



AUTUMN WINTER 2019/20

MENU WEEK 1

WEEK COMMENCING

2 Sept, 23 Sept, 14 Oct,
18 Nov, 9 Dec, 13 Jan, 3 Feb



FIRST COURSE

SECOND COURSE

MONDAY

Vegetarian sausage roll,
gravy & roast potatoes

Soya Gluten



Cornflake tart
& custard

Milk Gluten Sulphur Dioxide



TUESDAY

Tomato & basil pasta
with garlic slice

Soya Milk Gluten



Fruit in jelly
& shortbread biscuit

Gluten



WEDNESDAY

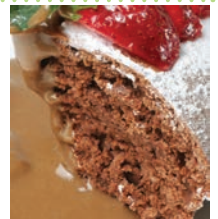
BBQ Chicken pizza
& potato wedges

Milk Gluten



Magic chocolate pudding
& chocolate sauce

Milk Egg Gluten



THURSDAY

Roast pork, stuffing, gravy,
mashed potatoes &
Yorkshire pudding

Milk Egg Gluten



Pancake with frozen yoghurt
& hot cherries

Milk Egg Gluten



FRIDAY

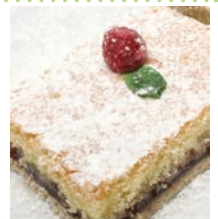
MSC Fish fingers
& diced potatoes

Fish Gluten



Bakewell tart
& custard

Milk Egg Gluten Sulphur Dioxide



SERVED DAILY

Best of both bread Gluten and Soya **Seasonal vegetables** available daily **Coleslaw** Egg when served
Vegetarian meals can be made available upon request



AUTUMN WINTER 2019/20

MENU WEEK 2

WEEK COMMENCING

9 Sept, 30 Sept, 4 Nov, 25 Nov,
16 Dec, 20 Jan, 10 Feb



FIRST COURSE

SECOND COURSE

MONDAY

Quorn dippers
& savoury rice

Milk Egg Gluten



Marble sponge
& custard

Milk Egg Gluten



TUESDAY

Nottinghamshire sausage,
Yorkshire pudding, gravy
& mashed potatoes

Milk Egg Gluten Sulphur Dioxide



Fruit flapjack

Gluten



WEDNESDAY

Spaghetti bolognese
& garlic slice

Soya Milk Fish Gluten



Fruit cookie
& hot chocolate

Milk Gluten



THURSDAY

Roast gammon,
Yorkshire pudding, gravy,
mashed & roast potatoes

Milk Egg Gluten



Fruits of the forest muffin

Egg Gluten



FRIDAY

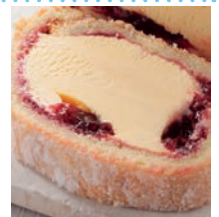
Fish goujons
& potato wedges

Fish Gluten



Raspberry ripple
ice cream roll

Soya Milk Egg Gluten



SERVED DAILY

Best of both bread Gluten and Soya **Seasonal vegetables** available daily **Coleslaw** Egg when served
Vegetarian meals can be made available upon request



AUTUMN WINTER 2019/20

MENU WEEK 3

WEEK COMMENCING

16 Sept, 7 Oct, 11 Nov,
2 Dec, 6 Jan, 27 Jan



FIRST COURSE

SECOND COURSE

MONDAY

Vegetable nuggets
with BBQ dip &
baby baked potatoes
Gluten



Fruit salad

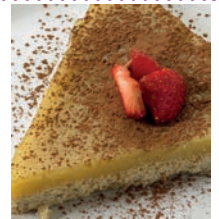


TUESDAY

Beef lasagne
& garlic slice
Mustard Soya Milk Fish Gluten



Butterscotch tart



WEDNESDAY

All day breakfast wrap
& diced potatoes
Celery Milk Egg Gluten Sulphur Dioxide



Chocolate ice cream roll
& chocolate sauce



THURSDAY

Roast turkey,
stuffing & gravy with
mashed & roast potatoes
Gluten



Honey & oatmeal cookie
with milkshake



FRIDAY

MSC Breaded fish
& chips
Fish Gluten



Apple & cinnamon muffin



SERVED DAILY

Best of both bread *Gluten and Soya* **Seasonal vegetables** available daily **Coleslaw** *Egg* when served
Vegetarian meals can be made available upon request