



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

Please note that meals will not be served with gravy

SECOND COURSE

Please note that puddings will not be served with custard

MONDAY

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



Fruit yogurt **Milk**



TUESDAY

Nottinghamshire sausages **Gluten Sulphur Dioxide**
Yorkshire pudding **Milk Egg Gluten**
roast potatoes
baton carrots
broccoli
Gravy



Coconut sponge
Egg Gluten Sulphur Dioxide



WEDNESDAY

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



Strawberries in jelly



THURSDAY

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



Chocolate brownie **Gluten**



FRIDAY

MSC fish cake **Fish Gluten**
new potatoes
peas & sweetcorn



Butterscotch tart **Milk Gluten**



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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SECOND COURSE

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MONDAY

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



Raspberry muffin **Gluten Egg**

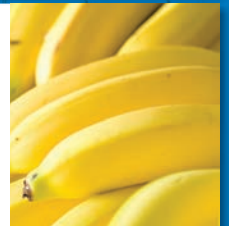


TUESDAY

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



Apple flapjack **Gluten**



WEDNESDAY

Roast Gammon
Mashed potatoes
green beans
carrots
gravy



Fruit yogurt **Milk**

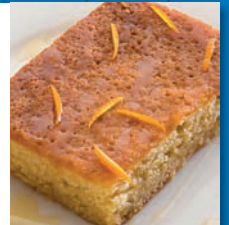


THURSDAY

Beefburger in a bun **Soya Milk Egg Gluten Sesame**
jacket wedges
mixed salad



Honey cake **Milk Egg Gluten**



FRIDAY

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



Fresh scone
with jam & cream
Gluten Sulphur dioxide Milk



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

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FIRST COURSE

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SECOND COURSE

Please note that puddings will not be served with custard

MONDAY

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



Chocolate mousse **Milk**

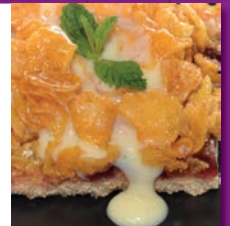


TUESDAY

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



Cornflake tart **Gluten Sulphur Dioxide**
Custard **Milk**



WEDNESDAY

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



Fruit yogurt **Milk**



THURSDAY

Nottinghamshire Sausages **Gluten Sulphur dioxide**
Yorkshire pudding **Milk Egg Gluten**
roast new potatoes
cabbage
carrots
gravy



Fruit cookie **Gluten**



FRIDAY

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



Marble muffin **Gluten Egg**



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