



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

Macaroni vegetable cheese **Milk Gluten**
garlic bread **Gluten Milk**
carrots
sweetcorn



Raspberry ripple ice cream roll
Gluten Milk Egg Soya

OR

Orange sorbet



TUESDAY

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



Jam sponge
Egg Gluten Sulphur Dioxide

Custard **Milk**

OR

Fruit salad



WEDNESDAY

Sunshine pizza **Gluten Milk**
seasoned jacket wedges
carrots & peas

OR

Cottage pie **Fish & gravy**
Carrots & peas



Strawberries in jelly
Shortbread finger **Gluten**

Custard **Milk**

OR

Fruit salad



THURSDAY

Roast gammon with pineapple
roast potatoes
mashed potatoes green beans
carrots
gravy



Chocolate brownie **Gluten**

Custard **Milk**

OR

Fruit salad



FRIDAY

MSC fish portion **Fish Gluten**
oven chips
or mashed potatoes
mushy peas & sweetcorn



Butterscotch tart **Milk Gluten**

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



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

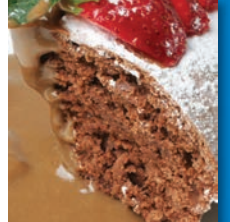
SECOND COURSE

MONDAY

Vegan sausage roll & gravy **Soya Gluten**
pommes noisette **Milk** or mashed potatoes
carrots
peas



Magic chocolate pudding **Gluten Milk Egg**
chocolate sauce **Milk**
OR
Fruit salad



TUESDAY

Spaghetti bolognese **Fish Gluten**
carrot & sweetcorn



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



WEDNESDAY

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



crispy jam tart **Gluten Sulphur dioxide**
OR
Fruit salad

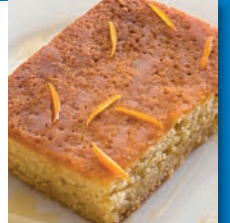


THURSDAY

Beef burger in a bun **Gluten Milk Egg Sesame Soya**
Jacket wedges
peas & sweetcorn
OR
Pork steak & gravy
mashed potatoes
broccoli & carrots



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



FRIDAY

MSC fish portion **Gluten Fish**
oven chips or mashed potatoes
peas
sweetcorn



Raspberry muffin **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



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

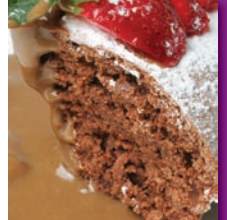
SECOND COURSE

MONDAY

Tomato & basil pasta **Gluten**
garlic bread **Milk Gluten**
carrots
sweetcorn



Chocolate sponge **Gluten Egg**
Custard **Milk**
OR
Fruit salad

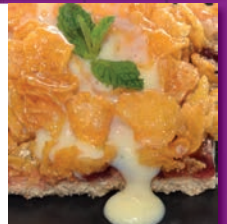


TUESDAY

Cottage pie **Fish & gravy**
roast potatoes or mashed potatoes
carrots
cabbage



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



WEDNESDAY

Roast chicken & stuffing **Gluten**
new potatoes
mashed potatoes
carrots
broccoli
gravy



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



THURSDAY

Nottinghamshire sausages & gravy
Yorkshire pudding **Milk Egg Gluten**
mashed potatoes
cabbage
carrots



Fruit cookie **Gluten**
Custard **Milk**
OR
Fruit salad



FRIDAY

MSC fish portion **Fish Gluten**
oven chips or mashed potatoes
mushy 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