



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**

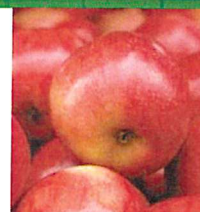


TUESDAY

Nottinghamshire sausages **Gluten** **Sulphur Dioxide**
roast potatoes
baton carrots
broccoli



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

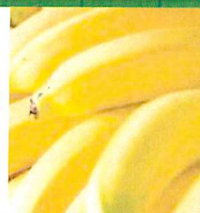


WEDNESDAY

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



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

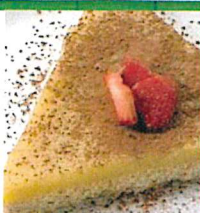


FRIDAY

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



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

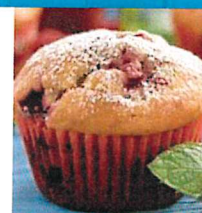
Please note that puddings will not be served with custard

MONDAY

Vegan sausage roll **Soya** **Gluten**
pommes noisette (potato footballs) **Milk**
mixed salad



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

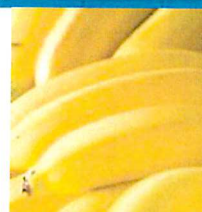


TUESDAY

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



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



WEDNESDAY

Chicken Tikka wrap **Gluten** **Milk**
diced potatoes
green beans
sweetcorn cobette



Fruit yogurt **Milk**



THURSDAY

Beefburger in a bun **Soya** **Milk** **Egg** **Gluten** **Sesame**
jacket wedges
mixed salad



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



FRIDAY

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



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

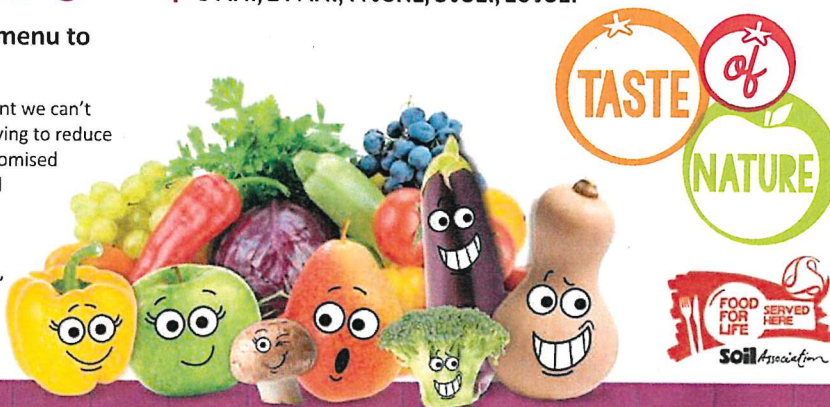
WEEK COMMENCING:

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



Piece of fresh fruit



TUESDAY

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



Cornflake tart **Gluten Sulphur Dioxide**



WEDNESDAY

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



Fruit yogurt **Milk**



THURSDAY

Nottinghamshire Sausages **Gluten Sulphur dioxide**
roast new potatoes
cabbage
carrots



Fruit cookie **Gluten**



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