**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
**TODAY’S VEGETARIAN OPTION**
Quorn burger in a bun & carrot fries
Soya Milk 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 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**
Seasonal fruit crumble & custard
Milk 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
### First Course

<table>
<thead>
<tr>
<th>Day</th>
<th>Menu</th>
<th>Allergens</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MONDAY</strong></td>
<td>Vegan sausage roll, gravy &amp; jacket wedges</td>
<td>Soya Gluten</td>
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<tr>
<td><strong>TUESDAY</strong></td>
<td>Spaghetti bolognese &amp; garlic bread</td>
<td>Milk Fish Gluten</td>
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<td><strong>WEDNESDAY</strong></td>
<td>All day breakfast &amp; diced potatoes</td>
<td>Milk Egg</td>
</tr>
<tr>
<td><strong>THURSDAY</strong></td>
<td>Notthinghamshire sausage, Yorkshire pudding, mashed potatoes &amp; gravy</td>
<td>Milk Egg Gluten Sulphur Dioxide</td>
</tr>
<tr>
<td><strong>FRIDAY</strong></td>
<td>Fishcake burger &amp; oven chips</td>
<td>Mustard Soya Milk Egg Gluten Sesame</td>
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</tbody>
</table>

### Second Course

<table>
<thead>
<tr>
<th>Day</th>
<th>Menu</th>
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</thead>
<tbody>
<tr>
<td><strong>MONDAY</strong></td>
<td>Pineapple cake &amp; cream</td>
<td>Milk Egg</td>
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<tr>
<td><strong>TUESDAY</strong></td>
<td>Raspberry pavlova</td>
<td>Milk Egg</td>
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<tr>
<td><strong>WEDNESDAY</strong></td>
<td>Butterscotch tart</td>
<td>Milk Gluten</td>
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<tr>
<td><strong>THURSDAY</strong></td>
<td>Scone with jam &amp; cream</td>
<td>Milk Gluten Sulphur Dioxide</td>
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<tr>
<td><strong>FRIDAY</strong></td>
<td>Fruit flapjack &amp; milkshake</td>
<td>Milk 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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<th><strong>FRIDAY</strong></th>
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<tbody>
<tr>
<td>Quorn dippers &amp; tabbouleh</td>
<td>Milk Egg Gluten</td>
<td>Mediterranean chicken pasta &amp; crusty bread</td>
<td>Milk Gluten Sesame</td>
<td>Beef lasagne &amp; garlic bread</td>
<td>Mustard Milk Fish Gluten</td>
<td>Roast pork, stuffing &amp; gravy, mashed &amp; roast potatoes</td>
<td>Gluten</td>
<td>MSC Breaded fish &amp; mashed potato</td>
<td>Fish Gluten</td>
</tr>
<tr>
<td><strong>TODAY’S VEGETARIAN OPTION</strong></td>
<td>Mediterranean tagliatelle &amp; crusty bread</td>
<td>Gluten Sesame</td>
<td><strong>TODAY’S VEGETARIAN OPTION</strong></td>
<td>Vegetable lasagne &amp; garlic bread</td>
<td>Mustard Celery Milk Gluten</td>
<td><strong>TODAY’S VEGETARIAN OPTION</strong></td>
<td>Quorn roast, stuffing, gravy, mashed &amp; roast potatoes</td>
<td>Milk Egg Gluten</td>
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### SECOND COURSE

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<th><strong>FRIDAY</strong></th>
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</tr>
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<td>Raspberry ripple &amp; ice cream roll</td>
<td>Soya Milk Egg Gluten</td>
<td>Crispy jam tart &amp; custard</td>
<td>Milk Gluten Sulphur Dioxide</td>
<td>Fruit in jelly &amp; shortbread finger</td>
<td>Gluten</td>
<td>Butterscotch mousse &amp; banana</td>
<td>Milk</td>
<td>Raspberry muffin</td>
<td>Egg Gluten</td>
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</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

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**NOTTINGHAMSHIRE COUNTY COUNCIL**

**SPRING SUMMER 2020**

**MENU WEEK 3**

**WEEK COMMENCING**

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

**HEATHLANDS PRIMARY AND NURSERY SCHOOL**

**TASTE of NATURE**