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

**SAVOUR THE SEASON!**

**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**
  - Chicken & broccoli bake with crusty bread
    - Mustard Milk Gluten Sesame
  - TODAY’S VEGETARIAN OPTION
    - Quorn & broccoli bake with crusty bread
    - Mustard Milk Egg Gluten Sesame
- **THURSDAY**
  - Roast chicken, stuffing & gravy with mashed & roast potatoes
    - Gluten
  - TODAY’S VEGETARIAN OPTION
    - Quorn roast, stuffing, gravy, mashed & roast potatoes
    - Milk Egg Gluten
- **FRIDAY**
  - Fish nuggets & Katsu curry with rice
    - Soya Fish Gluten
  - TODAY’S VEGETARIAN OPTION
    - Fishless finger wrap & diced potatoes
    - Gluten

**SECOND COURSE**

- **MONDAY**
  - Fruit yoghurt & apple wedge
    - Milk
- **TUESDAY**
  - Lemon sponge pudding & custard
    - Milk Egg Gluten Sulphur Dioxide
- **WEDNESDAY**
  - Spiced carrot cake & custard
    - Milk Egg Gluten Sulphur Dioxide
- **THURSDAY**
  - Marble sponge & custard
    - Milk Egg Gluten
- **FRIDAY**
  - St Clement sponge & custard
    - 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.
# Menu Week 2

**Spring Summer 2020**

**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>First Course</th>
<th>SECOND COURSE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cheesy bean pie</td>
<td>Milk</td>
<td>Pineapple cake &amp; cream</td>
</tr>
<tr>
<td>Spaghetti bolognese &amp; garlic bread</td>
<td>Milk Fish Gluten</td>
<td>Honey cake</td>
</tr>
<tr>
<td>All day breakfast &amp; diced potatoes</td>
<td>Milk Egg</td>
<td>Butterscotch tart</td>
</tr>
<tr>
<td>Nottinghamsire sausage, Yorkshire pudding, mashed potatoes &amp; gravy</td>
<td>Milk Egg Gluten Sulphur Dioxide</td>
<td>Fruit yoghurt &amp; apple wedge</td>
</tr>
<tr>
<td>Fishcake burger &amp; oven chips</td>
<td>Mustard Soya Milk Egg Fish Gluten Sesame</td>
<td>Fruit flapjack &amp; milkshake</td>
</tr>
</tbody>
</table>

**SECOND COURSE**

- 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

FIRST COURSE

**MONDAY**
- Quorn dippers
  & tabbouleh
  **Milk Egg Gluten**
- Mediterranean chicken pasta
  & crusty bread
  **Milk Gluten**
  **TODAY’S VEGETARIAN OPTION**
  Mediterranean tagliatelle
  & crusty bread
  **Gluten Sesame**

**TUESDAY**
- Chicken tikka wrap
  & savoury rice
  **Celery Milk Gluten**
  **TODAY’S VEGETARIAN OPTION**
  BBQ Quorn wrap
  & savoury rice
  **Celery Egg Gluten**

**WEDNESDAY**
- Roast chicken
  stuffing & gravy
  with mashed & roast potatoes
  **Gluten**
  **TODAY’S VEGETARIAN OPTION**
  Quorn roast, stuffing, gravy,
  mashed & roast potatoes
  **Milk Egg Gluten**

**THURSDAY**
- Salmon & sweet potato fishcake
  & jacket wedges
  **Mustard Soya Milk Egg Fish Gluten**
  **TODAY’S VEGETARIAN OPTION**
  Fishless finger
  & mashed potatoes
  **Gluten**

**FRIDAY**
- Raspberry muffin
  **Egg Gluten**

SECOND COURSE

- Raspberry ripple
  ice cream roll
  **Soya Milk Egg Gluten**
- Lemon sponge pudding
  & custard
  **Milk Egg Gluten Sulphur Dioxide**
- Raspberry swirl sponge
  & custard
  **Milk Egg Gluten**
- Chocolate brownie
  **Gluten**
- Raspberry muffin
  **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.