## 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**
- Strawberry mousse & fruit
  - Milk

**Tuesday**
- Lemon sponge pudding & custard
  - Milk, Egg, Gluten, Sulphur Dioxide

**Wednesday**
- Spiced carrot cake & custard
  - Milk, Egg, Gluten, Sulphur Dioxide

**Thursday**
- Fruit yoghurt & apple wedge
  - Milk

**Friday**
- Fruit salad

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**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**

**BEST OF BOTH BREAD**
- Gluten and Soya Seasonal vegetables available daily 
- Coleslaw

**VEGETARIAN MEALS** can be made available upon request

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

**FIRST COURSE**

**MONDAY**
- Vegan sausage roll, gravy & jacket wedges
  - Soya Gluten

**TUESDAY**
- Spaghetti bolognese & garlic bread
  - Milk Fish Gluten

**WEDNESDAY**
- All day breakfast & diced potatoes
  - Milk Egg

**THURSDAY**
- Roast gammon & pineapple with mashed & roast potatoes

**FRIDAY**
- Fish goujons tomato ketchup & oven chips
  - Fish Gluten

**SECOND COURSE**

**MONDAY**
- Pineapple cake & cream
  - Milk Egg Gluten

**TUESDAY**
- Honey cake
  - Milk Egg Gluten

**WEDNESDAY**
- Fruit topped yoghurt & jelly layer
  - Milk

**THURSDAY**
- Peach melba
  - Milk

**FRIDAY**
- Fruit flapjack & milkshake
  - Milk Gluten

**SERVED DAILY**
- Best of both bread 
- Gluten and Sage 
- Seasonal vegetables available daily 
- Coleslaw 
- When served

Vegetarian meals can be made available upon request
<table>
<thead>
<tr>
<th><strong>FIRST COURSE</strong></th>
<th><strong>SECOND COURSE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MONDAY</strong></td>
<td><strong>SECOND COURSE</strong></td>
</tr>
<tr>
<td>Quorn dippers &amp; tabbouleh Milk Egg Gluten</td>
<td>Raspberry ripple ice cream roll Soya Milk Egg Gluten</td>
</tr>
<tr>
<td>Mediterranean chicken pasta &amp; crusty bread Milk Gluten Sesame</td>
<td>Fruit yoghurt &amp; apple wedge Milk</td>
</tr>
<tr>
<td>Mexican chicken crepe Celery Milk Egg Gluten</td>
<td>Fruit in jelly &amp; shortbread finger Gluten</td>
</tr>
<tr>
<td>Roast pork, stuffing &amp; gravy, mashed &amp; roast potatoes Gluten</td>
<td>Chocolate brownie Gluten</td>
</tr>
<tr>
<td>MSC Breaded fish &amp; mashed potato Fish Gluten</td>
<td>Raspberry muffin Egg Gluten</td>
</tr>
</tbody>
</table>

**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

**SPRING SUMMER 2020**
**MENU WEEK 3**
**WEEK COMMENCING**
9 Mar, 30 Mar, 20 April, 11 May, 1 June, 22 June, 13 July

**Hucknall National C of E (VA) Primary School**