



## 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

Quorn dippers **Milk Egg Gluten**  
pommes noisettes **Milk**  
mixed salad



Raspberry ripple ice cream roll  
**Gluten Milk Egg Soya**



TUESDAY

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



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



WEDNESDAY

Sunshine pizza **Gluten Milk**  
seasoned jacket wedges  
carrot & cucumber sticks  
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**  
parsley sauce  
new potatoes  
peas & sweetcorn



Butterscotch tart **Milk 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

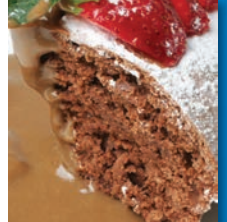
### SECOND COURSE

MONDAY

Vegan sausage roll & gravy **Soya** **Gluten**  
pommes noisette **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

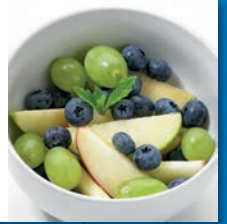


WEDNESDAY

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



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



THURSDAY

Roast pork, stuffing & gravy **Gluten**  
roast potatoes  
mashed potatoes  
carrot & swede mash  
broccoli



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



FRIDAY

MSC crispy fish wrap **Gluten** **Fish**  
roasted new potatoes  
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.

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

Sunshine pizza **Gluten Milk**  
jacket wedges  
mixed salad  
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

Summer chicken casserole **Celery Gluten**  
new potatoes  
broccoli  
sweetcorn



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



THURSDAY

Roast gammon & gravy  
Yorkshire pudding **Milk Egg Gluten**  
mashed 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