## 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

<table>
<thead>
<tr>
<th>DAY</th>
<th>FIRST COURSE</th>
<th>SECOND COURSE</th>
</tr>
</thead>
</table>
| MONDAY  | Margherita pizza & new potatoes  
Milk Gluten | Cheese, crackers & apple wedge  
Milk Gluten |
| TUESDAY | Venison burger in a wholemeal bun & carrot fries  
Soya Milk Egg Gluten Sesame Sulphur Dioxide | Chocolate & orange cookie & milkshake  
Milk Gluten |
| WEDNESDAY | Chicken & broccoli bake with crusty bread  
Mustard Milk Gluten Sesame | Spiced carrot cake & custard  
Milk Egg Gluten Sulphur Dioxide |
| THURSDAY | Roast chicken, stuffing & gravy with mashed & roast potatoes  
Gluten | Fruit yoghurt & apple wedge  
Milk |
| FRIDAY  | Fish finger wrap & diced potatoes  
Fish Gluten | 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

<table>
<thead>
<tr>
<th>FIRST COURSE</th>
<th>SECOND COURSE</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MONDAY</strong></td>
<td>Fruit yoghurt &amp; apple wedge</td>
</tr>
<tr>
<td>Vegan sausage roll, gravy &amp; jacket wedges</td>
<td>Milk</td>
</tr>
<tr>
<td>Soy Milk Gluten</td>
<td></td>
</tr>
<tr>
<td><strong>TUESDAY</strong></td>
<td>Spaghetti bolognese &amp; garlic bread</td>
</tr>
<tr>
<td>Honey cake</td>
<td>Milk</td>
</tr>
<tr>
<td>Milk Fish Gluten</td>
<td></td>
</tr>
<tr>
<td><strong>WEDNESDAY</strong></td>
<td>All day breakfast &amp; diced potatoes</td>
</tr>
<tr>
<td>Butterscotch tart</td>
<td>Milk</td>
</tr>
<tr>
<td>Milk Egg</td>
<td></td>
</tr>
<tr>
<td><strong>THURSDAY</strong></td>
<td>Roast gammon &amp; pineapple with mashed &amp; roast potatoes</td>
</tr>
<tr>
<td>Peach melba</td>
<td>Milk</td>
</tr>
<tr>
<td>Milk Gluten</td>
<td></td>
</tr>
<tr>
<td><strong>FRIDAY</strong></td>
<td>Salmon &amp; sweet potato fishcake &amp; oven chips</td>
</tr>
<tr>
<td>Fruit flapjack &amp; milkshake</td>
<td>Milk</td>
</tr>
<tr>
<td>Mustard Soy Milk Egg Fish Gluten Sesame</td>
<td></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
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

---

**FIRST COURSE**

<table>
<thead>
<tr>
<th>MONDAY</th>
<th>SECOND COURSE</th>
</tr>
</thead>
</table>
| Jacket potatoes with cheese, beans or tuna & mixed salad  
Milk Egg Fish | Raspberry ripple ice cream roll  
Soya Milk Egg Gluten |
| Toad in the hole & mashed potatoes  
Milk Egg Gluten Sulphur Dioxide | Cheese, crackers & apple wedge  
Milk Gluten |
| Beef curry, rice & naan bread  
Mustard Celery Milk Gluten | Raspberry swirl sponge & custard  
Milk Egg Gluten |
| Roast pork, stuffing & gravy, mashed & roast potatoes  
Gluten | Butterscotch mousse & banana  
Milk |
| MSC Breaded fish & mashed potato  
Fish 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