	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