

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

Quorn dippers **Milk Egg Gluten**
diced potatoes **Gluten Sesame**
mixed salad
ranch salad **Egg**



Pancakes with frozen yoghurt
& oranges
Milk Egg Gluten
OR
Fruit



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



WEDNESDAY

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



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



THURSDAY

Roast gammon with pineapple
roast potatoes
mashed potatoes
green beans
carrots



Chocolate brownie **Gluten**
OR
Fruit



FRIDAY

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



Butterscotch tart **Milk Gluten**
ten OR
Fruit



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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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



TUESDAY

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



Apple flapjack **Gluten**
OR
Fruit



WEDNESDAY

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



Strawberry Eton mess **Egg Milk**
OR
Fruit



THURSDAY

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



Honey cake **Milk Egg Gluten**
OR
Fruit



FRIDAY

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



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



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

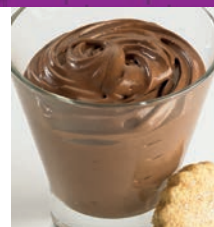
SECOND COURSE

MONDAY

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



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



TUESDAY

Cottage pie & gravy **Fish**
Broccoli
Cauliflower



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



WEDNESDAY

Chicken Tikka wrap **Gluten Milk**
diced potatoes
Green beans
Sweetcorn cobette



Peach melba **Milk**
OR
Fruit



THURSDAY

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



Fruit cookie **Gluten**
OR
Fruit



FRIDAY

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



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



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