



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

Cheesy tomato pasta **Milk Gluten**
garlic bread **Gluten Milk**
sweetcorn
broccoli



Piece of fruit



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
sweetcorn
carrots



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



THURSDAY

Roast gammon with pineapple
roast potatoes
mashed potatoes
green beans
carrots



Chocolate muffin **Gluten Egg**
OR
Fruit salad



FRIDAY

MSC fish cake **Fish Gluten**
tomato ketchup
roast 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 **Soya** **Gluten**
potato croquettes **Milk** **Gluten**
tomato ketchup
broccoli
sweetcorn



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

Shortcrust pastry chicken pie & gravy **Celery** **Gluten**
roast new potatoes
carrots
cauliflower



Apple crumble **Gluten**
Custard **Milk**
OR
Fruit salad



THURSDAY

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



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



FRIDAY

MSC fish fingers **Gluten** **Fish**
oven chips
tomato ketchup
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

Tomato & basil pasta **Gluten**
garlic bread **Milk Gluten**
sweetcorn
garden peas



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



TUESDAY

Chilli con carne **Celery**
wholgrain rice
garlic bread **Milk Gluten**
carrot and cucumber sticks



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



WEDNESDAY

Chicken & coconut curry **Mustard Milk**
naan bread **Gluten Milk**
wholegrain rice
minted salad



Raspberry ice cream roll
Milk Soya Egg Gluten
OR
Fruit salad



THURSDAY

Roast beef, & gravy
Yorkshire pudding **Milk Egg Gluten**
roast new potatoes
cabbage
carrots



Fruit cookie **Gluten**
OR
Fruit salad



FRIDAY

MSC fish **Fish Gluten**
oven chips
tomato ketchup
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