

# WEEK 1

W/C: MONDAY 20TH APRIL, 11TH MAY, 8TH JUNE, 29TH JUNE, 20TH JULY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p><b>CHOICE 1 - H, V</b></p> <p>Macaroni cheese with garlic bread and veg</p> <p>Allergens: Glu, Wh, Mu, MI m/c Se</p>	<p><b>CHOICE 1 - H</b></p> <p>Potato topped chicken pie served with veg</p> <p>Allergens: Glu Wh Ce MI m/c Bar</p>	<p><b>CHOICE 1 - H</b></p> <p>Sausage and potato wedges served with veg and gravy</p> <p>Allergens: Glu Wh</p>	<p><b>CHOICE 1 - H</b></p> <p>Roast chicken served with roast potatoes, Yorkshire pudding veg and gravy</p> <p>Allergens: Glu Wh E MI</p>	<p><b>CHOICE 1 - W</b></p> <p>Youngs fish fingers served with fresh chips or wholemeal pasta and veg</p> <p>Allergens: Glu Wh F</p>
<p><b>CHOICE 2 - H, W, V, VE</b></p> <p>Vegan chilli with rice and veg</p> <p>Allergens: So</p>	<p><b>CHOICE 2 - H, V</b></p> <p>Broccoli and potato bake served with veg</p> <p>Allergens: Glu Wh MI</p>	<p><b>CHOICE 2 - H, W, V, VE</b></p> <p>Vegan meatballs in a tomato sauce with pasta and veg</p> <p>Allergens: Glu Wh So</p>	<p><b>CHOICE 2 - H, V, VE</b></p> <p>Vegetarian Sausage served with roast potatoes and veg</p> <p>Allergens: Glu/Wh</p>	<p><b>CHOICE 2 - H, V, W</b></p> <p>Cheese and tomato quiche with fresh chips or wholemeal pasta and veg</p> <p>Allergens: Glu Wh E MI</p>
<p>SELECTION OF JACKET POTATOES ARE AVAILABLE EACH DAY: BEANS / CHEESE (MI) / TUNA MAYONNAISE (F E)            CHEESE &amp; TOMATO HOT PANINI SERVED WITH TORTILLA CHIPS AND VEG            (For the full allergy information, please refer to our webpage or check with your school)</p>				
<p><b>DESSERT - H, V</b></p> <p>Jelly</p> <p>VE</p>	<p><b>DESSERT - H, V</b></p> <p>Chocolate shortbread</p> <p>Allergens: Glu Wh MI m/c Bar</p>	<p><b>DESSERT - H, V, VE</b></p> <p>Fruit platter</p>	<p><b>DESSERT - H, V, VE</b></p> <p>Custard biscuit and fruit slices</p> <p>Allergens: Glu Wh</p>	<p><b>DESSERT - H, V</b></p> <p>Ice Cream</p> <p>Allergens: MI</p>

AVAILABLE EVERY DAY: FRESH SALAD / FRESH FRUIT AND YOGHURT

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. DEFL V = VEGETARIAN.

Allergen Key: Gluten (Glu), Barley (Bar), Wheat (Wh), Oats (O), Rye (R), Soya (So), Sulphites (Su), 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

Climate Friendly

**DID YOU KNOW**  
 You can have mixed or brown rice instead of potatoes!  
 Tilda



# WEEK 2

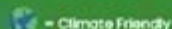
W/C: MONDAY 27TH APRIL, 18TH MAY, 15TH JUNE, 6TH JULY, 27TH JULY

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p><b>CHOICE 1 - H</b></p> <p>Chicken Fajitas Allergens: Glu Wh MI</p>	<p><b>CHOICE 1 - H. W</b></p> <p>Creamy chicken and tomato pasta bake served with veg Allergens: Glu Wh MI</p>	<p><b>CHOICE 1 - H. W. V</b></p> <p>Cheese wheels with fresh chips or wholewheat pasta and veg Allergens: Glu Wh MI Mu</p>	<p><b>CHOICE 1 - H</b></p> <p>Roast gammon with roast potatoes, Yorkshire pudding, veg and gravy Allergens: Glu Wh E MI</p>	<p><b>CHOICE 1 - W</b></p> <p>Battered fish fillet with fresh chips or wholemeal pasta and veg Allergens: Glu Wh F</p>
<p><b>CHOICE 2 - H. V</b></p> <p>Quorn Dippers and Potato Wedges served with veg</p>	<p><b>CHOICE 2 - H. W. V. VE</b></p> <p>Vegetable curry and rice served with veg</p>	<p><b>CHOICE 2 - H. V. VE</b></p> <p>Mexican vegan cheese and bean quesadilla served with wedges and veg Allergens: Glu Wh O</p>	<p><b>CHOICE 2 - H. V. VE</b></p> <p>Vegetarian sausage with vegetable casserole and roast potatoes Allergens: Glu Wh Ce m/c Bar</p>	<p><b>CHOICE 2 - H. W. V</b></p> <p>Cheese and tomato pizza served with potato wedges and veg Allergens: Glu, Wh, So, MI</p>
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<p><b>DESSERT - H. V. W</b></p> <p>Sponge Cake Allergens: Glu Wh E Bar</p>	<p><b>DESSERT - H. V. VE</b></p> <p>Cornish fairings biscuit with fruit Allergens: Glu Wh</p>	<p><b>DESSERT - H. V. VE</b></p> <p>Fruit platter</p>	<p><b>DESSERT - H. V. W</b></p> <p>Shortbread Allergens: Glu Wh</p>	<p><b>DESSERT - H. V. W</b></p> <p>Ice Cream Allergens: MI</p>

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Tilda



# WEEK 3

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

## MONDAY

### CHOICE 1 - H, W

Sticky BBQ meatballs served with pasta and veg  
Allergens: Glu Wh

### CHOICE 2 - H, W, V

Tomato Pasta Bake  
Allergens: Glu Wh MI

### DESSERT - H, W, V, VE

Date crispy crunch  
Allergens: Glu Wh Bar m/c MI So

## TUESDAY

### CHOICE 1 - H

Cheese and tomato French bread pizza served with wedges and veg  
Allergens: Glu W MI m/c So

### CHOICE 2 - H, V

Vegetable lasagne served with garlic bread and veg  
Allergens: Glu Wh Mu MI m/c E, Bar

### DESSERT - H, W, V

Shortbread  
Allergens: Glu Wh

## WEDNESDAY

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

Meat option - H

Allergens: Glu Wh E MI

Plant based option - V, VE

Allergens: Glu Wh

### DESSERT - H, V, VE

Fruit platter

## THURSDAY

### CHOICE 1 - H

Roast chicken served with roast potatoes Yorkshire pudding, veg and gravy  
Allergens: Glu Wh E MI

### CHOICE 2 - H, V, VE

Vegetable sausage with roast potatoes and veg  
Allergens: Glu Wh

### DESSERT - H, V

Orange butter biscuits  
Allergens: Glu, Wh E

## FRIDAY

### CHOICE 1 - W

Battered fish fillet with fresh chips or wholemeal pasta and veg  
Allergens: Glu Wh F

### CHOICE 2 - W, V, VE

Quorn dippers served with fresh chips or wholemeal pasta and veg  
Allergens: Glu Wh

### DESSERT - H, W, V

Ice Cream  
Allergens: Mi

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