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

WEEK COMMENCING:

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



FIRST COURSE

Please note that meals will not be served with gravy

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

OR

mixed salad

new potatoes

mixed salad

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



SECOND COURSE

Please note that puddings will not be served with custard

Fruit yogurt Milk OR Piece of fresh fruit



Nottinghamshire sausages Gluten Sulphur Dioxide roast potatoes baton carrots & broccoli OR

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



Coconut sponge Egg Gluten Sulphur Dioxide Piece of fresh fruit



peas & sweetcorn Jacket potato with baked beans, cheese Milk, or tuna mayo Fish Egg



Strawberries in jelly Piece of fresh fruit



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

MSC Fish cake Gluten Fish



Chocolate brownie Gluten Piece of fresh fruit



Sunshine pizza Gluten Milk seasoned jacket wedges carrot and cucumber sticks

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



Butterscotch tart Milk Gluten Piece of fresh fruit



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.

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

WEEK COMMENCING:

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





FIRST COURSE

Please note that meals will not be served with gravy

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

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



SECOND COURSE Please note that puddings will not be served with custard

Raspberry muffin Gluten Egg OR Piece of fresh fruit



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

OR

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



Apple flapjack Gluten

Piece of fresh fruit



MSC Fish finger wrap Gluten Fish roasted new potatoes peas & sweetcorn

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



Fruit yogurt Mi Piece of fresh



Beefburger in a bun Soya Milk Egg Gluten Sesame

jacket wedges mixed salad

OR

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

mixed salad



Honey cake Milk Egg Gluten

Piece of fresh fruit



Roast turkey, stuffing & gravy Gluten

roast & mashed potatoes carrots

cabbage

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



Fresh scone with jam & cream Gluten Sulphur dioxide Milk

Piece of fresh fruit



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



FIRST COURSE

Please note that meals will not be served with gravy

Tomato & basil pasta Gluten garlic bread Milk Gluten mixed salad

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



SECOND COURSE

Please note that puddings will not be served with custard

Chocolate mousse Milk OR Piece of fresh fruit



Ham & tomato pizza Gluten Milk seasoned jacket wedges carrot & cucumber sticks

OR

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



Cornflake tart Gluten Sulphur Dioxide Piece of fresh fruit



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



Fruit yogurt Milk Piece of fresh fruit



Nottinghamshire Sausages Gluten Sulphur dioxide

roast new potatoes cabbage & carrots

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

mixed salad



Fruit cookie Gluten Piece of fresh fruit



MSC fish Fish Gluten oven chips garden peas & sweetcorn

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



Marble muffin Gluten Egg Piece of fresh fruit

