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

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

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



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 parsley sauce Gluten Milk new potatoes peas & sweetcorn

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

SECOND COURSE



Pancakes with frozen yoghurt & oranges Milk Egg Gluten OR Fruit



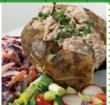




Coconut sponge Egg Gluten Sulphur Dioxide Custard Milk Fruit





















Butterscotch tart OR Fruit



INTERIM MENU WEEK 2

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WEEK COMMENCING:

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



SECOND COURSE

pudding Gluten Milk Egg

Fruit

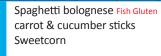
Magic chocolate

chocolate sauce Milk

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



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



Apple flapjack OR Fruit



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

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



Strawberry Eton mess Egg Milk OR Fruit



Nottinghamshire sausages Gluten Sulphur Dioxide roast potatoes, mashed potatoes carrot & swede mash broccoli & gravy

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





Honey cake Milk Egg OR Fruit



MSC crispy fish wrap Gluten Fish roasted new potatoes sweetcorn

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





Raspberry ripple ice cream roll Gluten Milk Soya Egg

OR Fruit



INTERIM MENU WEEK 3

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WEEK COMMENCING:

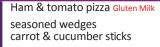
3 MAY, 24 MAY, 14 JUNE, 5 JULY, 26 JULY



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



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

Nottinghamshire sausages, & gravy Gluten Sulphur Dioxide

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

SECOND COURSE



Chocolate mousse shortbread finger OR Fruit











OR

Fruit









Marble sponge Gluten Egg custard Milk OR Fruit

