**Butler's Hill Infant & Nursery School**

**Spring Summer 2020 Menu Week 1**

**Week Commencing**
24 Feb, 16 Mar, 6 April, 27 April, 18 May, 8 June, 29 June, 20 July

**First Course**
- **Monday**
  - Margherita pizza & new potatoes
    - Milk Gluten
- **Tuesday**
  - Venison burger in a wholemeal bun & carrot fries
    - Soya Milk Egg Gluten Sesame Sulphur Dioxide
  - *Today's Vegetarian Option*
    - Quorn burger in a bun & carrot fries
    - Soya Milk Egg Gluten Sesame
- **Wednesday**
  - Summer chicken casserole & mashed potatoes
    - Celery Gluten
  - *Today's Vegetarian Option*
    - Quorn casserole & mashed potatoes
    - Celery
- **Thursday**
  - Nottinghamshire sausage, Yorkshire pudding, mashed potatoes & gravy
    - Milk Egg Gluten Sulphur Dioxide
  - *Today's Vegetarian Option*
    - Quorn sausage, Yorkshire pudding, gravy & mashed potatoes
    - Milk Egg Gluten
- **Friday**
  - Fish finger wrap & diced potatoes
    - Fish Gluten

**Second Course**
- **Monday**
  - Strawberry mousse & fruit
    - Milk
- **Tuesday**
  - Chocolate & orange cookie & milkshake
    - Milk Gluten
- **Wednesday**
  - Spiced carrot cake & custard
    - Milk Egg Gluten Sulphur Dioxide
- **Thursday**
  - Fruit yoghurt & apple wedge
    - Milk
- **Friday**
  - St Clement sponge & custard
    - Milk Egg Gluten

**Served Daily**
- Best of both bread Gluten and Sage Seasonal vegetables available daily Coleslaw Egg when served

Vegetarian meals can be made available upon request.
SPRING SUMMER 2020
MENU WEEK 2

WEEK COMMENCING
2 Mar, 23 Mar, 13 April,
4 May, 25 May, 15 June,
6 July, 27 July

TASTE OF NATURE

FIRST COURSE

MONDAY
Vegan sausage roll, gravy & jacket wedges
Soya Gluten

TUESDAY
Spaghetti bolognese & garlic bread
Milk Fish Gluten
TODAY’S VEGETARIAN OPTION
Quorn spaghetti bolognese & garlic bread
Milk Egg Gluten

WEDNESDAY
Jacket potatoes with cheese, beans or tuna & mixed salad
Milk Egg Fish

THURSDAY
Roast gammon & pineapple with mashed & roast potatoes
Milk Egg Gluten
TODAY’S VEGETARIAN OPTION
Quorn roast, stuffing, gravy, mashed & roast potatoes
Milk Egg Gluten

FRIDAY
Fish goujons tomato ketchup & oven chips
Fish Gluten

SECOND COURSE

MONDAY
Pineapple cake & cream
Milk Egg Gluten

TUESDAY
Honey cake
Milk Egg Gluten

WEDNESDAY
Butterscotch tart
Milk Gluten

THURSDAY
Fruit yoghurt & apple wedge
Milk

FRIDAY
Fruit flapjack & milkshake
Milk Gluten

SERVED DAILY
Best of both bread Gluten and Sage Seasonal vegetables available daily Coleslaw egg When served

Vegetarian meals can be made available upon request

Butler’s Hill Infant & Nursery School 002959
<table>
<thead>
<tr>
<th>FIRST COURSE</th>
<th>SECOND COURSE</th>
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<tbody>
<tr>
<td><strong>MONDAY</strong></td>
<td><strong>MONDAY</strong></td>
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<tr>
<td>Tomato &amp; basil pasta &amp; garlic bread</td>
<td>Raspberry ripple</td>
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<td>Milk Gluten</td>
<td>ice cream roll</td>
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<td></td>
<td>Soya Milk Egg Gluten</td>
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<td><strong>TUESDAY</strong></td>
<td><strong>TUESDAY</strong></td>
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<tr>
<td>Toad in the hole &amp; mashed potatoes</td>
<td>Crispy jam tart</td>
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<tr>
<td>Milk Egg Gluten Sulphur Dioxide</td>
<td>&amp; custard</td>
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<tr>
<td>TODAY’S VEGETARIAN OPTION</td>
<td>Milk Gluten Sulphur Dioxide</td>
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<tr>
<td>Vegetarian option</td>
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<tr>
<td>Yorkshire pudding with vegetarian</td>
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<tr>
<td>sausage &amp; gravy</td>
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<tr>
<td>Soya Milk Egg Gluten Sulphur Dioxide</td>
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<tr>
<td><strong>WEDNESDAY</strong></td>
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<tr>
<td>Chicken tikka wrap &amp; savoury rice</td>
<td>Pancake with frozen yoghurt</td>
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<td>Celery Milk Gluten</td>
<td>&amp; orange</td>
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<td>TODAY’S VEGETARIAN OPTION</td>
<td>Milk Gluten</td>
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<tr>
<td>BBQ Quorn wrap &amp; savoury rice</td>
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<tr>
<td>Celery Egg Gluten</td>
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<td><strong>THURSDAY</strong></td>
<td><strong>THURSDAY</strong></td>
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<tr>
<td>Roast chicken, stuffing &amp; gravy</td>
<td>Chocolate brownie</td>
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<td>with mashed &amp; roast potatoes</td>
<td>Gluten</td>
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<td>Gluten</td>
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<td>TODAY’S VEGETARIAN OPTION</td>
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<tr>
<td>Quorn roast, stuffing, gravy,</td>
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<tr>
<td>mashed &amp; roast potatoes</td>
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<tr>
<td>Milk Egg Gluten</td>
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<td><strong>FRIDAY</strong></td>
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<tr>
<td>MSC Breaded fish &amp; mashed potato</td>
<td>Fruit in jelly</td>
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<tr>
<td>Fish Gluten</td>
<td>&amp; shortbread finger</td>
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<td>Gluten</td>
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**VEGETARIAN MEALS**
- Raspberry ripple
- ice cream roll
- Soya Milk Egg Gluten
- Crispy jam tart
- & custard

**SERVED DAILY**
- Best of both bread
- Gluten and Sage
- Seasonal vegetables available daily
- Coleslaw
- Egg when served

Vegetarian meals can be made available upon request.