Nottinghamshire County Council

SPRING SUMMER 2020
MENU WEEK 1

WEEK COMMENCING
24 Feb, 16 Mar, 6 April,
27 April, 18 May, 8 June,
29 June, 20 July

Vegetarian meals can be
made available upon request

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

WEDNESDAY
Chicken & broccoli bake
with crusty bread
Mustard Milk Gluten Sesame

THURSDAY
Nottinghamshire sausage, Yorkshire pudding,
mashed potatoes & gravy
Milk Egg Gluten Sulphur Dioxide

FRIDAY
Fish finger wrap
& diced potatoes
Fish Gluten

SECOND COURSE

MONDAY
Strawberry mousse
& fruit
Milk

TUESDAY
Chocolate & orange cookie
& milkshake
Milk Gluten

WEDNESDAY
Fruit yoghurt
& apple wedge
Milk

THURSDAY
Marble sponge
& custard
Milk Egg Gluten

FRIDAY
Oatmeal & yoghurt muffin
Milk Egg Gluten

Served daily
Best of both bread Gluten and Soya Seasonal vegetables available daily Coleslaw egg when served

SPRING ≠ SUMMER 2020
WEEK COMMENCING
24 Feb, 16 Mar, 6 April,
27 April, 18 May, 8 June,
29 June, 20 July

Strawberry mousse
& fruit
Milk

Chocolate & orange cookie
& milkshake
Milk Gluten

Fruit yoghurt
& apple wedge
Milk

Marble sponge
& custard
Milk Egg Gluten

Oatmeal & yoghurt muffin
Milk Egg Gluten

Vegetarian meals can be
made available upon request

Chuter Ede Primary School 001143
# Nottinghamshire County Council

## SPRING SUMMER 2020

### MENU WEEK 2

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

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### FIRST COURSE

<table>
<thead>
<tr>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegan sausage roll, gravy &amp; jacket wedges</td>
<td>Spaghetti bolognese &amp; garlic bread</td>
<td>Jacket potatoes with cheese, beans or tuna &amp; mixed salad</td>
<td>Roast gammon &amp; pineapple with mashed &amp; roast potatoes</td>
<td>Salmon &amp; sweet potato fishcake &amp; oven chips</td>
</tr>
<tr>
<td>Soya Gluten</td>
<td>Milk Fish Gluten</td>
<td>Milk Egg Fish</td>
<td>Milk</td>
<td>Mustard Soya Milk Egg Fish Gluten Sesame</td>
</tr>
</tbody>
</table>

### SECOND COURSE

<table>
<thead>
<tr>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cherry ripple rice pudding</td>
<td>Honey cake</td>
<td>Butterscotch tart</td>
<td>Fruit yoghurt &amp; apple wedge</td>
<td>Fruit yoghurt &amp; apple wedge</td>
</tr>
<tr>
<td>Milk</td>
<td>Milk</td>
<td>Milk Gluten</td>
<td>Milk</td>
<td>Milk</td>
</tr>
</tbody>
</table>

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**SERVED DAILY**
Best of both bread *Gluten and Soya* Seasonal vegetables available daily Coleslaw *egg when served*

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Vegetarian meals can be made available upon request
## Menu Week 3

**Week Commencing**

9 Mar, 30 Mar, 20 April, 11 May, 1 June, 22 June, 13 July

### First Course

<table>
<thead>
<tr>
<th>Monday</th>
<th>Raspberry ripple ice cream roll</th>
<th>Soya Milk Egg Gluten</th>
</tr>
</thead>
<tbody>
<tr>
<td>Quorn dippers &amp; tabbouleh</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk Egg Gluten</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Tuesday</th>
<th>Fruit yoghurt &amp; apple wedge</th>
<th>Milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato &amp; basil pasta &amp; garlic bread</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk Gluten</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wednesday</th>
<th>Fruit yoghurt &amp; apple wedge</th>
<th>Milk</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef curry, rice &amp; naan bread</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mustard Celery Milk Gluten</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Thursday</th>
<th>Chocolate brownie</th>
<th>Gluten</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roast chicken, stuffing &amp; gravy with mashed &amp; roast potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gluten</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Friday</th>
<th>Cheese, crackers &amp; apple wedge</th>
<th>Milk Gluten</th>
</tr>
</thead>
<tbody>
<tr>
<td>MSC Breaded fish &amp; mashed potato</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish Gluten</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Second Course

- Seasonal vegetables available daily
- Coleslaw
- Egg when served

- Vegetarian meals can be made available upon request