SPRING  SUMMER 2020

MENU  WEEK I

WEEK COMMENCING

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

FIRST COURSE

MONDAY

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

SECOND COURSE

MONDAY

Cornflake tart & custard
Milk Gluten Sulphur Dioxide

TUESDAY

Venison burger in a wholemeal bun & carrot fries
Soya Milk Egg Gluten Sesame Sulphur Dioxide

Chocolate & orange cookie & milkshake
Milk Gluten

WEDNESDAY

Summer chicken casserole & mashed potatoes
Celery Gluten

Strawberry Eton mess
Milk Egg

THURSDAY

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

Marble sponge & custard
Milk Egg Gluten

FRIDAY

Fish nuggets & Katsu curry with rice
Soya Fish Gluten

Oatmeal & yoghurt muffin
Milk Egg Gluten

Vegetarian meals can be made available upon request

Served Daily
Best of both bread Gluten and Soya Seasonal vegetables available daily Coleslaw Egg when served
<table>
<thead>
<tr>
<th>FIRST COURSE</th>
<th>SECOND COURSE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MONDAY</strong></td>
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</tr>
<tr>
<td>Roasted vegetable pasta &amp; garlic bread</td>
<td>Pineapple cake &amp; cream</td>
</tr>
<tr>
<td>Milk, Gluten</td>
<td>Milk, Egg, Gluten</td>
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<tr>
<td><strong>TUESDAY</strong></td>
<td></td>
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<tr>
<td>Spaghetti bolognese &amp; garlic bread</td>
<td>Honey cake</td>
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<tr>
<td>Milk, Fish, Gluten</td>
<td>Milk, Egg, Gluten</td>
</tr>
<tr>
<td><strong>WEDNESDAY</strong></td>
<td></td>
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<tr>
<td>All day breakfast &amp; diced potatoes</td>
<td>Butterscotch tart</td>
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<tr>
<td>Milk, Egg</td>
<td>Soya, Milk, Gluten</td>
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<tr>
<td><strong>THURSDAY</strong></td>
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<tr>
<td>Nottinghamshire sausage, Yorkshire pudding, mashed potatoes &amp; gravy</td>
<td>Scone with jam &amp; cream</td>
</tr>
<tr>
<td>Milk, Egg, Gluten, Sulphur Dioxide</td>
<td>Milk, Gluten, Sulphur Dioxide</td>
</tr>
<tr>
<td><strong>FRIDAY</strong></td>
<td></td>
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<tr>
<td>Salmon &amp; sweet potato fishcake &amp; oven chips</td>
<td>Fruit flapjack &amp; milkshake</td>
</tr>
<tr>
<td>Mustard, Soya, Milk, Egg, Fish, Gluten, Sesame</td>
<td>Milk, Gluten</td>
</tr>
</tbody>
</table>

**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
## SPRING SUMMER 2020
### MENU WEEK 3

**WEEK COMMENCING**

9 Mar, 30 Mar, 20 April, 
11 May, 1 June, 22 June, 
13 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>
</table>
| Quorn dippers & tabbouleh  
Milk Egg Gluten | Mediterranean chicken pasta & crusty bread  
Milk Gluten Sesame | Beef lasagne & garlic bread  
Mustard Milk Fish Gluten | Roast chicken, stuffing & gravy with mashed & roast potatoes  
Gluten | MSC Breaded fish & mashed potato  
Fish Gluten |
| Raspberry ripple ice cream roll  
Soya Milk Egg Gluten | Crispy jam tart & custard  
Milk Gluten Sulphur Dioxide | Fruit in jelly & shortbread finger  
Gluten | Chocolate brownie  
Gluten | Raspberry muffin  
Egg Gluten |

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### 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