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 meals.

WEEK COMMENCING:

19 APRIL, 3 MAY, 17MAY, 31 May, **14 JUNE, 28 JUNE, 12 JULY,26 JULY**





FIRST COURSE

Please note that meals will not be served with gravy

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



SECOND COURSE

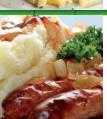
Please note that puddings will not be served with custard

Fruit yogurt Milk



Plant based sausage Soya Sulphur Dioxide Yorkshire pudding Milk Egg Gluten

roast potatoes cauliflower broccoli



Coconut sponge Egg Gluten Sulphur Dioxide



Margherita pizza Gluten Milk seasoned jacket wedges carrot and cucumber sticks



Fuit in jelly



Sweet & sour Quorn Egg Celery Wholegrain rice green beans



Chocolate brownie Gluten



MSC fish finger wrap Fish Gluten new potatoes peas & sweetcorn



Raspberry ice cream roll Milk Egg Gluten Soya



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 meals.

WEEK COMMENCING:

26 APRIL, 10 MAY, 24 MAY, 7 JUNE, 21



FIRST COURSE

Please note that meals will not be served with gravy

Vegan sausage roll Soya Gluten pommes noisette (potato footballs) Milk sweetcorn carrots

SECOND COURSE

Please note that puddings will not be served with custard

Raspberry muffin Gluten Egg



Tomato & basil Pasta Gluten garlic bread Milk Gluten carrot & cucumber sticks



Fruit yogurt Milk



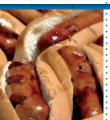
Quorn dipper wrap Gluten Egg Milk diced potatoes green beans



Chocolate mousse Milk



Plant based sausage hot dog Soya Sulphur dioxide Gluten Sesame jacket wedges sweetcoen cobbette



Strawberry meringue Milk Egg



MSC fish portion Gluten Fish Oven chips neas sweetcorn



Marble muffin Gluten Egg

