

	Week One	Week Two	Week Three	Week Four
Week Comm	29/08/2011, 26/09/2011, 17/10/11, 21/11/2011, 02/01/2012, 30/01/2012, 05/03/2012, 26/03/2012, 07/05/2012, 11/06/2012, 09/07/2012	05/09/2011, 31/09/2011, 31/10/2011, 28/11/2011, 09/01/2012, 06/02/2012, 12/03/2012, 16/04/2012, 14/05/2012, 18/06/2012, 16/07/2012	12/09/2011, 03/10/2011, 07/11/2011, 05/12/2011, 16/01/2012, 20/02/2012, 19/03/2012, 23/04/2012, 21/05/2012, 25/06/2012	19/09/2011, 10/10/2011, 14/11/2011, 12/12/2011, 23/01/2012, 27/02/2012, 26/03/2012, 30/04/2012, 28/05/2012, 02/07/2012
Monday	Pork Sausages with Onion Gravy, Quorn Balls in Gravy, V Pasta / Choice of Potato, V Peas & Sweetcorn, Mixed Salad. V Fresh Bread. Fruit Sponge & Vanilla Sauce.	Various Filled Jacket Potato, Egg, V Tuna, Chilli, Tomato Pasta Bake, V Baked Beans, V Coleslaw, Carrot & Orange Salad. V Fresh Bread. Ginger Sponge & Custard.	MSC Salmon Nuggets / Fish Fingers, Vegetable Risotto, V Baked Beans & Peas, Mixed Salad, V Potato Croquettes / Noisettes. V Fresh Bread. Chocolate & Pear Sponge with Sauce.	Various Pizza, Roasted Vegetable Wraps, V Variety of Salads, V Sweetcorn. V Fresh Bread. Apple Cake & Custard.
Tuesday	(Beef) Meaty Bolognese, Cauliflower Bake, V Pasta, V Mixed Vegetables, Mixed Salad. V Fresh Bread. Chocolate Cookie & Organic Milk.	Chicken Pie & Gravy, Cheese Ploughman's, V Creamed / New Potato, V Broccoli & Carrots, V Fresh Bread. Fruity Flapjack.	Beef Lasagne & Garlic Bread, Ratatouille Crumble & New Potato, V Broccoli & Mixed Vegetables, V Mixed Salad. V Fresh Bread. Fruity Jelly.	Chicken Curry & Rice with Naan Bread, Jacket Potato with Cheese & Beans, V Tomato & Onion Salad, V Peas / Green Beans. V Fresh Bread. Ginger Biscuits & Organic Milk.
Wednesday	(Pork) Roast Gammon, Stuffing, Vegetarian Sausage, V Seasonal Vegetables, V Roast / Boiled Potato. V Gravy. Shortbread & Milk or Juice.	Roast Local Beef, Yorkshire Pudding, Savoury Vegetable Mince in Yorkshire Pudding, V Seasonal Vegetables, V Roast / Boiled Potato. V Gravy. Iced Sponge.	Roast Turkey, Stuffing, Red Pepper Flan, V Seasonal Vegetables, V Roast / Boiled Potato. V Gravy. Fresh Bread. Carrot Cake.	Roast Pork, Apple Sauce, Roasted Vegetable Parcel, V Seasonal Vegetables, V Roast / Boiled Potato. V Gravy. Fresh Bread. Banana Flapjack.
Thursday	Ham & Pineapple Pizza, Vegetable Curry, V Rice, Potato Wedges, V Seasonal Vegetables. V Fresh Bread. Chocolate & Beetroot Sponge & Chocolate Sauce.	Beef Meatballs in Sauce, Macaroni Cheese, V Rice, V Green Beans / Peas & Carrots, V Mixed Salad. V Fresh Bread. Fruit Crumble & Custard.	Fish of the Day, Cheese Pin Wheel, V Peas / Tomatoes, V Coleslaw, V Creamed Potatoes. V Fresh Bread. Fruit Cookie & Juice / Organic Milk.	(Beef) Cottage Pie with Gravy, Leek & Apple Flan & Creamed Potato, V Cauliflower & Carrots, V Mixed Salad. V Fresh Bread. Orange & Lemon Drizzle Cake.
Friday	MSC Fish of the Day, Country Vegetable Bake, V Peas & Baked Beans, V Chips / Jacket Potato. V Fresh Bread. Fruit & Ice-cream.	MSC Fish of the Day, Vegetable Chow Mein, V Sweetcorn & Baked Beans, V Chips / Jacket Potato. V Fresh Bread. Chocolate Shortbread.	Pork Hot Dog, Vegetarian Hot Dog, V Baked Beans & Sweetcorn, V Mixed Salad, V Chips / Jacket Potato. V Fresh Bread. Fruit & Ice-cream.	MSC Fish of the Day, Cheese & Bean Plait, V Baked Beans & Peas, V Mixed Salad. V Chips / Jacket Potato. V Fresh Bread. Chocolate Crunch.

