



SUMMER MENU WEEK 1

WEEK COMMENCING:

19 APRIL, 10 MAY, 31 MAY, 21 JUNE, 12 JULY

As schools return, we've had to adapt our menu to cover these times of change.

With some of our normal supply lines disrupted, it has meant we can't source all our usual ingredients which has resulted in us having to reduce the options of meals available. However, we haven't compromised on nutrition or taste, so we continue providing the essential elements of our service that we pride ourselves on.

Wherever possible we've kept the children's favourites meals on the menu and using fresh, quality, locally sourced, ingredients in all our meals. As soon as it's possible we will return to our normal menu with the usual great choice of meals.



FIRST COURSE

Please note that meals will not be served with gravy

SECOND COURSE

Please note that puddings will not be served with custard

MONDAY

Vegetable mac 'n' cheese **Milk Gluten**
crusty bread **Gluten Sesame**
broccoli



Fruit yogurt **Milk**



TUESDAY

Nottinghamshire sausages **Gluten Sulphur Dioxide**
roast potatoes
baton carrots



Raspberry sponge
Egg Gluten
Custard **Milk**



WEDNESDAY

Sunshine pizza **Gluten Milk**
seasoned jacket wedges
sweetcorn



Fruit in jelly



THURSDAY

Chicken pasta bake **Gluten Milk**
Garlic bread **Gluten Milk**
carrots



Chocolate brownie **Gluten**



FRIDAY

MSC fish fingers **Fish Gluten**
chips
peas & sweetcorn



Butterscotch tart **Milk 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



SUMMER MENU WEEK 2

WEEK COMMENCING:

26 APRIL, 17 MAY, 7 JUNE, 28 JUNE, 19 JULY

As schools return, we've had to adapt our menu to cover these times of change.

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FIRST COURSE

Please note that meals will not be served with gravy

SECOND COURSE

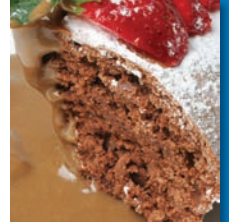
Please note that puddings will not be served with custard

MONDAY

Vegan sausage roll & gravy **Soya** **Gluten**
New potatoes
broccoli



Magic chocolate pudding
Gluten **Egg**



TUESDAY

Spaghetti Bolognese **Fish** **Gluten** **Milk**
garlic bread **Milk** **Gluten**
sweetcorn



Apple flapjack **Gluten**



WEDNESDAY

Chicken Tikka wrap **Gluten** **Milk**
diced potatoes
sweetcorn cobette



Fruit yogurt **Milk**

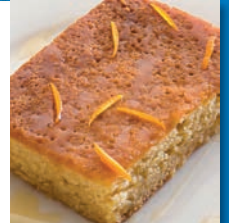


THURSDAY

Nottinghamshire sausages & gravy **Gluten** **Sulphur dioxide**
mashed potatoes
carrots



Honey cake **Milk** **Egg** **Gluten**



FRIDAY

MSC crispy fish wrap **Gluten** **Fish**
chips
peas
sweetcorn



Fruit salad



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



SUMMER MENU WEEK 3

WEEK COMMENCING:

3 MAY, 24 MAY, 14 JUNE, 5 JULY, 26 JULY

As schools return, we've had to adapt our menu to cover these times of change.

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FIRST COURSE

Please note that meals will not be served with gravy

SECOND COURSE

Please note that puddings will not be served with custard

MONDAY

Tomato & basil pasta **Gluten**
garlic bread **Milk Gluten**
broccoli



Strawberry mousse **Milk**

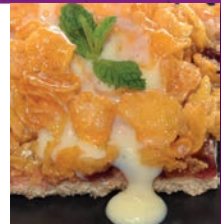


TUESDAY

Sweet & mild chilli beef Tacos **Gluten Milk**
seasoned jacket wedges
sweetcorn



Cornflake tart **Gluten Sulphur Dioxide**



WEDNESDAY

Chicken & vegetable curry **Milk Mustard Gluten**
Chapati **Gluten**
Wholegrain rice
minted salad



Fruit salad



THURSDAY

Nottinghamshire Sausage & gravys **Gluten Sulphur dioxide**
roast new potatoes
carrots



Fruit cookie **Gluten**



FRIDAY

MSC fish **Fish Gluten**
oven chips
garden peas
sweetcorn



Marble sponge **Gluten Egg**
Custard **Milk**



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