



## 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**  
mixed salad



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



TUESDAY

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



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**  
or tuna mayonnaise **Egg Fish**  
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

Vegan sausage roll **Soya Gluten**  
pommes noisette (potato footballs) **Milk**  
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

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



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

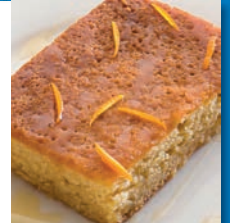


THURSDAY

Beefburger in a bun **Soya Milk Egg Gluten Sesame**  
jacket wedges  
mixed salad



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



FRIDAY

MSC crispy fish wrap **Gluten Fish**  
roasted new potatoes  
peas  
sweetcorn



Fresh scone  
with jam & cream  
**Gluten Sulphur dioxide Milk**  
**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 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

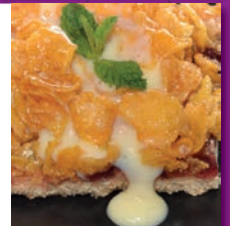


TUESDAY

Ham & 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**  
or tuna mayonnaise **Egg Fish**  
mixed salad



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



THURSDAY

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



Fruit cookie **Gluten**  
**OR**  
Piece of fresh fruit



FRIDAY

MSC fish portion **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