Rice / Organic Yogurt Pot or Fresh Fruit Cup available daily.

Vegetables and Salads may change to reflect seasonal availability.

V Vegetarian.

All the dishes produced by Bath & North East Somerset School Meals Service meet the Government's '**Nutritional Standards**' and are analysed using the '**SAFFRON Nutritional Analysis System**'.

The menu's adhere to the daily allowance guidelines for all 14 nutrients.

The Bath & North East Somerset Schools Meals Service is committed to the Soil Association's '**Food for Life**' initiative and menus have achieved the '**Bronze Chartermark**' standard. Meals are prepared using fresh local ingredients including organic items.

Some fish products meet '**Marine Stewardship Council**' Standards (MSC) and the ingredients used do not contain any of the 22 additives avoided by Bath & North East Somerset in their school meals, see the '**Food for Life**' website for further information.

www.foodforlife.org.uk

Having been awarded the prestigious '**Bronze Chartermark Standard**' the Bath & North East Somerset Schools Meals Service is now encouraging schools to '**GO FOR SILVER**'.



Our menus have been compiled to offer children an imaginative range of interesting dishes.

Quorn - a quality, purely vegetarian alternative source of protein to meat is used in our menus.

Free range eggs used in schools are from farms in Trowbridge.

Meat products are bought through a local butcher in Bath who only use UK Local Meat Suppliers.

Special Diet Requests - We can cater for pupils with food intolerance. Please contact us on **01225 394424** for further details.



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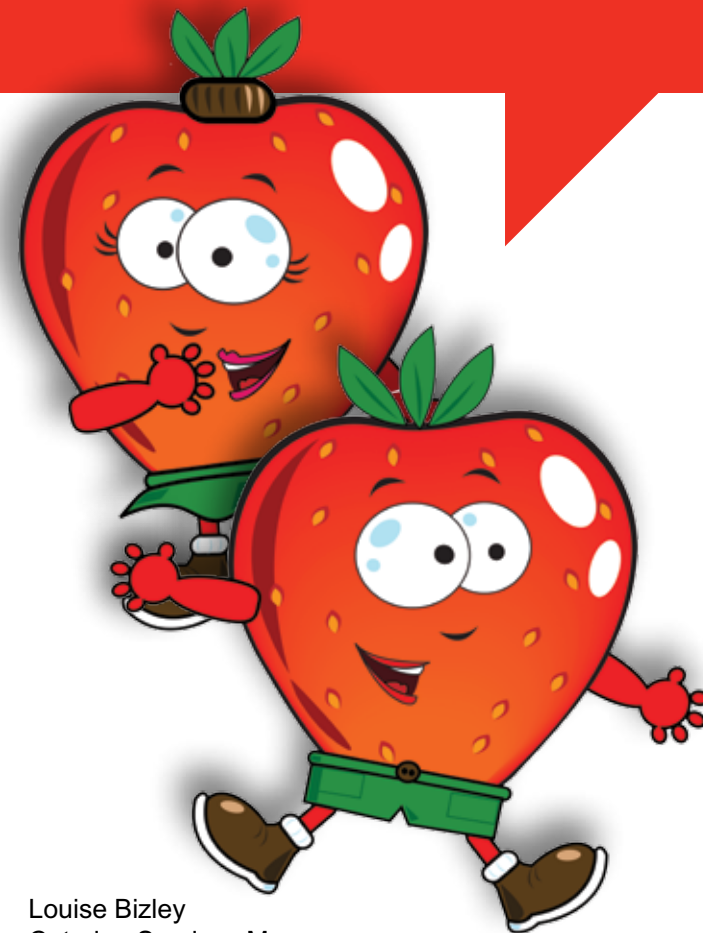
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Primary School Menu

September 2011 - July 2012



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**Bath & North East
Somerset Council**