SUMMER MENU WEEK I

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.

WEEK COMMENCING:

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



FIRST COURSE

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



Pancakes with frozen yoghurt & oranges Milk Egg Gluten Fruit salad

SECOND COURSE



Nottinghamshire sausages & gravy Gluten Sulphur Dioxide mashed potatoes

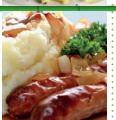
Yorkshire pudding Milk Egg Gluten

baton carrots

broccoli

VEGETARIAN OPTION

Vegan plant based sausage Soya Sulphur Dioxide



Coconut sponge Egg Gluten Sulphur Dioxide Custard Milk OR Fruit salad



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



Strawberries in jelly Shortbread finger Gluten Fruit salad



Roast gammon with pineapple roast potatoes mashed potatoes green beans

carrots

VEGETARIAN OPTION

Quorn roast Milk Egg



Chocolate brownie Gluten Fruit salad



MSC fish cake Fish Gluten

parsley sauce Gluten Milknew potatoes peas & sweetcorn

VEGETARIAN OPTION

Jacket potato with baked beans or cheese Milk mixed salad



Butterscotch tart Milk Gluten Fruit salad



SUMMER MENU WEEK 2

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.

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WEEK COMMENCING:

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



FIRST COURSE

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

SECOND COURSE

Fruit salad



Spaghetti bolognese Fish Gluten carrot & cucumber sticks

Sweetcorn

VEGETARIAN OPTION

Quorn spaghetti bolognese Gluten Egg



Apple flapjack Gluten **OR** Fruit salad



Chicken & vegetable pie & gravy Celery Milk Gluten

new potatoes carrots cauliflower

VEGETARIAN OPTION



Raspberry ice cream roll Egg Milk Gluten Soya **OR** Fruit salad



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

Quorn & vegetable pie Gluten Egg

VEGETARIAN OPTION

Quorn roast & stuffing Gluten Egg Milk



Honey cake Milk Egg Gluten Fruit salad



MSC crispy fish wrap Gluten Fish roasted new potatoes peas

sweetcorn

VEGETARIAN OPTION

Jacket potato with baked beans or cheese Milk mixed salad



Fresh scone with jam & cream Gluten Sulphur dioxide Milk OR Fruit salad



SUMMER MENU WEEK 3

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.

WEEK COMMENCING: 3 MAY, 24 MAY, 14 JUNE, 5 JULY, 26 JULY



SECOND COURSE

FIRST COURSE

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



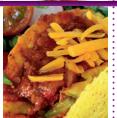
Chocolate mousse Milk shortbread finger Gluten OR Fruit salad



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

VEGETARIAN OPTION

Sweet & mild chilli meatfree vegeball taco Gluten Soya Milk



Cornflake tart Gluten Sulphur Dioxide custard Milk Fruit salad



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

VEGETARIAN OPTION

Quorn & vegetable curry Milk Egg Gluten Mustard



Peach melba Milk Fruit salad



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

Quorn roast Milk Egg

Yorkshire pudding Milk Egg Gluten



Fruit cookie Gluten Fruit salad



MSC fish Fish Gluten oven chips garden peas sweetcorn

VEGETARIAN OPTION

Vegetable nuggets Gluten



Marble sponge Gluten Egg custard Milk Fruit salad

