

DID YOU KNOW?

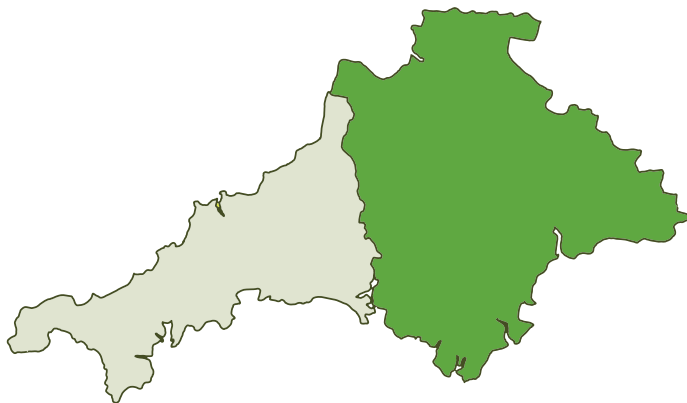
- We source seasonal and local food wherever we can
- Our meals are freshly prepared on site
- We serve at least two portions of fruit & veg a day
- Organic yoghurt or dairy alternative available daily
- We use local higher welfare meat and free range eggs
- Our school food meets the School Food Standards and Food For Life criteria.



Sustainability Charter

We are making a commitment to actively:

- Celebrate and use local and seasonal produce
 - Eliminate processed foods
- Increase quantity of fresh fruit and vegetables
- Increase healthy plant proteins and wholegrains
- Include more plant based dishes on the menu
 - Use less but better quality meat and dairy
 - Reduce food waste
- Reduce packaging and where necessary use compostable and recyclable alternatives



Week One	Week Commencing:				
	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option 1					
Option 2					
Option 3					
Option 4					
Dessert					

Week Two	Week Commencing:				
	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option 1					
Option 2					
Option 3					
Option 4					
Dessert					

Week Three	Week Commencing:				
	 MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Option 1					
Option 2					
Option 3					
Option 4					
Dessert					