



## 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

Vegetable mac 'n' cheese **Milk Gluten**  
crusty bread **Gluten Sesame**  
crunchy vegetables  
ranch salad **Egg**



Frozen yoghurt & fruit  
**Milk**  
**OR**  
Fruit salad



TUESDAY

Nottinghamshire sausages & gravy **Gluten Sulphur Dioxide**  
Yorkshire pudding **Milk Egg Gluten**  
mashed potatoes  
baton carrots  
broccoli



Jam sponge  
**Egg Gluten Sulphur Dioxide**  
Custard **Milk**  
**OR**  
Fruit salad



WEDNESDAY

Sunshine pizza **Gluten Milk**  
seasoned jacket wedges  
sweetcorn  
coleslaw **Egg**



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



THURSDAY

Roast gammon with pineapple  
roast potatoes  
mashed potatoes  
green beans  
carrots



Chocolate brownie **Gluten**  
**OR**  
Fruit salad



FRIDAY

MSC fish cake **Fish Gluten**  
tomato ketchup  
oven chips  
peas & sweetcorn



Honey & oatmeal cookie **Gluten**  
**OR**  
Fruit salad



**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.

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 nuggets **Gluten Egg Milk**  
pommes noisette (potato footballs) **Milk**  
mixed salad  
coleslaw **Egg**



Magic chocolate pudding  
**Gluten Milk Egg**  
chocolate sauce **Milk**  
**OR**  
Fruit salad



TUESDAY

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



Apple flapjack **Gluten**  
**OR**  
Fruit salad

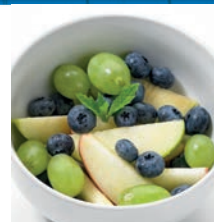


WEDNESDAY

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



Strawberry Eton mess **Egg Milk**  
**OR**  
Fruit salad



THURSDAY

Nottinghamshire sausages & gravy **Gluten Sulphur dioxide**  
mashed potatoes  
carrot & swede mash  
broccoli



Honey cake **Milk Egg Gluten**  
**OR**  
Fruit salad



FRIDAY

MSC crispy fish wrap **Gluten Fish**  
oven chips  
peas  
sweetcorn



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



**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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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

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



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

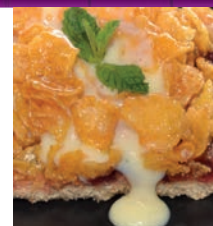


TUESDAY

Sweet & mild chilli beef taco **Gluten Milk**  
seasoned wedges  
carrot and cucumber sticks



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



WEDNESDAY

Venison burger in a wholemeal bun  
**Soya Egg Gluten Milk Sesame**  
Jacket wedges  
mixed salad



Peach melba **Milk**  
**OR**  
Fruit salad



THURSDAY

Roast pork, stuffing **Gluten** & gravy  
mashed potatoes  
roast new potatoes  
cabbage  
carrots



Fruit cookie **Gluten**  
**OR**  
Fruit salad



FRIDAY

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



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



**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