



## 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

Vegan roll **Soya** **Gluten**  
pommes noisette **Gluten** **Sesame**  
mixed salad



Fruit yogurt **Milk**  
**OR**  
Piece of fresh fruit



TUESDAY

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



Coconut sponge  
**Egg** **Gluten** **Sulphur Dioxide**  
**OR**  
Piece of fresh fruit



WEDNESDAY

Sunshine pizza **Gluten** **Milk**  
seasoned jacket wedges  
carrot and cucumber sticks



Strawberries in jelly  
**OR**  
Piece of fresh fruit



THURSDAY

Jacket potato  
with baked beans,  
cheese **Milk**  
mixed salad



Chocolate brownie **Gluten**  
**OR**  
Piece of fresh fruit



FRIDAY

MSC fish cake **Fish** **Gluten**  
new potatoes  
peas & sweetcorn



Butterscotch tart **Milk** **Gluten**  
**OR**  
Piece of fresh fruit



**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

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### SECOND COURSE

Please note that puddings will not be served with custard

MONDAY

Margherita pizza **Milk Gluten**  
seasoned jacket wedges  
mixed salad



Raspberry muffin **Gluten Egg**  
**OR**  
Piece of fresh fruit

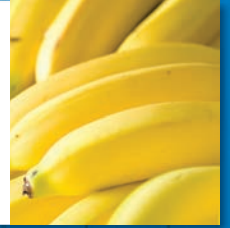


TUESDAY

Pasta Bolognese bake **Fish Gluten Milk**  
garlic bread **Milk Gluten**  
carrot & cucumber sticks



Apple flapjack **Gluten**  
**OR**  
Piece of fresh fruit



WEDNESDAY

Jacket potato with baked beans,  
cheese **Milk**  
mixed salad



Fruit yogurt **Milk**  
**OR**  
Piece of fresh fruit

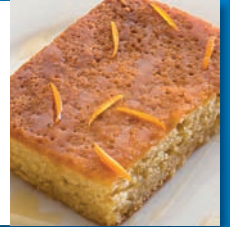


THURSDAY

Nottinghamshire sausages & gravy **Gluten Sulphur Dioxide**  
mashed potatoes  
roast potatoes  
green cabbage  
carrots



Honey cake **Milk Egg Gluten**  
**OR**  
Piece of fresh fruit



FRIDAY

MSC fish fingers **Gluten Fish**  
roasted new potatoes  
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

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### SECOND COURSE

Please note that puddings will not be served with custard

MONDAY

Tomato & basil pasta **Gluten**  
garlic bread **Milk Gluten**  
mixed salad



Chocolate mousse **Milk**  
**OR**  
Piece of fresh fruit

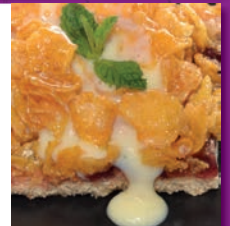


TUESDAY

Cheese & tomato pizza **Gluten Milk**  
seasoned jacket wedges  
carrot & cucumber sticks



Cornflake tart **Gluten Sulphur Dioxide**  
Custard **Milk**  
**OR**  
Piece of fresh fruit



WEDNESDAY

Jacket potato  
with baked beans,  
cheese **Milk**  
mixed salad



Fruit yogurt **Milk**  
**OR**  
Piece of fresh fruit



THURSDAY

Nottinghamshire Sausages **Gluten Sulphur dioxide**  
roast new potatoes  
cabbage  
carrots



Honey & oatmeal cookie **Gluten**  
**OR**  
Piece of fresh fruit



FRIDAY

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



Marble muffin **Gluten Egg**  
**OR**  
Piece of fresh fruit



**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