**Nottinghamshire County Council**

**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**
Margherita pizza & new potatoes
Milk Gluten

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

**WEDNESDAY**
Tuna & sweetcorn pasta & garlic bread
Milk Fish Gluten

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

**FRIDAY**
Fish finger wrap & diced potatoes
Fish Gluten

**SECOND COURSE**

**MONDAY**
Cornflake tart & custard
Milk Gluten Sulphur Dioxide

**TUESDAY**
Chocolate & orange cookie & milkshake
Milk Gluten

**WEDNESDAY**
Spiced carrot cake & custard
Milk Egg Gluten Sulphur Dioxide

**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

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

### 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>Fish goujons tomato ketchup &amp; oven chips</td>
</tr>
<tr>
<td>Soya Gluten</td>
<td>Milk Fish Gluten</td>
<td>Milk Egg Fish</td>
<td></td>
<td>Fish Gluten</td>
</tr>
</tbody>
</table>

### SECOND COURSE

<table>
<thead>
<tr>
<th>MONDAY</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Fruit yoghurt &amp; apple wedge</td>
<td>Honey cake</td>
<td>Butterscotch tart</td>
<td>Scone with jam &amp; cream</td>
<td>Fruit flapjack &amp; milkshake</td>
</tr>
<tr>
<td>Milk</td>
<td>Milk Egg Gluten</td>
<td>Milk Gluten</td>
<td>Milk Gluten Sulphur Dioxide</td>
<td>Milk Gluten</td>
</tr>
</tbody>
</table>

### 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 3**

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

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<table>
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<tr>
<th>MONDAY</th>
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<th>FRIDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jacket potatoes with cheese, beans or tuna &amp; mixed salad</td>
<td>Toad in the hole &amp; mashed potatoes</td>
<td>Beef lasagne &amp; garlic bread</td>
<td>Roast chicken, stuffing &amp; gravy with mashed &amp; roast potatoes</td>
<td>MSC Breaded fish &amp; mashed potato</td>
</tr>
<tr>
<td>Milk Egg Fish</td>
<td>Milk Egg Gluten Sulphur Dioxide</td>
<td>Mustard Milk Fish Gluten</td>
<td>Gluten</td>
<td>Fish Gluten</td>
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<tr>
<td></td>
<td>Raspberry ripple</td>
<td>Lemon sponge pudding &amp; custard</td>
<td>Chocolate brownie</td>
<td>Raspberry muffin</td>
</tr>
<tr>
<td></td>
<td>ice cream roll</td>
<td>Milk Egg Gluten Sulphur Dioxide</td>
<td>Gluten</td>
<td>Egg Gluten</td>
</tr>
<tr>
<td></td>
<td>Soya Milk Egg Gluten</td>
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<th>FRIDAY</th>
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</thead>
<tbody>
<tr>
<td>ice cream roll</td>
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<td>Milk Egg Gluten</td>
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<td>Soya Milk Egg Gluten</td>
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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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