**WEEK COMMENCING**

24 Feb, 16 Mar, 6 April, 27 April, 18 May, 8 June, 29 June, 20 July

---

### FIRST COURSE

<table>
<thead>
<tr>
<th>MONDAY</th>
<th>TUESDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Margherita pizza &amp; new potatoes</td>
<td>Venison burger in a wholemeal bun &amp; carrot fries</td>
</tr>
<tr>
<td>Milk, Gluten</td>
<td>Soya, Milk, Egg, Gluten, Sesame, Sulphur Dioxide</td>
</tr>
<tr>
<td>TODAY’S VEGETARIAN OPTION: Quorn burger in a bun &amp; carrot fries</td>
<td>TODAY’S VEGETARIAN OPTION: Quorn &amp; broccoli bake with crusty bread</td>
</tr>
<tr>
<td>Soya, Milk, Egg, Gluten, Sesame</td>
<td>Mustard, Milk, Egg, Gluten, Sesame</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tuna &amp; sweetcorn pasta &amp; garlic bread</td>
<td>Nottinghamshire sausage, Yorkshire pudding, mashed potatoes &amp; gravy</td>
</tr>
<tr>
<td>Milk, Fish, Gluten</td>
<td>Milk, Egg, Gluten, Sulphur Dioxide</td>
</tr>
<tr>
<td>TODAY’S VEGETARIAN OPTION: Quorn &amp; broccoli bake</td>
<td>TODAY’S VEGETARIAN OPTION: Quorn sausage, Yorkshire pudding, gravy &amp; mashed potatoes</td>
</tr>
<tr>
<td></td>
<td>Milk, Egg, Gluten</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>FRIDAY</th>
<th>SECOND COURSE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish finger wrap &amp; diced potatoes</td>
<td>Cornflake tart &amp; custard</td>
</tr>
<tr>
<td>Fish, Gluten</td>
<td>Milk, Gluten</td>
</tr>
<tr>
<td>Oatmeal &amp; yoghurt muffin</td>
<td>Lemon sponge pudding &amp; custard</td>
</tr>
<tr>
<td></td>
<td>Milk, Egg, Gluten</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.
**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>SECOND COURSE</th>
<th>FIRST COURSE</th>
<th>SECOND COURSE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegan sausage roll, gravy &amp; jacket wedges</td>
<td>Fruit salad</td>
<td>Soya Gluten</td>
<td></td>
</tr>
<tr>
<td>Spaghetti bolognese &amp; garlic bread</td>
<td>Honey cake</td>
<td>Milk Fish Gluten</td>
<td></td>
</tr>
<tr>
<td>Spaghetti bolognese &amp; garlic bread</td>
<td>Butterscotch tart</td>
<td>Milk Gluten</td>
<td></td>
</tr>
<tr>
<td>Porkies in gravy &amp; new potatoes</td>
<td>Peach melba</td>
<td>Soya Gluten</td>
<td></td>
</tr>
<tr>
<td>Nottinghamshire sausage, Yorkshire pudding, mashed potatoes &amp; gravy</td>
<td>Fruit flapjack &amp; milkshake</td>
<td>Milk Egg Gluten</td>
<td></td>
</tr>
<tr>
<td>Fish goujons tomato ketchup &amp; oven chips</td>
<td></td>
<td>Fish Gluten</td>
<td></td>
</tr>
</tbody>
</table>

**SECOND COURSE**

- Fruit salad
- Honey cake
- Butterscotch tart
- Peach melba
- Fruit flapjack & milkshake

**SERVED DAILY**

- Best of 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

Vegetarian meals can be made available upon request

FIRST COURSE

MONDAY
Jacket potatoes with cheese, beans or tuna & mixed salad
Milk Egg Fish

TUESDAY
Mediterranean chicken pasta & crusty bread
Milk Gluten

WEDNESDAY
Beef lasagne & garlic bread
Mustard Milk Fish Gluten

THURSDAY
Roast chicken, stuffing & gravy with mashed & roast potatoes
Gluten

FRIDAY
MSC Breaded fish & mashed potato
Fish Gluten

SECOND COURSE

MONDAY
Raspberry ripple ice cream roll
Soya Milk Egg Gluten

TUESDAY
Crispy jam tart & custard
Milk Gluten Sulphur Dioxide

WEDNESDAY
Fruit in jelly & shortbread finger
Gluten

THURSDAY
Butterscotch mousse & banana
Milk

FRIDAY
Raspberry muffin
Egg Gluten

SERVED DAILY
Best of both bread Gluten and Soya Seasonal vegetables available daily Coleslaw Egg when served