



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**
OR
Piece of fresh fruit



TUESDAY

Nottinghamshire sausage & gravy **Gluten Sulphur Dioxide**
roast potatoes
baton carrots
broccoli



Coconut sponge
Egg Gluten Sulphur Dioxide
Custard **Milk**
OR
Piece of fresh fruit



WEDNESDAY

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



Strawberries in jelly
OR
Piece of fresh fruit



THURSDAY

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



Chocolate brownie **Gluten**
OR
Piece of fresh fruit



VEGETARIAN OPTION

Quorn & vegetable pie & gravy **Gluten Egg**

FRIDAY

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



Butterscotch tart **Milk Gluten**
OR
Piece of fresh fruit



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

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**
mixed salad



Raspberry muffin **Gluten Egg**
OR
Piece of fresh fruit

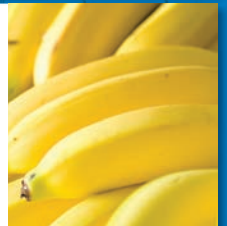


TUESDAY

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



Apple flapjack **Gluten**
OR
Piece of fresh fruit



WEDNESDAY

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



Fruit yogurt **Milk**
OR
Piece of fresh fruit



THURSDAY

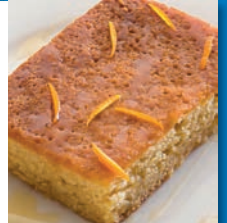
Nottinghamshire sausage hot dog **Soya Milk Egg Gluten Sesame**
jacket wedges
mixed salad

VEGETARIAN OPTION

Plant based sausage hot dog **Soya Milk Egg Gluten Sesame Sulphur dioxide**



Honey cake **Milk Egg Gluten**
OR
Piece of fresh fruit



FRIDAY

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



Fresh scone
with jam & cream
Gluten Sulphur dioxide Milk
OR
Piece of fresh fruit



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

Please note that meals will not be served with gravy

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**
OR
Piece of fresh fruit

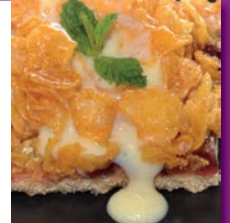


TUESDAY

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



Cornflake tart **Gluten Sulphur Dioxide**
Custard **Milk**
OR
Piece of fresh fruit



WEDNESDAY

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



Fruit yogurt **Milk**
OR
Piece of fresh fruit



THURSDAY

Beef burger in a bun **Gluten Soya Milk Egg Sesame**
diced potatoes
cucumber sticks
carrot sticks



Fruit cookie **Gluten**
OR
Piece of fresh fruit

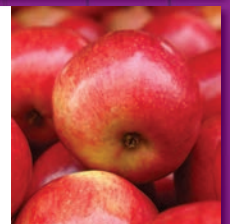


FRIDAY

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



Marble muffin **Gluten Egg**
OR
Piece of fresh fruit



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