

**FRESH FRUIT
& YOGHURT
SERVED DAILY**

SPRING MENU

Week one

Week Commencing: 06/01, 27/01, 24/02, 17/03

Pick a
MAIN

Pick a
**MEAT-FREE
MAIN**

Pick a
**JACKET
POTATO**

Pick a
DESSERT

MONDAY

Hunters Chicken
with Wedges and
Sweetcorn



Vegetable Chilli
with Rice, Nachos
and Sweetcorn



Cheese / Beans /
Tuna

Raspberry
Shortbread



TUESDAY

Beef Lasagne with
Focaccia and Salad



Vegetarian Sausage
with Mash, Peas
and Gravy



Cheese / Beans /
Tuna

Chocolate Brownie



WEDNESDAY

Roast Pork with
Apple Sauce, Roast
Potatoes, Carrots,
Cabbage and Gravy



Yorkshire Pudding
Vegetable Cottage Pie
with Gravy, Potatoes,
Carrots and Cabbage



Cheese / Beans /
Tuna

Blueberry Muffin



THURSDAY

Chicken Pie with
Mash, Gravy
and Broccoli



Margherita Pizza
with Wedges and
Sweetcorn



Cheese / Beans /
Tuna

Lemon Drizzle Cake



FRIDAY

Breaded Fish or
Salmon Fingers with
Chips and Beans



Vegetable Fajita
with Chips and Beans



Cheese / Beans /
Tuna

Oaty Cookie



Educatering
The School Food Revolution



We are pleased to offer a variety of allergen free options on our food menu. Although all food is prepared in a kitchen that handles most allergens and therefore we cannot guarantee that cross contamination will never occur, we do take every possible precaution to prevent this from happening.
To see up-to-date allergens, please scan the QR code.

ALLERGEN KEY



Somerford
Primary School

**FRESH FRUIT
& YOGHURT
SERVED DAILY**



SPRING MENU

Week two

Week Commencing: 13/01, 03/02, 03/03, 24/03

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

Pick a
MAIN

Chicken Katsu Curry
with Naan Bread,
Rice and Sweetcorn



Meatballs and Tomato
Sauce with Pasta,
Garlic Focaccia
and Salad Sticks



Roast Turkey with
Roast Potatoes,
Carrots, Cabbage
and Gravy



Brunch
Sausage, Bacon,
Hash Brown and
Baked Beans



Fish Fingers with
Chips and Peas



Pick a
**MEAT-FREE
MAIN**

Tomato and
Vegetable Pasta
Bake with Focaccia
and Sweetcorn



Vegetable Biryani
with Salad Sticks



Broccoli and
Cauliflower Gratin
with Roast Potatoes,
Gravy, Carrots and
Cabbage



Vegetarian Hot Pot
and Broccoli



Vegetable Nuggets
with Chips and Peas



Pick a
**JACKET
POTATO**

Cheese / Beans /
Tuna

Cheese / Beans /
Tuna

Cheese / Beans /
Tuna

Cheese / Beans /
Tuna

Cheese / Beans /
Tuna

Pick a
DESSERT

Flapjack



Raspberry Cake



Sticky Toffee Pudding



Iced Bun



Lemon Cookie



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ALLERGEN KEY



CELERY



GLUTEN



CRUSTACEANS



EGGS



FISH



LUPIN



MILK



MOLLUSC



MUSTARD



NUTS



PEANUTS



SESAME



SOYA



SULPHUR

**FRESH FRUIT
& YOGHURT
SERVED DAILY**

SPRING MENU

Week three

Week Commencing: 20/01, 10/02, 10/03, 31/03

Pick a
MAIN

Pick a
**MEAT-FREE
MAIN**

Pick a
**JACKET
POTATO**

Pick a
DESSERT

MONDAY

Chipolata Sausages
with Mash, Peas
and Gravy



Sweet Potato,
Chickpea and
Butternut Curry with
Rice, Peas and Naan



Cheese / Beans /
Tuna

Chocolate Cookie



TUESDAY

BBQ Chicken Pizza
with Wedges and
Sweetcorn



Vegetable Lasagne
with Focaccia
and Salad Sticks



Cheese / Beans /
Tuna

Carrot Cake



WEDNESDAY

Roast Gammon with
Roast Potatoes,
Carrots, Cabbage
and Gravy



Homity Pie with
Roast Potatoes,
Carrots and Cabbage



Cheese / Beans /
Tuna

Jam and Coconut
Sponge



THURSDAY

Beef Chilli with
Rice, Nachos
and Salad Sticks



Macaroni Cheese
with Garlic Focaccia
and Salad Sticks



Cheese / Beans /
Tuna

Ice Cream Pot



FRIDAY

Chicken Bites
with Chips and
Beans



Vegetable Frittata
with Chips and Beans



Cheese / Beans /
Tuna

Jelly and Fruit



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ALLERGEN KEY



CELERY



GLUTEN



CRUSTACEANS



EGGS



FISH



LUPIN



MILK



MOLLUSC



MUSTARD



NUTS



PEANUTS



SESAME



SOYA



SULPHUR