSET COTTAGE PIE With gravy</p> 	<p>VEGETARIAN CREAMY 'NO CHICKEN PIECES' WITH TAGLIATELLE</p> 	<p>CHICKEN & HERB SAUSAGES</p> 	<p>HADDOCK GOUJONS with lemon wedges & tartar sauce</p> 
<p>VEGETABLE NUGGETS TORTILLA WRAP</p> 	<p>FILLED POTATO BOAT With veggie mince</p> 	<p>HOMEMADE FISH CAKE</p> 	<p>VEGETARIAN CUMBERLAND SAUSAGES</p> 	<p>BEAN & LENTIL BURGER With sweet chilli dip</p> 
<p>GARDEN PEAS MIXED SALAD</p>	<p>BROCCOLI FLORETS BASMATI BROWN RICE</p>	<p>PLAIN TALIATELLE MIXED VEGETABLES</p>	<p>STEAMED GREEN BEANS STEAMED NEW POTATOES</p>	<p>GARDEN PEAS/BALED BEANS OVEN BAKED FRIES</p>
<p>FRESH SEASONAL FRUITS SELECTION OF SMOOTH & FRUITY YOGHURTS</p>	<p>OATY APPLE & SULTANA CRUMBLE With custard</p> 	<p>FRESH SEASONAL FRUITS SELECTION OF SMOOTH & FRUITY YOGHURTS</p>	<p>CREAMY RICE PUDDING With jam</p> 	<p>FRESH SEASONAL FRUITS SELECTION OF SMOOTH & FRUITY YOGHURTS</p>
	<p>FRESH SEASONAL FRUITS SELECTION OF SMOOTH & FRUITY YOGHURTS</p>		<p>FRESH SEASONAL FRUITS SELECTION OF SMOOTH & FRUITY YOGHURTS</p>	

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

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






























WINTER/SPRING MENU 2022

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>COUNTRY VEG SOUP</p>  <p>JACKET POTATO GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p>LEEK & POTATO SOUP</p>  <p>JACKET POTATO GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p>TOMATO SOUP</p>  <p>GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p>SWEETCORN SOUP</p>  <p>JACKET POTATO GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p>JACKET POTATO GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>
<p>VEGETARIAN MEATBALLS With pasta</p> 	<p>MINCED BEEF LASAGNE With garlic slice</p> 	<p>POTATO GNOCCHI With tomato & basil sauce</p> 	<p>BBQ CHICKEN DRUMSTICK</p> 	<p>BAKED COD FILLET with lemon wedges & tartar sauce</p> 
<p>VEGETABLE FINGERS</p> 	<p>JACKFRUIT & SWEET POTATO MILD CHILLI With crumbed nacho</p> 	<p>ROOT VEGETABLE & RED LENTIL HOT POT</p> 	<p>BEETROOT FALAFEL With pitta bread & crispy lettuce</p> 	<p>ROOT VEGETABLE & BUTTER BEAN CRUMBLE</p> 
<p>STEAMED GREEN BEANS BAKED BEANS</p>	<p>STEAMED BROCCOLI FLORETS</p>	<p>STEAMED PEAS/CARROTS</p>	<p>STEAMED GREEN BEANS FLAVOURED COUS COUS</p>	<p>GARDEN PEAS/BALED BEANS OVEN BAKED FRIES</p>
<p>FRESH SEASONAL FRUITS SELECTION OF SMOOTH & FRUITY YOGHURTS</p>	<p>VEGETARIAN STRAWBERRY JELLY With cream(opt)</p>	<p>FRESH SEASONAL FRUITS SELECTION OF SMOOTH & FRUITY YOGHURTS</p>	<p>BEETROOT CHOC SPONGE With chocolate sauce</p> 	<p>FRESH SEASONAL FRUITS SELECTION OF SMOOTH & FRUITY YOGHURTS</p>
	<p>FRESH SEASONAL FRUITS SELECTION OF SMOOTH & FRUITY YOGHURTS</p>		<p>FRESH SEASONAL FRUITS SELECTION OF SMOOTH & FRUITY YOGHURTS</p>	

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

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

WINTER/SPRING MENU 2022

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>PEA & MINT SOUP</p>  <p>JACKET POTATO GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p>CARROT SOUP</p>  <p>JACKET POTATO GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p>TOMATO SOUP</p>  <p>GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	<p>MINISTRONE SOUP</p>  <p>JACKET POTATO GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>	 <p>JACKET POTATO GLUTEN FREE, DAIRY OPTIONS AVAILABLE DAILY</p>
<p>WHOLEMEAL PASTA with tomato, lentil & basil sauce</p>  	<p>CHICKEN TIKKA MASALA</p> 	<p>SIMPLY GRILLED SALMON</p>  	<p>SPAGHETTI BOLOGNESE</p>  	<p>100% COD FISH FINGERS with lemon wedges & tartar sauce</p>  
<p>SWEET POTATO & BLACK BEAN BURRITO</p>  	<p>TOFU & SPINACH CURRY</p>  	<p>ORIENTAL STIR FRY VEGETABLES With egg noodles</p>   	<p>MILDLY SPICED TOMATO & BORLOTTI BEAN RAGU</p>  	<p>CHEESE & TOMATO PIZZA</p>   
<p>STEAMED GREEN BEANS</p>	<p>BROCCOLI FLORETS PILAU BASMATI RICE</p>	<p>STEAMED GREEN BEANS</p>	<p>STEAMED EDAMAME BEANS PLAIN SPAGHETTI</p>	<p>GARDEN PEAS/BALED BEANS OVEN BAKED FRIES</p>
<p>FRESH SEASONAL FRUITS SELECTION OF SMOOTH & FRUITY YOGHURTS</p>	<p>SEMOLINA PUDDING With jam</p> 	<p>FRESH SEASONAL FRUITS SELECTION OF SMOOTH & FRUITY YOGHURTS</p>	<p>STRAWBERRY CHEESECAKE</p>  	<p>FRESH SEASONAL FRUITS SELECTION OF SMOOTH & FRUITY YOGHURTS</p>
	<p>FRESH SEASONAL FRUITS SELECTION OF SMOOTH & FRUITY YOGHURTS</p>		<p>FRESH SEASONAL FRUITS SELECTION OF SMOOTH & FRUITY YOGHURTS</p>	

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

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