



## 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

Quorn dippers **Gluten Egg Milk**  
Jacket wedges  
mixed salad



Chocolate brownie **Milk**



TUESDAY

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



Coconut sponge  
**Egg Gluten Sulphur Dioxide**



WEDNESDAY

Jacket potato with baked beans, cheese **Milk**  
or tuna mayo **Egg Fish**  
mixed salad



Piece of fruit



THURSDAY

Roast Turkey, stuffing **Gluten** & gravy  
mashed potatoes  
cabbage  
carrots



Fruit yogurt **Milk**



FRIDAY

MSC fish fingers **Fish Gluten**  
new potatoes  
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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### SECOND COURSE

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MONDAY

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



Raspberry muffin **Gluten** **Egg**



TUESDAY

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



Apple flapjack **Gluten**



WEDNESDAY

Margherita pizza **Gluten** **Milk**  
diced potatoes  
green beans  
sweetcorn cobette



Fruit yogurt **Milk**



THURSDAY

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



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



FRIDAY

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



Raspberry ice cream roll  
**Gluten** **Soya** **Egg** **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





## 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**



TUESDAY

Margherita pizza **Gluten Milk**  
seasoned jacket wedges  
carrot & cucumber sticks



Cornflake tart **Gluten Sulphur Dioxide**



WEDNESDAY

Jacket potato  
with baked beans,  
cheese **Milk**  
or tuna mayonnaise **Egg Fish**  
mixed salad



Fruit yogurt **Milk**



THURSDAY

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



Fruit cookie **Gluten**



FRIDAY

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



Marble muffin **Gluten Egg**



**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