



SUMMER MENU WEEK 1

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

SECOND COURSE

Please note that puddings will not be served with custard

MONDAY

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



Fruit yogurt **Milk**



TUESDAY

Plant based sausage **Soya Sulphur Dioxide**
Yorkshire pudding **Milk Egg Gluten**
roast potatoes
cauliflower
broccoli



Coconut sponge
Egg Gluten Sulphur Dioxide



WEDNESDAY

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



Fruit in jelly



THURSDAY

Sweet & sour Quorn **Egg Celery**
Wholegrain rice
carrots
green beans



Chocolate brownie **Gluten**



FRIDAY

MSC fish finger wrap **Fish Gluten**
new potatoes
peas & sweetcorn



Raspberry ice cream roll
Milk Egg Gluten Soya



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, 10 MAY, 24 MAY, 7 JUNE, 21
JUNE, 5 JULY, 19 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

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



Raspberry muffin **Gluten Egg**



TUESDAY

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



Fruit yogurt **Milk**



WEDNESDAY

Quorn dipper wrap **Gluten Egg Milk**
diced potatoes
green beans



Chocolate mousse **Milk**



THURSDAY

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



Strawberry meringue **Milk Egg**



FRIDAY

MSC fish portion **Gluten Fish**
Oven chips
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