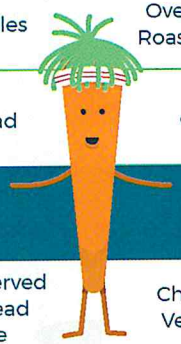
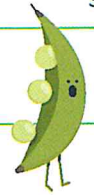
	Monday	Tuesday	Wednesday	Thursday	Friday
Week 1	Meat-free		Week commencing: 04 Nov	25 Nov	16 Dec	20 Jan	10 Feb	09 Mar	30 Mar	04 May	01 Jun	22 Jun	13 Jul
Main courses	Thick crust pizza with either margherita or vegetable feast topping	Organic beef bolognaise with wholemeal pasta Cheese and caramelised onion quiche homemade wedges	Roast Gloucestershire turkey, stuffing and gravy Quorn roast and stuffing	Prime pork sausages with onion gravy Ratatouille crumble	MSC Fish fingers Veggie nuggets
Sides	Seasonal vegetables	Seasonal vegetables	Seasonal vegetables	Mash potatoes Seasonal vegetables	French fries Garden peas or baked beans
Desserts	Flapjack	Strawberry mousse	Peach crumble and custard	Victoria sandwich cup cake	Fruit jelly
Week 2			Week commencing: 11 Nov	02 Dec	06 Jan	27 Jan	24 Feb	16 Mar	20 Apr	11 May	08 Jun	29 Jun	20 Jul
Main courses	Macaroni cheese and a garlic slice Quorn dog	All day brunch – Gloucestershire pork sausage, bacon Veggie all day brunch with two veggie sausages	Honey roasted gammon with gravy Creamy Quorn and vegetable pie	Chicken pie and gravy Broccoli and cauliflower cheese bake	MSC Battered fish fillet and lemon wedge Southern style Quorn burger
Sides	Seasonal vegetables	Oven cooked hash brown Roasted tomato and beans	Mash potatoes Seasonal vegetables	Mini jacket potatoes Seasonal vegetables	French fries Mushy peas or baked beans
Desserts	Cherry shortbread	Cornflake crunchie	Fruit jelly	Apple sponge and custard	Arctic roll
Week 3			Week commencing: 18 Nov	09 Dec	13 Jan	03 Feb	02 Mar	23 Mar	27 Apr	18 May	15 Jun	06 Jul
Main courses	Pizza pasta bake served with garlic flatbread Wholemeal rice Vegetable Biryani	Chicken korma and rice Vegetable lasagne and garlic bread	Roast loin of pork with home-made apple sauce and gravy Roasted vegetable lattice	Savoury organic minced beef Quorn toad in the hole and gravy	MSC Fish fingers Vegetable burger
Sides	Seasonal vegetables	Seasonal vegetables	Roast potatoes Seasonal vegetables	Mash potatoes Seasonal vegetables	French fries Garden peas or baked beans Salmon Salad
Desserts	Jam sponge and cream	Oaty apple crumble and custard	Fresh fruit and ice cream	Cocoa crunch	Fruity oatmeal cookie





little foodies

Our 'Little foodies' characters that you'll see on our primary school menus, help younger children have fun at mealtimes and encourage them to eat healthily and engage positively with the food they eat.

FOOD FOR LIFE SILVER SERVED HERE Soil Association

All our schools hold the Soil Association 'Food for Life' award, which recognises caterers that serve 'local, fresh and honest food cooked by chefs who really care about quality ingredients'.

Jacket potatoes, salad selection, home made bread, cheese and biscuits, yoghurt, fresh fruit and chilled water available daily