



INTERIM 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**
mixed salad
ranch salad **Egg**
Jacket potato with baked beans,
cheese **Milk** or tuna mayo **Egg Fish**
mixed salad



Fruit yogurt
Milk
OR
Fruit



TUESDAY

Nottinghamshire sausages
Gluten Sulphur Dioxide
roast potatoes
baton carrots & broccoli
Packed lunch - see poster for allergens



Coconut sponge
Egg Gluten Sulphur Dioxide
OR
Fruit



WEDNESDAY

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



Strawberries
in jelly
OR
Fruit



THURSDAY

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



Chocolate brownie
Gluten
OR
Fruit



FRIDAY

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



Butterscotch tart
Milk Gluten
OR
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



INTERIM 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**
pommes noisette (potato footballs) **Milk**
mixed salad



Raspberry muffin
Gluten **Egg**
OR
Fruit



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

TUESDAY

Pasta bolognese bake **Fish** **Gluten** **Milk**
Garlic bread **Gluten** **Milk**
carrot & cucumber sticks



Apple flapjack
Gluten
OR
Fruit



Packed lunch - see poster for allergens

WEDNESDAY

Chicken tikka wrap **Milk** **Gluten**
diced potatoes
green beans
sweetcorn cobbette



Fruit yogurt **Milk**
OR
Fruit



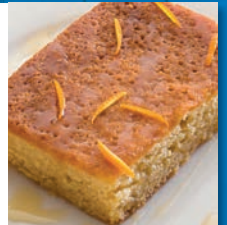
Jacket potato with baked beans, cheese **Milk**
or tuna mayo **Egg** **Fish** & mixed salad

THURSDAY

Beefburger in a bun **Gluten** **Soya** **Egg** **Milk** **Sesame**
Jacket wedge
mixed salad



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



Packed lunch - see poster for allergens

FRIDAY

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



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



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



INTERIM 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**
mixed salad



Chocolate mousse **Milk**
OR
Fruit



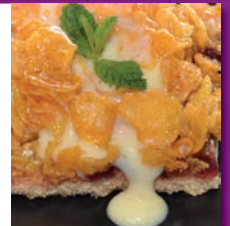
Jacket potato with baked beans,
cheese **Milk** or tuna mayo **Egg Fish**
mixed salad

TUESDAY

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



Cornflake tart **Gluten Sulphur Dioxide**
OR
Fruit



Packed lunch - see poster for allergens

WEDNESDAY

Quorn dippers **Egg Gluten Milk**
savoury rice
mixed salad



Fruit yogurt **Milk**
OR
Fruit



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

THURSDAY

Nottinghamshire sausage
roast new potatoes
cabbage
carrots



Fruit cookie **Gluten**
OR
Fruit



Packed lunch - see poster for allergens

FRIDAY

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



Marble muffin **Gluten Egg**
OR
Fruit



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