**SPRING SUMMER 2020 MENU WEEK 1**

**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**
- Pasta Neopolitan & garlic bread
  - Milk Gluten Sulphur Dioxide

**WEDNESDAY**
- Summer chicken casserole & mashed potatoes
  - Celery & 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**
- Cornflake tart & custard
  - Milk Gluten Sulphur Dioxide

**TUESDAY**
- Chocolate & orange cookie & milkshake
  - Milk Gluten

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

**THURSDAY**
- Marble sponge & custard
  - Milk Egg Gluten

**FRIDAY**
- Oatmeal & yoghurt muffin
  - Milk Egg Gluten

**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**

**MENU WEEK 2**

**WEEK COMMENCING**

2 Mar, 23 Mar, 13 April, 4 May, 25 May, 15 June, 6 July, 27 July

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**FIRST COURSE**

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<tr>
<th>MONDAY</th>
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<th>TUESDAY</th>
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</thead>
<tbody>
<tr>
<td>Vegan sausage roll, gravy &amp; jacket wedges</td>
<td>Soya Gluten</td>
<td>Spaghetti bolognese &amp; garlic bread</td>
<td>Milk Fish Gluten</td>
<td>BBQ pork wrap &amp; new potatoes</td>
<td>Gluten</td>
<td>Roast gammon &amp; pineapple with mashed &amp; roast potatoes</td>
<td>Gluten</td>
<td>Fish goujons tomato ketchup &amp; oven chips</td>
<td>Fish Gluten</td>
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<tr>
<td>Cherry ripple rice pudding</td>
<td>Milk</td>
<td>Honey cake</td>
<td>Milk Egg Gluten</td>
<td>Butterscotch tart</td>
<td>Milk Gluten</td>
<td>Peach melba</td>
<td>Milk</td>
<td>Fruit flapjack &amp; milkshake</td>
<td>Milk Gluten</td>
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**SECOND COURSE**

- Cherry ripple rice pudding
- Honey cake
- Butterscotch tart
- Peach melba
- Fruit flapjack & milkshake

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**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 3**

**WEEK COMMENCING**

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

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**FIRST COURSE**

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<tr>
<td>Jacket potatoes with cheese, beans or tuna &amp; mixed salad&lt;br&gt;Milk Egg Fish</td>
<td>Toad in the hole &amp; mashed potatoes&lt;br&gt;Milk Egg Gluten Sulphur Dioxide</td>
<td>Beef curry, rice &amp; naan bread&lt;br&gt;Mustard Celery Milk Gluten</td>
<td>Roast pork, stuffing &amp; gravy, mashed &amp; roast potatoes&lt;br&gt;Gluten</td>
<td>Salmon &amp; sweet potato fishcake &amp; jacket wedges&lt;br&gt;Mustard Soya Milk Egg Fish Gluten</td>
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**SECOND COURSE**

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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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Vegetarian meals can be made available upon request