



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

Quorn dippers **Milk Egg Gluten**
potato croquettes **Gluten Milk**
broccoli
sweetcorn



Raspberry ripple ice cream roll
Milk Soya Egg Gluten
OR
Piece of fresh fruit



TUESDAY

Nottinghamshire sausages & gravy **Gluten Sulphur Dioxide**
mashed potatoes
baton carrots
garden peas



Jam sponge
Egg Gluten Sulphur Dioxide
OR
Piece of fresh fruit



WEDNESDAY

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



Strawberries in jelly & shortbread finger **Gluten**
OR
Piece of fresh fruit



THURSDAY

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



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



FRIDAY

MSC fish cake **Fish Gluten**
oven chips
mushy 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.

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FIRST COURSE

Please note that meals will not be served with gravy

SECOND COURSE

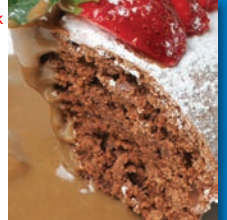
Please note that puddings will not be served with custard

MONDAY

Vegan sausage roll & gravy **Soya Gluten**
pommes noisette (potato footballs) **Milk**
carrots
green beans



Magic chocolate pudding **Gluten Milk**
Egg
& chocolate sauce **Milk**
OR
Piece of fresh fruit



TUESDAY

Pasta Bolognese bake **Fish Gluten Milk**
garlic bread **Milk Gluten**
mixed salad



Frozen yogurt & fruit **Milk**
OR
Piece of fresh fruit



WEDNESDAY

Beefburger in a bun **Gluten Milk Egg Soya Sesame**
jacket wedges
green beans
sweetcorn cobettes



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



THURSDAY

Cottage pie & gravy **Fish**
carrots
broccoli



Strawberry meringue **Milk Egg**
OR
Piece of fresh fruit



FRIDAY

MSC crispy fish wrap **Gluten Fish**
diced potatoes
peas
sweetcorn



Raspberry 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



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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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**
carrot & cucumber sticks



Chocolate mousse **Milk**
OR
Piece of fresh fruit

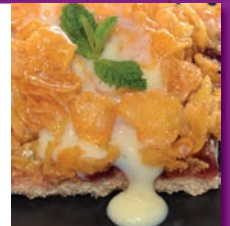


TUESDAY

Sweet & mild chilli beef taco **Gluten Milk**
seasoned jacket wedges
mixed salad
sweetcorn cobbette



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



WEDNESDAY

All day breakfast
Sausage **Gluten Sulphur dioxide**, omelette **Egg Milk**,
fresh tomato cooked, baked beans
diced potatoes
tomato ketchup



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

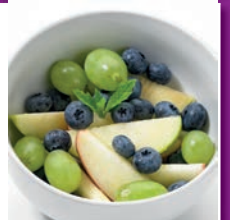


THURSDAY

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



Fresh fruit salad
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