



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

SECOND COURSE

MONDAY

Vegetable mac 'n' cheese **Milk Gluten**
crusty bread **Gluten Sesame**
mixed salad
ranch salad **Egg**



Fruit yogurt
Milk
OR
Fruit salad



TUESDAY

Nottinghamshire sausages & gravy **Gluten Sulphur Dioxide**
Yorkshire pudding **Milk Egg Gluten**
mashed potatoes
baton carrots
broccoli



Coconut sponge
Egg Gluten Sulphur Dioxide
Custard **Milk**
OR
Fruit salad



WEDNESDAY

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



Strawberries in jelly
Shortbread finger **Gluten**
OR
Fruit salad



THURSDAY

Roast gammon with pineapple
roast potatoes
mashed potatoes
green beans
carrots



Chocolate brownie **Gluten**
OR
Fruit salad



FRIDAY

MSC fish cake **Fish Gluten**
parsley sauce **Gluten Milk**
new potatoes
peas & sweetcorn



Butterscotch tart **Milk Gluten**
OR
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 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.

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

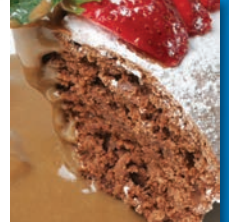
SECOND COURSE

MONDAY

Vegan sausage roll & gravy **Soya Gluten**
pommes noisette (potato footballs) **Milk**
mixed salad
coleslaw **Egg**



Magic chocolate pudding **Gluten Milk Egg**
chocolate sauce **Milk**
OR
Fruit salad



TUESDAY

Spaghetti bolognese **Fish Gluten**
carrot & cucumber sticks
Sweetcorn



Apple flapjack **Gluten**
OR
Fruit salad

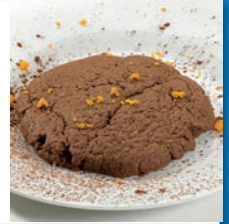


WEDNESDAY

Chicken & vegetable pie
& gravy **Celery Milk Gluten**
new potatoes
carrots
cauliflower



Chocolate & orange cookie **Gluten**
OR
Fruit salad

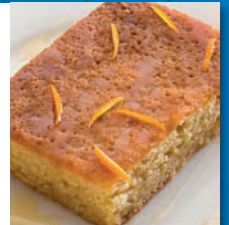


THURSDAY

Roast pork, stuffing & gravy **Gluten**
roast potatoes
mashed potatoes
carrot & swede mash
broccoli



Honey cake **Milk Egg Gluten**
OR
Fruit salad



FRIDAY

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



Fruit yogurt **Milk**
OR
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.

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

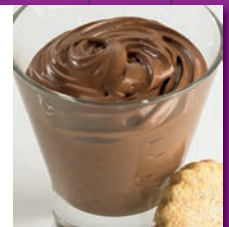
SECOND COURSE

MONDAY

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



Chocolate mousse **Milk**
shortbread finger **Gluten**
OR
Fruit salad

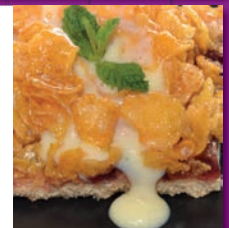


TUESDAY

Sweet & mild chilli beef taco **Gluten Milk**
seasoned wedges
carrot and cucumber sticks



Cornflake tart **Gluten Sulphur Dioxide**
custard **Milk**
OR
Fruit salad



WEDNESDAY

Chicken & vegetable curry **Mustard Gluten Milk**
chapati flatbread **Gluten**
minted salad



Fruit yogurt **Milk**
OR
Fruit salad



THURSDAY

Roast beef, & gravy
Yorkshire pudding **Milk Egg Gluten**
roast new potatoes
cabbage
carrots



Fruit cookie **Gluten**
OR
Fruit salad



FRIDAY

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



Marble sponge **Gluten Egg**
custard **Milk**
OR
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