INTERIM 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

Pasta Neapolitan Milk Sulphur Dioxide Gluten Crusty bread Gluten Sesame mixed salad ranch salad Egg

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

Nottinghamshire sausages & gravy Gluten Sulphur Dioxide Yorkshire pudding Milk Egg Gluten

mashed potatoes, baton carrots & broccoli Jacket potato with baked beans,

cheese Milk or tuna mayo Egg Fish mixed salad

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

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

Roast gammon with pineapple roast potatoes mashed potatoes green beans carrots

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

MSC fish cake Fish Gluten oven chips

cheese Milk or tuna mayo Egg Fish mixed salad





Pancakes with frozen yoghurt & oranges Milk Egg Gluten Fruit salad





Coconut sponge Egg Gluten Sulphur Dioxide Custard Milk Fruit salad





Strawberries in jelly Shortbread finger Gluten Fruit salad





Chocolate brownie OR Fruit salad





Jacket potato with baked beans,



Butterscotch tart OR Fruit salad



INTERIM MENU WEEK 2

As schools return, we've had to adapt our menu to cover these times of change.

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WEEK COMMENCING:

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



SECOND COURSE

pudding Gluten Milk Egg

Fruit salad

OR Fruit salad

Apple flapjack

Strawberry Eton

mess Egg Milk

Fruit salad

Magic chocolate

FIRST COURSE

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

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

Spaghetti bolognese Fish Gluten carrot & cucumber sticks Sweetcorn

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



carrots cauliflower

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

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

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

MSC crispy fi sh wrap Gluten Fish noisette potatoes Milk

peas

sweetcorn

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

















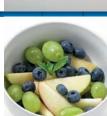


Fruit salad















INTERIM 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

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

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

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

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

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

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

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

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

MSC fish Fish Gluten oven chips garden peas sweetcorn

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





Chocolate mousse shortbread finger OR Fruit salad





Cornflake tart Gluten Sulphur Dioxide custard Milk OR Fruit salad





Peach melba Milk Fruit salad





Marble sponge Gluten Egg

custard Milk

Fruit salad

OR





